

Pirate's Den

DINNER

Starters

Southern Brussels Sprouts | 14

Bacon, Apple Powder, Sundried Cherry, Maple Glaze

Soup and Grilled Cheese | 14

Heirloom Tomato Bisque,
Havarti Grilled Cheese on Asiago Bread

Fried Mozzarella | 15

Hand Breaded Cheese,
Roasted Tomato and Garlic Compote,
Pesto Vinaigrette, Balsamic

Baked Escargot | 17

Caramelized Shallot, Garlic Herb House Butter,
Parmesan Bread Crumbs

Sautéed Crab Cake | 18

Seasoned Arugula and Vegetable Salad,
House Remoulade Sauce

Oysters Rockefeller | 18

Bluepoint Oysters, Smoked Bacon,
Pernod Spinach, Hollandaise

Salads

Chopped Kale Salad | 14

Messaged with Pineapple Chili Vinaigrette
Tossed with Jicama, Mandarin Oranges,
Dry Cherries, Cashew Confetti

Grilled Caesar | 15

Garlic Butter Focaccia, Shaved Parmesan,
White Anchovy, House Dressing

Baby Spinach Salad | 15

Fried Mushrooms, Sliced Egg, Pickled Onion,
Parmesan Bread Crumbs,
Tossed with Warm Bacon Dressing
Add Burrata Cheese \$4

Steakhouse Wedge | 17

Crispy Pork Belly, Blue Cheese Wedge,
Marinated Heirloom Tomato, House Ranch

Smoked Salmon Carpaccio | 19

Lemon Dill Glaze, Tzatziki Cucumber Slaw,
Arugula, Capers

Salad Add Ons

Choice of Grilled or Blackened

Fried Chicken Tenders (3)	7
Seared Tofu	7
Grilled Burger Patty	9
Chicken Breast	10
Atlantic Salmon	12
Shrimp (6)	13

Mains

Spaghetti & Meatballs | 24

Prime Beef Meatballs, House Pasta with
Guanciale, Caramelized Onion,
Tomato Basil Sauce

Mushroom Pappardelle | 24

Egg Noodles Tossed with Grilled Eggplant,
Peas, Truffle Essence, Wild Mushroom Sauce

Parmesan Crusted Chicken Breast | 26

Grilled Asparagus, Whipped Potato,
Tomato Basil Sauce

FYC Fried Shrimp | 26

Whipped Potato, Asparagus, Hushpuppy,
Tartar Sauce

Cheshire Farm Pork Chop | 29

Wild Mushroom Duxelles,
Shredded Potato Casserole, Asparagus,
Apple Brandy Cream Sauce

Chef's Catch of the Day | 29

Seasoned Vegetables, Loaded Baked Potato,
Citrus Beurre Blanc

Pesto Glazed Salmon | 32

Petit Gulf Shrimp Risotto,
Sautéed Squash Noodles, Beurre Blanc

New Zealand Lamb Shank | 32

6hr Braise, Carrot Puree, Stewed Lentil Ragù,
Mint Demi Glace

Sautéed Veal Picatta | 33

9oz of Veal Medallions, Brown Rice Pilaf,
Parmesan Roasted Broccoli Spear,
Lemon Caper Sauce

Chef's Butcher Shop

Steaks Served A La Carte

Grand Western Black Angus Beef

6oz Filet Mignon	31
12oz NY Strip	34
8oz Lobster Tail	36

Signature 1876 Seasoning Rub and
Char Grilled to Order

Steaks are Dressed with Choice of Béarnaise,
Demi Glace, or House Butter

Sides

Creamed Spinach	5
Sautéed Mushrooms	5
Buttered Asparagus	5
Whipped Potato	5
Shoestring Fries	5
Loaded Baked Potato	5

