



DINNER

Light Bites

GF CHILLED SHRIMP COCKTAIL \$17

Four Atlantic white shrimp accompanied by a spicy housemade cocktail sauce and lemon

HEIRLOOM TOMATO AND MOZZARELLA SALAD \$13

Heirloom tomatoes, buffalo mozzarella, basil, drizzled with a balsamic reduction and extra virgin olive oil

GF TUNA STACK \$20

Ahi tuna layered with diced cucumber, avocado topped with seaweed salad, pickled ginger, and a wasabi aioli

GF POACHED PEAR AND BLEU CHEESE SALAD \$17

A blend of arugula and baby spinach, topped with red wine poached pears, candied walnuts, vine ripe tomatoes, bleu cheese crumbles, served with champagne vinaigrette

Add ons to menu options

JUMBO GRILLED SHRIMP \$15

GRILLED SALMON \$15

GRILLED CHICKEN BREAST \$11

14" pizzas

MARGHERITA \$15

Mozzarella, house made sauce, basil drizzle

BIANCA \$18

Mozzarella, mushroom, spinach

CAPE CLUB PIE \$20

Mozzarella, house made sauce, arugula, proscuitto

*** - Available as a vegan option using red kidney bean pasta substitute for gnocchi
GF - Gluten free

Please advise your server of any food allergies or special dietary requirement



DINNER

Entrees

ALL ENTREES INCLUDE ONE OF THE FOLLOWING CHOICES:

- Petit house salad
- Petit caesar salad
- Cup of soup du jour

GF CEDAR PLANK SALMON \$30

Atlantic Roasted Salmon on a cedar plank with lemon zest and drizzled with a maple honey glaze, served with rice pilaf, vegetable du jour, topped with fresh fruit relish

GF GRILLED LAMB CHOPS

Two Chops \$25

Three Chops \$32

Four Chops \$39

Australian Lamb chops lightly seasoned and char-grilled with a mint demi glaze, accompanied by whipped potatoes, and vegetable du jour

***** GNOCCHI PRIMAVERA \$22**

Artichokes, garden peas, oven roasted tomatoes, asparagus tips, summer squash, and fresh herbs

VEAL MILANESE \$29

Sauteed tender veal scallopini breaded with herbed parmesan breadcrumbs, sauteed with a lemon caper beurre blanc, accompanied by rice pilaf, and vegetable du jour

GF STATLER CHICKEN BREAST \$25

Pan seared bone-in chicken breast, served with whipped potatoes, vegetable du jour, and chicken jus

GF BUTCHER BLOCK

Char-grilled and served with a baked potato, vegetable du jour, and a red wine demi glaze

Ten ounce Ribeye steak \$45

Six ounce Filet \$35

Eight ounce Filet \$45

Ten ounce N.Y. Strip steak \$45