

## SOUP & STARTERS

Soup of the Day	\$3/\$6
Changes Daily with Seasonal Garnish	
Spinach & Artichoke Dip	\$7
Toasted Pita Chips	
Tomato Basil Bruschetta	\$6
Fresh Tomatoes, Garlic and Fresh Basil	
Flash Fried Calamari	\$8
Wasabi Cocktail Sauce, Meyer Lemon Infused Sea Salt	
Horseradish Crab Cakes	\$9
Maryland Blue Crab, Baby Arugula Salad, Roasted Garlic Aioli	

## SALADS

Dine House Salad	\$6
Baby Greens, Organic Radish, Cherry Tomatoes, Balsamic Vinaigrette	
“Not so much of a Wedge “	\$6
Baby Iceberg Lettuce, Green Onions, Grape Tomato, Peppered Bacon, St. Pete’s Bleu Cheese Dressing	
Caesar Salad	\$6
Romaine Hearts, Parmesan and Herb Ciabatta Crouton And Creamy Parmesan Dressing	
<i>Add Grilled Chicken</i>	\$12
Classic Cobb Salad	\$12
Grilled Chicken Breast, Green Onions, Bacon, Danish Bleu, Avocado, Tomato, Romaine Hearts, Dijon Chive Dressing	
Mediterranean Salad	\$12
Grilled Chicken Breast, Marinated Olives, Feta Cheese, Cucumber, Pepperoncini, Tomatoes, Fresh Oregano Dressing	

## SANDWICHES/ PASTAS

\* All Sandwiches Served with Herb Tossed Fries or Cole Slaw \*

EXPRESS LUNCH	
\$9	Half of the Daily Sandwich, Soup and Half of a House or Caesar Salad
\$7	Select Two of the Above

Dine Burger	\$10
8 oz Choice Ground Beef, Sesame Egg Bun, Beefsteak Tomato, Shredded Lettuce, Herb Tossed French Fries and a Kosher Dill Pickle	
<i>Add American, Swiss, Gouda, Provolone, Aged Cheddar, Peppered Bacon or Grilled Red Onions \$1</i>	

Pulled Pork Sandwich	\$9
Free Range Pork Shoulder Braised in Burgundy, Garlic And Tomato Served on a Sesame Bun	

Chicken Provolone	\$9
Roasted Chicken, Arugula, Tomatoes, Provolone and Garlic Aioli on an Asiago Cheesefold	

Smoked Turkey Club	\$9
Peppered Bacon, Honey Mustard, Toasted Nine Grain Bread	

Balsamic Vegetable Wrap	\$8
Marinated Portabella Mushrooms and Grilled Seasonal Vegetables in a Spinach Tortilla Wrap	

Braised Short Rib Sandwich	\$12
Caramelized Onions, Horseradish-Sour Cream, Smoked Gouda Cheese on a Pretzel Roll	

No Trans Fat Oil Used  
18% Gratuity Added to Parties of 6 or More

## ENTREES

Angus Meatloaf	\$12
All Angus Beef, Sour Cream Whipped Potatoes and Roasted Tomato Gravy	
Beer Battered Fish and Chips	\$11
Goose Island 312 Beer Battered Atlantic Cod, Cole Slaw, Herb Tossed French Fries and Remouladé	
Buttermilk Fried Chicken	\$13
Sour Cream Whipped Potatoes and Cole Slaw	
Grilled Atlantic Salmon	\$15
Roasted Fingerling Potatoes, Sautéed Spinach, Whole Grain Mustard Sauce	
Grilled Pork Chop	\$13
Bone-in Pork Chop with Roasted Garlic Whipped Potatoes and Apple Sauce	
Chicken Pot Pie	\$10
Pearl Onion, White Wine Veloute, Flakey Pastry Crust	
Portobello Mushroom Ravioli	\$12
Herb Broth, Shaved Parmesan, Sweet Peas	
Macaroni and Cheese	\$9
<i>Elbow Macaroni with Creamy Cheddar Cheese Sauce</i>	
Executive Chef Christopher C Turano Sous Chef Eric Tran Pastry Chef Tim Ketchmark	
18% Gratuity Added to Parties of 6 or More	
<i>*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions</i>	