

Appetizers to Share

Spinach & Artichoke Dip

Creamy cheese, garlic, spinach, artichoke.
Served with toast points. 9

Deep Fried Pickles

Hand battered, fried, ranch
to dip. 7

Egg Rolls

Three chicken and shrimp with
spicy sweet and sour sauce. 8

Macaroni & Cheese

A smaller version of a favorite! 5

Blackened Steak Tips

Eight ounces of beef tenderloin
seasoned and seared. 14

Sweet Potato Nachos

Waffle cut sweet potatoes topped with pulled
pork, cojack cheese, green peppers, scallions
and drizzled barbecue sauce. 10

Baja Calamari

Dredged in seasoned flour, deep fried then
tossed with peppers, onion and tequila lime
butter. 10

Zucchini Involtini

Spinach, ricotta cheese and garlic surrounded
by zucchini ribbons baked in a pool of
marinara sauce. 10

Coconut Shrimp

Six battered and fried with sweet coconut.
Served with pineapple salsa. 10

Soup

French Onion Soup

Beef broth with onion baked with a toast crust
and four cheeses. 7

Soup Du Jour

Cup 3 Bowl 4

Salads

Cranberries Spinach

Fresh spinach with mandarin oranges, apples,
Parmesan cheese, cranberries and walnuts. 12
Add chicken breast +3

Caesar

Romaine greens with croutons, Parmesan
cheese, cucumber and tomato. 12
Add chicken +3

Blackened Steak Salad

Mixed greens with blackened tenderloin tips,
bleu cheese, cranberries and walnuts. 14

House Salad

Mixed greens with cranberries and walnuts. 5

Garden Salad

Mixed greens with tomato and cucumber. 4

Sandwiches & More

Classic Burger

Broiled to your liking (8 oz.) with choice of
toppings. 12
Add cheese, bacon, mushrooms +1

Classic Reuben

Corned beef, Swiss cheese, sauerkraut and
thousand island on grilled rye. 10

Prime Sandwich

Half pound of shaved rib eye beef with onions,
mushrooms and mozzarella cheese on house
bread. 14

Cape Cod Sandwich

Cranberry bread with cream cheese, walnuts,
cranberries, turkey breast and lettuce. 9

Fish Tacos

Three flour tortillas with hand battered cod,
shredded cabbage, chimichurri sauce.
Chips and refried beans. 14

Chicken

Tuscan Chicken

Two grilled chicken breasts with sautéed spinach, tomato, mushrooms and garlic. 17

Chicken Wellington

Chicken breast wrapped in phyllo dough with cream cheese and cranberries. Drizzled with cranberry glaze and white sauce topped with candied almonds. 17

Chicken Pot Pie

Chicken, vegetables and potatoes in a rich sauce topped with puff pastry. 15

Cranberry Chicken

Chicken breasts rolled in pistachio flour, sautéed and topped with house made cranberry sauce. 17

Spicy Chicken Sesame

Orange ginger glazed crunchy chicken with Asian vegetables over angel hair pasta. 15

Other Stuff

Cavatappi Pasta

Tossed with olive oil, garlic and sautéed spinach, tomatoes, summer squash, zucchini and mushrooms. 13

Gourmet Mac & Cheese

House made with five cheeses and cavatappi pasta. 13 Add 4 oz steak tips +7

Stuffed Shells

Large pasta shells filled with chicken, ricotta and mozzarella cheeses, topped with marinara sauce. 16

Pot Roast

Slow cooked tender beef with rich brown gravy, carrots, onions and celery over mashed potatoes. 17

Save room for Dessert

The BIG Chocolate Cake
Cranberry Bread Pudding
Mitch's Carrot Cake

Steaks

Smothered Tenderloin Skewer

Choice tenderloin on a skewer topped with sautéed mushrooms and onions then finished with red wine and garlic. 22

Bleu Mushroom Medallions

Grilled beef tenderloin topped with bleu cheese and portobello mushroom. 26

Bourbon Tenderloin Skewer

Choice tenderloin on a skewer broiled with a bourbon glaze. 21

Butcher's Choice

Cut of the Day at market price

Seafood

Planked Whitefish

Seasoned and broiled whitefish on a hardwood maple plank with duchess potatoes. 20

Sautéed Blue Gill

Tender sweet fillets sautéed with seasoned flour. 18

Jack Salmon

Organic salmon glazed with a teriyaki and Jack Daniels sauce. 20

Pub Style Fish & Chips

Wild caught marine stewardship council approved to be high quality and sustainable hand battered and fried golden.
Two piece. 11 Three piece. 13

Salmon Picanta

Organic salmon topped with artichoke hearts, capers, green olives, scallions and garlic. 20

Bourbon Cod

Wild caught Icelandic cod loins baked with a bourbon glaze. 14

Cranberries'
Cafe