

STARTERS

- SWEET & SOUR CALAMARI
thai chili paste, scallions, sesame seeds 18
- ESCARGOT GRATINÉ
garlic butter, three cheese blend, ciabatta toast 19
gluten free toast 20
- BLACKENED AHI TUNA
sweet soy, pickled ginger, cucumber spaghetti 20
- NEW ENGLAND CLAM CHOWDER 8 / 14
- CANOE BREAD
warmed ciabatta, scampi butter, three cheese blend 6
- PEACH & BURRATA CROSTINI
grilled peaches, burrata, prosciutto de parma,
ciabatta toast points, hot honey 16
- CRISPY ORANGE CHICKEN
crispy fried chicken, sweet chili-mandarin
orange sauce, sesame seeds & scallions 17
- PORK POTSTICKERS
five potstickers, ginger-sesame-soy sauce 16
- CANOE CHIPS
house chips, scallions, blue cheese sauce 12
topped with bacon... 14

BUN STUFF

- 100% AUSSIE WAGYU BURGER* ½ LB 18
- GRILLED CHICKEN SANDWICH 16
brioche bun, lettuce, tomato, pickle, fries **or** chips
parmesan-garlic fries add 2
- ON THE TOP 2 ea
swiss, american, cheddar, gorgonzola,
mushrooms, bacon, caramelized onions

SALADS

- BEET
sliced beets, goat cheese fritter, candied pecans,
dried figs, balsamic glaze, micro greens 16
- LOCAL ORGANIC GREENS
local greens, sharp cheddar, sunflower seeds,
dried cranberries, lemon poppy seed vinaigrette 14
- ICEBERG WEDGE
bacon, blistered tomato, fried onions, blue cheese
dressing & crumbles **or** house ranch & cheddar 15
- CANOE CAESAR
petite romaine heart, garlic & herb focaccia croutons,
shaved parmesan, house caesar 14
- SOUTHWEST CHOP
iceberg, roasted corn, cheddar, tomato, bacon, crispy
tortilla strips, green onion, ranch and bbq sauce 15

ENHANCEMENTS

- GRILLED SALMON* 22 SHRIMP (8) 18 CHICKEN TIPS 14
- CHICKEN BREAST 14 AHI TUNA* 20 TENDERLOIN TIPS* 20
- SIDE HOUSE OR CAESAR SALAD W/ ENTREE 7
- HOUSE BREAD-PLEASE REQUEST * SPLIT PLATE CHARGE 10

Suki Brown, General Manager
Chefs Allen, Chris, Justin, Kevin & Jess

GRILL SIDE

- USDA PRIME NEW YORK STRIP*
whipped potato, roasted asparagus
12oz 44 16oz 54 24oz 74
- MIXED GRILL*
house marinated beef & chicken tenderloin tips,
kielbasa, four cheese hashbrown casserole, carrots 32
- DOUBLE CUT PORK CHOP*
four cheese hashbrown casserole, asparagus, bourbon
bbq, gorgonzola-peach-roasted shallot chutney 35
- BEEF TENDERLOIN MEDALLIONS*
whipped potato, asparagus, béarnaise sauce
Two-4oz. 35 Three-4oz. 48
- TIPS & FRITES*
house marinated beef or chicken tenderloin tips,
green beans, garlic-parmesan fries
tenderloin 32 chicken 28
- ROAST HALF CHICKEN
potato gnocchi (gf), wild mushroom marsala cream 30
- THE BIG DIP*
shaved prime rib, grilled ciabatta, swiss cheese,
caramelized onion, horseradish cream, au jus, fries 29
- WAGYU MEATLOAF
grilled meatloaf, house mac & cheese
or 28
mashed, green beans, mushroom demi

SEAFOOD, PASTA, HOUSE SPECIALS

- HOUSE MAC & CHEESE 25
¼ lb lobster meat 37 **or** ½ lb lobster meat 70
- LOCAL COD
scampi butter-panko crusted (gf),
butternut squash, pea & parmesan risotto 35
- PASTA alla GREMOLATA
fresh linguini, heirloom tomato, lemon, garlic, parsley
chicken 28 shrimp 34
- PAN SEARED SALMON*
sweet chili green beans, mushrooms, black garlic aioli 34
- BOLOGNESE BIANCO
ground veal, sausage & pancetta,
white wine-parmesan cream, fresh rigatoni 32
- BEEF SHORT RIB
braised short rib, peas, pearl onions, mushrooms,
demi cream, fresh pappardelle pasta
or 35
cheddar mashed potato, baby carrots, demi glaze



*Consuming any of the above meat, poultry, seafood or eggs raw or undercooked may increase your risk of foodborne illness. Please inform your server of any allergies.