



Dinner Menu

Appetizers

New Englang Clam Chowder



Arcadian Mix Greens

*Gorgonzola Cheese, Grape Tomatoes, Dried Cranberries,
Toasted Sun Flower Seeds, Creamy Peach Dressing*

Entrées

Maple Glazed Duck Breast*

Balsamic Blueberry Glaze, Sweet Mashed Potatoes, Vegetable Medley



NY Strip Steak*

Sauteed Wild Mushrooms, Baked Potato, Garlic & Chive Butter



Garlic Lemon Drum Fish*

*Roasted Potato, Green Beans, Blue Crab,
White Wine Caper Butter Sauce*

Desserts

Turtle Cheesecake




Pumpkin Bread Pudding



Assorted Ice Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Wine by the Glass

Reds

House Wines

Cabernet Sauvignon, Pinot Noir, Merlot, Zinfandel

Four Vines 2020, Zinfandel, Lodi, California

Favors of Wild Berry, Zesty Pepper, Spice

Robert Mondavi 2021, Cabernet Sauvignon, California

Flavors of Red Berry, Spice, Cherry, Blueberry, Coffee, Vanilla

Robert Mondavi 2021, Pinot Noir, California

Flavors of Red Cherries, Violets, Vanilla Bean

Robert Mondavi, 2021, Merlot, California

Flavor of Ripe Cherry, Plum, Cranberry, Chocolate, Coffee

Whites

House Wines

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato

J.Lohr 2022, Riesling, California

Flavors of Apple & Pear, Meyer Lemon, Honeysuckle

Vigneti Del Sole, 2022, Pinot Grigio, Italy

Flavors of Fruits & Acidity, Notes of Almonds

Rutherford Ranch, 2019, Chardonnay, California

Flavors of Bright Apple, Citrus & Pear, Vanilla, Spice

J.Lohr, 2022, Sauvignon Blanc, California

Flavors of Green Apple, Tropical Fruits, Sweet Herbs