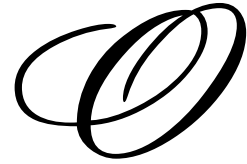


WHITE WINES	Glass	Bottle
BONNY DOON PACIFIC RIM RIESLING, <i>WASHINGTON</i> Lemon, apple, and mineral notes.	7	24
FERRARI-CORANO PINOT GRIGIO, <i>CALIFORNIA</i> Citrus, White Peach w/ Honeydew and Lime notes		30
VILLA CORNARO "LIMITED SELECTION" PINOT GRIGIO, <i>VENETO</i> Fresh melon, apple and honey	7	24
SANTA MARGHERITA PINOT GRIGIO, <i>ITALY</i> Dry, leading to a golden apple finish.	12	42
RODNEY STRONG "CHARLOTTE'S HOME VINEYARD" SAUVIGNON BLANC, <i>SONOMA COUNTY</i> . Attractive lemon-grass w/ aromas of honeydew melon.	8	26
KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY, <i>CALIFORNIA</i> Flavors of mango & pineapple with peach and pear.	8	26
CLOS LACHANCE CHARDONNAY, <i>MONTEREY</i> Rich flavors of ripe white peaches, along with hints of juicy pear and tropical fruits.	9	30
WENTE MORNING FOG CHARDONNAY. <i>CA</i> Pear and fig fruit flavors finish with fresh, crisp acidity.		24



STEAKS & SEAFOOD

LUNCH

RED WINES	Glass	Bottle
HERON PINOT NOIR Delicate spice and exotic aromas of strawberries and vanilla.	8	24
ERATH PINOT NOIR- <i>OREGON</i> Soft and silky, red current, raspberry & orange peel	8	28
STEELE PINOT NOIR, <i>CARNEROS</i> Supple and elegant with cherry, chocolate and spice.	12	40
CHATEAU STE. MICHELLE CANOE RIDGE MERLOT, <i>WA</i> Black cherries and spice with restrained tanins	9	32
WILD HORSE MERLOT, <i>PASO ROBLES</i> Displays aromas of currant and ripe plum, mocha and spice.	10	34
DONA PAULA ESTATE MALBEC, <i>ARGENTINA</i> plums, blackberry, blueberry, and truffle with a hint of mocha.	8	27
CATENA MALBEC, <i>MENDOZA</i> Blackberry, spicy black pepper notes, and excellent structure.	12	40
M.D. PHILLIPS EARTHQUAKE ZINFANDEL, <i>LODI</i> Blackberry and rich cocoa w/ bold tannins, and a warm finish.	13	46
ROSEMOUNT ESTATE DIAMOND SHIRAZ, <i>AUSTRALIA</i> A balance of vibrant fruit, soft tannins and well-integrated oak.	7	24
MARQUIS PHILLIPS "SARAH'S BLEND" SHIRAZ/CABERNET/MERLOT, <i>AUSTRALIA</i> Black currant & toasty oak, bold fruit expression.	10	36
CHARLES KRUG CABERNET, <i>NAPA</i> Cassis, black cherry & coffee, cocoa & black licorice		42
FRANCISCAN CABERNET, <i>NAPA</i> Flavors of cassis, coffee and toasted oak	11	38
JUSTIN CABERNET SAUVIGNON, <i>PASO ROBLES</i> Boysenberry and blackberry, spice, vanilla and caramel.	14	50
M.D. PHILLIPS EARTHQUAKE CABERNET, <i>LODI</i> well-ripened flavors of chocolate-covered cherry candies.	13	46
ROBERT MONDAVI CABERNET SAUVIGNON, <i>NAPA</i> Rich velvety flavors of dark berry, spice and chocolate.		46
JOSEPH CARR CABERNET SAUVIGNON, <i>NAPA VALLEY</i> Smooth, velvety blackberry, currant and mocha notes.	12	40
GUNDLACH BUNDSCHU CABERNET, <i>SONOMA</i> Dark black fruit, dried currant, smooth, round entry.	18	58
CASA LAPOSTOLLE CUVÉE ALEXANDRE CABERNET, <i>CHILE</i> Black fruit aromas, cider & tobacco with a sweet spice	8	27

We now Feature our
Own Bake Shop.

Need a Birthday, Anniversary or
Wedding Cake, Holiday Pie,
Fresh Pastries or Dessert
for any Occasion?

Our Pastry Chef, Jen
(formally of Love Bites)
will Create Something Special or
Choose from an Array of our
Favorites for all of your
Confection Needs.

APPETIZERS

- Soup of the Day \$ priced daily
Lobster & Corn Chowder cup 3.50 Bowl 7.
Jumbo Shrimp Cocktail 10.
🌀 Pops (4) 6.
Kobe Beef, Bacon & Blue Cheese
🌀 Chips 5.
Fresh Chips, Blue Cheese Sauce
Ahi Tuna 7.
Rare Ahi, Pickled Ginger & Cucumber Spaghetti
Fried Oysters 8.
Flash Fried Oysters, House Tartar

SALADS

- Petite Filet Bistro Salad 14.
4 oz Filet, Petite Greens, Smoked Blue Cheese,
Candied Walnuts, Dries Cranberries.
Southwestern Chicken Chop Salad 11.
Crispy Chicken, Iceberg, Tomato, Roasted
Corn, Jack Cheese, Chipotle Ranch Dressing
Greenless Greek 7.
Cucumbers, Tomato, Feta Cheese, Country
Olives, Red Onion, Croutons
Asain Lo Mein Salad 7.
Lo Mein Noodles, Fresh Vegetables, Crispy
Noodles, Sesame Ginger Dressing.
Chopped Wedge 6.
Iceberg, Tomato, Bacon, Blue Cheese
Crumbles, Green Onion, Blue Cheese
Dressing or Ranch
Caesar 6.
Shaved Asiago, Garlic & Parmesan Croutons
Petite Greens 6.
“Lil Cousins” Balsamic Herb Vinaigrette,
Candied Walnuts, Dried Cranberries
Add your choice of ...
\$ additional.
Grilled Chicken 4. Grilled Shrimp 6.
Crab Cake 7. Grilled Salmon 6.
Seared Tuna 7. Lobster Salad 10.
Beef Tenderloin Tips 6. 4 oz Petite Filet 9.

THE BURGERS

- Kobe Burger 15.
12oz American Wagyu
Big 🌀 Burger 10.
Bacon, Smoked Blue Cheese, Mushrooms, Fried
Onion Strings, Chipotle Mayonnaise
Opechee Burger 10.
BBQ Sauce, Bacon & Cheddar
Winnepesaukee Burger 10.
Mushrooms, Swiss & Caramelized Onions
Certified Angus Burger 8.
Lettuce & Tomato
Add Smoked Blue Cheese, Tomato & 12yr Balsamic 4.

HOUSE SPECIALTIES

- Greek Chicken Flat Bread Pizza. 9.
Grilled Tenderloin Tips 10.
Herbed Wild Rice & Vegetable
Petite Filet 4 oz 16. 8 oz 25.
Filet, Mashed Potato & Vegetable
Seafood Stir-Fry 12.
Shrimp, Scallops, Crab, Vegetables
Shepherds Pie 7.
“Old School”, Hamburger, Corn, Mashed Potato
Mac & Cheese 8.
Parmesan, Cheddar, Asiago Cheese
Lobster Mac & Cheese 12.
Our Mac & Cheese w/ Lobster
Fish & Chips 9.
Fried Fresh Haddock & French Fries
Grilled Meatloaf 9.
Kobe & Shitake Meatloaf, Mashed Potato
Ahi Tuna 10.
Blackened & Rare, Vegetable Rice Noodles

SANDWICHES

- The New “French Dip” 9.
Braised Short Rib, Smoked Blue Cheese, Au Jus
Grilled Portobello Mushroom 8.
Cibatta Bread, Red Pepper Pesto, Fresh Mozzarella
Turkey Rueben 9.
Roast Turkey, Cole Slaw, Swiss Cheese
Grilled Salmon BLT 10.
Bacon, Lettuce, Tomato & House Mayonnaise
South West Chicken Wrap 9.
Grilled Chicken, Rice, Corn, Tomato & Cheese
Oyster Po Boy 10.
Fried Oysters, House Tartar, Lettuce & Tomato
🌀 Steak Sandwich 11.
Grilled Skirt Steak, Baby Spinach, Smoked
Blue Cheese, Toasted Garlic Baguette
Grilled Chicken Sandwich 8.
Grilled Chicken Breast, Lettuce & Tomato
Big 🌀 Chicken Sandwich 10.
Chicken, Bacon, Blue Cheese, Mushrooms,
Fried Onion Strings, Chipotle Mayo
Lobster Roll 15.
100% Real Lobster, Mayonnaise & Lettuce
Fresh Catch Sandwich 9.
Fried Fresh Haddock, House Tartar

*All Served w/ Fresh Chips or French Fries and
Rays House Made Pickle*