

APPETIZER

GARLIC SHRIMP 14.50

Sauteed with garlic, tomato & white wine

BLUE POINT OYSTERS HALF SHELL

Half Dozen 15.00 Dozen 27.50

SHRIMP COCKTAIL 16.50

Four jumbo shrimp with cocktail sauce

SALADS

BABY SPINACH SALAD 9.50

Bacon, pine nuts, goat cheese and cranberry dressing

GRILLED CHICKEN PAILLARD SALAD 13.50

Chicken paillard marinated in white wine, garlic, cilantro and lemon over arrugula & fresh tomato, lemon & olive oil

CAESAR SALAD 8.50

Romaine lettuce, garlic croutons & parmegiano

ARUGULA SALAD 10.50

Arugula, tomato & onion, topped with prosciutto and balsamic dressing

CUCUMBER PEAR SALAD 8.50

Organic field greens, pear, cucumber and toasted almonds in a sherry honey dressing

TOMATO & BLEU CHEESE SALAD 9.50

Organic field greens with fresh tomato, crumbled bleu cheese and red onion, tossed with extra virgin olive oil & lemon

SANDWICHES

B.L.T SANDWICH 10.50

Bacon, lettuce and tomato on toasted bread

STEAK SANDWICH 17.50

New York strip steak with grilled onions and aioli on a baguette

TURKEY CLUB SANDWICH 12.50

White turkey with bacon, lettuce, tomato & mayonnaise

CHICKEN CLUB SANDWICH 12.50

Chicken with bacon, lettuce, tomato & mayonnaise

CHICKEN CLUB SANDWICH 12.50

Chicken with bacon, lettuce, tomato & mayonnaise

MORANS CLASSIC BURGER 14.50

Served with french fries, lettuce tomato and raw onion (cheese 2.00 additional)

GRILLED CHEESE SANDWICH 9.50

American Cheese, served with french fries

ENTREES

FISH & CHIPS 14.50

In golden beer batter

NEW YORK STRIP STEAK 34.50

Certified Angus Beef with mashed potato and sautéed spinach

FILET MIGNON 37.50

Served with mashed potato & sautéed spinach

MEATLOAF 15.50

Served with mashed potato & gravy

PETIT FILET MIGNON 27.50

Certified Angus Beef served with mashed potato & caramelized onions

SHRIMP TEMPURA 17.50