



Saturday Night Features

Soup

Crab and Mushroom
Gaufrette

Appetizers

Whaleback Oyster Rockefeller
Mornay, Chopped Spinach, House Cured Bacon, Buttered Crab
18

Entrees

Flat Iron Roulade
*Spinach, Duck Confit, Smokey Blue cheese, Pan Roasted,
Garlic Whipped Potatoes, Roasted Sun Golds*
28

18 Hour Prime Rib
Whipped Garlic Potatoes, Sautéed Asparagus, Au Jus, Horseradish Cream
32

Two Trout

Thyme Rubbed Harvest Select Organic Catfish
*Grilled Local Squashes, Roasted Fennel, Seared Surimi scallop Cake,
Smokey tomato Basil, Beurre Blanc*
26

Dessert

Gina's Local Gluten Free Cherry Pie
Vanilla Ice Cream

Cheesecake

Local Raspberry
Raspberry Sauce

Cobbler

Mixed Berry
Vanilla Ice Cream



Tap Takeover

July 20th at 5.00 PM

Six beers including
rarities and fan
favorites plus a paired
bar card

Steal the glass night!



Fourth of July
Take Home Cookout

Maggies BBQ Chicken
Local Smoked Pork
Potato Rolls
Creamy Cole Slaw
Baked Beans
Mag's Famous
Mac & Cheese

\$15 per person +Tax
Pickup 11am to 8pm