

# APPETIZERS



## STEAMERS<sup>GF</sup>

STEAMED LITTLE NECK CLAMS, BY THE DOZEN...  
\$14 - OR STEP IT UP A NOTCH "PROVENÇAL  
STYLE"... \$15

## BRICK-OVEN PUB PRETZELS

WARM PRETZEL RODS SERVED WITH A SPICY  
MUSTARD CHEDDAR CHEESE DIPPING SAUCE ...  
\$11

## SUPREME NACHOS<sup>GF</sup>

A PLATTER FULL OF CRISP TORTILLA CHIPS,  
SEASONED TACO MEAT, CHEDDAR JACK  
CHEESE, SHREDDED LETTUCE, TOMATOES, RED  
ONIONS, BLACK OLIVES, JALAPEÑO PEPPERS,  
SOUR CREAM AND SALSA... \$13

## TEASER PLEASER

"A SAMPLER TO SHARE" COMES WITH (3)  
CHICKEN TENDERS, (3) 5 CHEESE PLANKS,  
CHEESE QUESADILLA AND ONION RINGS.  
SERVED WITH MARINARA, SALSA AND HONEY  
MUSTARD... \$14



## LAKE ONTARIO PERCH BASKET

CRISPY PERCH. YOUR CHOICE OF CAJUN,  
LEMON PEPPER, OR GARLIC PEPPER... \$16

## BUFFALO CHICKEN JALAPEÑO

JALAPEÑO STUFFED WITH BUFFALO CHICKEN  
WING DIP. BREADED AND FRIED... \$10

## SCALLOP SUPREME<sup>GF</sup>

JUMBO SCALLOPS WRAPPED IN HICKORY  
SMOKED BACON THEN FRIED FOR A NICE  
CRISPY CRUNCH TO A JUICY SCALLOP... \$14

## FRENCH ONION SOUP

A RICH BEEF STOCK WITH CARAMELIZED SWEET  
ONIONS, TOPPED WITH CROUTONS AND A  
MELT OF PROVOLONE, SWISS AND PARMESAN  
CHEESES... \$8



## COQUILLES SAINT JACQUES<sup>GF</sup>

FRESH SEA SCALLOPS SAUTÉED WITH  
MUSHROOMS IN A SAVORY HERB BUTTER  
WINE BROTH THEN BAKED AND TOPPED  
WITH DUCHESS POTATOES AND MOZZARELLA  
CHEESE... \$16

## HOT TOMATO OIL & BREAD

A "PUT-ON-ANYTHING" SAUCE WITH JUST A  
LITTLE HEAT, MELLOWED BY A SWEET TOMATO  
FINISH. SERVED WITH WARM CRUSTY BREAD  
WITH GARLIC PARMESAN... \$8

## SHRIMP COCKTAIL<sup>GF</sup>

JUMBO TENDER SHRIMP COOKED AND CHILLED  
FRESH DAILY. SERVED WITH OUR HOUSE MADE  
KICKING COCKTAIL SAUCE... \$14

## GORGONZOLA WAFFLE FRIES

SEASONED CRISS CROSS FRIES TOPPED WITH  
WARM GORGONZOLA BLUE CHEESE SAUCE  
AND CHIVES... \$10

## CLASSIC QUESADILLA

RED ONION, BLACK OLIVES, CHEDDAR JACK  
CHEESE, DICED TOMATO AND JALAPEÑO  
PEPPERS ON AN ORIGINAL TORTILLA. SERVED  
WITH SALSA AND SOUR CREAM ... \$12  
ADD CHICKEN ... \$3 ADD STEAK ... \$4  
ADD SHRIMP ... \$4

## CRISPY CALAMARI

CRISPY BUTTERMILK BREADED CALAMARI  
TOPPED WITH BANANA PEPPER RINGS AND  
SERVED WITH A SIDE OF GARLIC AIOLI DIPPING  
SAUCE... \$15.



## AHI TUNA<sup>GF</sup>

FRESH AHI TUNA COATED WITH SESAME SEEDS,  
SEARED (RARE) AND PLACED OVER GREENS  
TOSSED WITH EXTRA VIRGIN OLIVE OIL. SERVED  
WITH HOUSE WASABI SAUCE... \$15

## FIVE CHEESE PLANKS

A BLEND OF PARMESAN, ROMANO, FONTINA,  
ASIAGO, AND MOZZARELLA DEEP FRIED AND  
CRISPY... \$9

## CHICKEN FRITTERS

CRISPY SOUTHERN STYLE CHICKEN FRITTERS  
TOSSED IN (OR NOT) WING SAUCE OF YOUR  
CHOICE - MILD, MEDIUM, HONEY MUSTARD,  
BBQ OR HOT... \$9

## HOUSE MADE NEW ENGLAND CLAM CHOWDER<sup>GF</sup>

CUP ... \$5 | BOWL ... \$6

## BABY CLAMS BRUSCHETTA

BABY CLAMS SAUTÉED IN A GARLIC, BASIL,  
PESTO, AND WHITE WINE BROTH SERVED WITH  
CROSTINIS... \$14

## JUMBO CLAM STRIPS

JUMBO FRIED CLAM STRIPS SERVED WITH OUR  
HOUSE MADE KICKING COCKTAIL SAUCE... \$11

# SALADS

## THE STEAK HOUSE<sup>GF</sup>

MARINATED TENDERLOIN STEAK, SLICED AND  
PLACED OVER MIXED GREENS, RED ONION,  
CHERRY TOMATOES, CRUMBLY BLUE CHEESE  
AND ROASTED RED PEPPER. SERVED WITH  
BALSAMIC VINAIGRETTE... \$15

## TOMATO & CUCUMBER SALAD<sup>GF</sup>

A MEDLEY OF GRAPE TOMATOES, SLICED  
CUCUMBER, GREEN BELL PEPPERS, RED ONION  
SLIVERS, AND SCALLIONS ALL TOSSED IN A  
HOUSE VINAIGRETTE AND LAID OVER A BED OF  
ROMAINE... \$12

## STEAMERS CAESAR<sup>GF</sup>

CRISP ROMAINE LETTUCE, CROUTONS, DICED  
RED ONION, GRAPE TOMATOES AND CAPERS  
TOSSED IN A CREAMY CAESAR DRESSING AND  
TOPPED WITH PARMESAN CHEESE... \$12

## SUMMER BERRY & GOAT CHEESE<sup>GF</sup>

FRESH MESCLUN GREENS WITH TANGY  
GOAT CHEESE, SWEET BERRIES, MANDARIN  
ORANGES, RED ONION, CANDIED PECANS AND  
GRAPE TOMATOES. SERVED WITH BALSAMIC  
VINAIGRETTE... \$13

## SALAD TOPPERS

TENDERLOIN STEAK... \$5, CRISPY OR GRILLED CHICKEN... \$4, ROTISSERIE TURKEY... \$4,  
BLACKENED SHRIMP... \$5, SESAME TUNA... \$6

DRESSINGS: HOUSE VINAIGRETTE, HOUSE MADE BLUE CHEESE, RANCH, BALSAMIC VINAIGRETTE, RASPBERRY  
VINAIGRETTE, ZESTY ITALIAN, PARMESAN & PEPPERCORN, CAESAR, RUSSIAN (1000 ISLAND), DIJON HONEY  
MUSTARD, AND CUMIN LIME VINAIGRETTE

## TACOS

SERVED WITH RICE & BLACK BEANS, AND SIDES OF SOUR CREAM & SALSA. HARD SHELL UPON REQUEST



### CRISPY PERCH

LAKE ONTARIO PERCH WITH LETTUCE, TOMATO, COLE SLAW, CHEDDAR & REMOULADE  
YOUR CHOICE OF CAJUN, LEMON PEPPER, OR GARLIC PEPPER... \$16

### FAJITA CHICKEN

SEASONED CHICKEN WITH LETTUCE, TOMATO, PEPPERS,  
ONIONS & PEPPERJACK CHEESE... \$15

### CLASSIC BEEF

SEASONED GROUND BEEF WITH LETTUCE, TOMATO, ONION & CHEDDAR... \$15

### CAJUN PANKO SHRIMP

CAJUN PANKO FRIED SHRIMP WITH COLESLAW & SRIRACHA AIOLI... \$16

### VEGGIE BELLA

GRILLED PORTABELLA MUSHROOM, ROASTED CORN, BLACK BEANS,  
TOMATO, BELL PEPPERS & ONIONS... \$14

### CUCUMBER SALMON

BROILED SALMON TOPPED WITH A CUCUMBER RELISH AND A  
CUCUMBER WASABI COLESLAW WITH FRESH DILL... \$16

## FAJITAS

SERVED WITH WARM FLOUR TORTILLAS  
FILL THEM WITH THE SKILLET SEARED MEAT, ONIONS AND PEPPERS, TOP WITH SHREDDED  
LETTUCE, DICED TOMATOES AND CHEDDAR JACK CHEESE AND ENJOY!

**STEAK ... \$16 • CHICKEN ... \$15 • SHRIMP ... \$16 • CHOICE OF TWO ... \$18**

## WINGS

SERVED WITH CELERY & BABY CARROTS AND HOUSE MADE BLUE CHEESE

DIPPING SAUCES: TRADITIONAL MILD, MEDIUM OR HOT  
SWEET CHILI • TERIYAKI • GARLIC PARMESAN • HICKORY BBQ



★ HONEY MUSTARD CREOLE SAUCE

**BUFFALO STYLE ... 8PC \$10 | 12PC \$13**  
**BONELESS ... 8PC \$10 | 12PC \$13**

## BURGERS

8 OZ. TRIO BLEND (CHUCK, BRISKET, SIRLOIN) OR BISON BURGER +\$2.00.  
SERVED ON YOUR CHOICE OF WHEAT OR WHITE TOASTED BUN WITH LETTUCE, TOMATO, ONION AND PICKLES.  
SERVED WITH YOUR CHOICE OF MELON SLICES, TATER TOTS, BEER BATTERED ONION RINGS OR FRENCH FRIES.  
SUBSTITUTE SWEET POTATO FRIES \$1.00 MAKE IT A GLUTEN FRIENDLY BUN \$1.00

### ROAD HOUSE

TOPPED WITH APPLEWOOD SMOKED BACON, HICKORY BBQ SAUCE,  
CRISPY ONION AND PROVOLONE CHEESE... \$14



### BLACK-N-BLUE BAYOU

BLACKENED BURGER TOPPED WITH CARAMELIZED ONIONS,  
HICKORY SMOKED BACON AND GORGONZOLA... \$14

### PORK BELLY BURGER

8 OZ. BURGER OVER GARLIC AIOLI TOPPED WITH CARNITA PORK,  
SAUTÉED ONION, BACON + FRIED MOZZARELLA MOZZALUNA ... \$15

### ALL-AMERICAN BURGER

"TEMPTATION ON A BUN"... \$13 ADD CHEESE, BACON,  
MUSHROOMS OR SAUTÉED ONIONS FOR 50¢ EACH

### HAWAIIAN BURGER

8 OZ. BURGER TOPPED WITH HAM, SWISS,  
GRILLED PINEAPPLE & HONEY MUSTARD AIOLI ... \$14

## PANINIS

CHOICE OF MELON SLICES, TATER TOTS, BEER BATTERED ONION RINGS OR FRENCH FRIES.  
SUBSTITUTE SWEET POTATO FRIES - \$1.00

### BEEF 'N' SWISS

SHAVED ROAST BEEF, SWISS CHEESE, CARAMELIZED ONION,  
HORSERADISH MAYO & AU JUS ... \$14

### FAJITA MELT

SEASONED GRILLED CHICKEN WITH PEPPERS, ONIONS,  
PEPPERJACK CHEESE & CHIPOTLE AIOLI ... \$14

### CLASSIC CUBAN

GRILLED HAM, CARNITA PORK, SWISS CHEESE,  
SLICED PICKLE, AND YELLOW MUSTARD ... \$14

## SANDWICHES

ALL SANDWICHES SERVED ON CHOICE OF TOASTED WHEAT OR WHITE BUN WITH LETTUCE, TOMATO,  
ONION AND PICKLE. SERVED WITH YOUR CHOICE OF MELON SLICES, TATER TOTS, BEER BATTERED ONION  
RINGS OR FRENCH FRIES. SUBSTITUTE SWEET POTATO FRIES - \$1.00 MAKE IT GLUTEN FRIENDLY - \$1.00

### CALIFORNIA CLUB

GRILLED TURKEY TENDERLOINS, HICKORY BACON, LETTUCE, TOMATO, RED ONION  
AND FRESH AVOCADO SLICES, WITH PEPPERCORN RANCH... \$14

### 3 ALARM CHICKEN

CRISPY CHICKEN BREAST TOPPED WITH JALAPEÑOS AND PEPPER JACK CHEESE  
SERVED ON A BUN WITH CHIPOTLE MAYO... \$14

### MUFFALATA

PRESSED ITALIAN LOAF FILLED WITH AN OLIVE RELISH, SALAMI,  
HAM & PROVOLONE CHEESE... \$14



### HADDOCK

FRIED OR BROILED FRESH HADDOCK SANDWICH WITH  
COLESLAW AND TARTAR SAUCE... \$14

### NATURAL CHICKEN

TRADITIONALLY MARINATED GRILLED OR DEEP FRIED CHICKEN BREAST.  
SERVED WITH HONEY MUSTARD OR BBQ SAUCE ON THE SIDE... \$14

### SOUTHWEST CHICKEN

GRILLED CHICKEN WITH SLICED TOMATO, SLICED ONION, AVOCADO,  
CILANTRO, JALAPEÑO, AND SRIRACHA AIOLI... \$14

## WRAPS

ALL WRAPS SERVED ON PLAIN, WHEAT OR GARLIC TORTILLA.  
SERVED WITH YOUR CHOICE OF FRENCH FRIES, TATER TOTS, BEER BATTERED ONION RINGS OR FRESH  
MELON SLICES. SUBSTITUTE SWEET POTATO FRIES \$1.00 MAKE IT A GLUTEN FRIENDLY \$2.00

### CBLT

CHICKEN, SMOKED BACON, LETTUCE AND TOMATO WITH BLACK PEPPER MAYO.  
AVAILABLE FRIED OR GRILLED... \$14

### BUFFALO CHICKEN

FRIED OR GRILLED CHICKEN TOSSED IN A MILD BUFFALO SAUCE WITH LETTUCE,  
TOMATO, RED ONION AND CRUMBLY BLUE CHEESE ... \$14

### ROAST TURKEY CRANBERRY

FLAME-ROASTED TURKEY, BABY SPINACH, GOAT CHEESE, AVOCADO,  
DICED APPLES AND FRESH CRANBERRY SPREAD... \$14

## SIDES

- |   |                           |
|---|---------------------------|
| TATER TOTS... \$3.00                                | SALT POTATOES... \$3.00   |
| STEAMED BROCCOLI... \$3.00                          | MASHED POTATOES... \$3.00 |
| SWEET POTATO FRIES... \$2.25                        | RICE PILAF... \$2.00      |
| COLE SLAW... \$2                                    | FRUIT... \$3.00           |
| BEER BATTERED ONION RINGS... \$2.50                 |                           |
| FRENCH FRIES... \$2.00 (ADD GRAVY \$1.00)           |                           |
| BAKED POTATO (FRIDAYS AND SATURDAYS ONLY)... \$3.00 |                           |

## SPECIALTY ENTRÉES

SERVED WITH CHOICE OF CHEF SALAD OR CUP OF SOUP DU JOUR

### **CAJUN CHICKEN PASTA**

SAUTÉED CHICKEN BREAST, BABY SPINACH AND ROASTED TOMATO TOSSED WITH CAJUN CREAM SAUCE AND PENNE PASTA. TOPPED WITH CHERRY PEPPER RINGS... \$20  
SUBSTITUTE SHRIMP - ADD \$2

### **STEAMERS CLAMS BIANCO**

BABY & JUMBO STEAMED CLAMS COOKED IN A GARLIC BUTTER AND WHITE WINE BROTH WITH FRESH BABY SPINACH AND ROASTED TOMATO AND SHALLOTS LAID OVER SPAGHETTI... \$27

### **SEAFOOD MAC**

CREAMY PASTA TOSSED WITH A MEDLEY OF LANGOSTINO LOBSTER, SEA SCALLOPS & JUMBO SHRIMP TOPPED WITH FRESH PARSLEY AND SHARP WHITE CHEDDAR... \$28

### **BROILED FISHERMAN'S PLATTER**

ICELANDIC HADDOCK, SEA SCALLOPS, JUMBO CRAB STUFFED SHRIMP SERVED WITH VEGETABLE DU JOUR... \$28

### **FRIED FISHERMAN'S PLATTER**

LIGHTLY FRIED ICELANDIC HADDOCK, SEA SCALLOPS, JUMBO SHRIMP & CRISPY CLAM STRIPS SERVED WITH VEGETABLE DU JOUR... \$28

### **HADDOCK PLATTER**

LIGHTLY FRIED OR TENDERLY BROILED FILLET OF FRESH HADDOCK SERVED WITH COLESLAW AND CHOICE OF FRIES, RICE OR VEGETABLES... \$21

### **SALMON & MANGO SALSA**

GRILLED ALASKAN SALMON TOPPED WITH A SWEET & SPICY MANGO SALSA. SERVED WITH WILD RICE PILAF AND VEGETABLE... \$28

### **SEA SCALLOPS**

FRESH SEA SCALLOPS COOKED TO YOUR LIKING, BROILED IN A LEMON, WHITE WINE, GARLIC BROTH OR LIGHTLY BREADED AND FRIED. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR... \$27

### **BEEF TENDERLOIN TIPS<sup>GF</sup>**

SAUTÉED BEEF TENDERLOIN WITH MUSHROOMS IN A COGNAC CREAM SAUCE AND SERVED WITH GARLIC MASHED POTATOES & VEGETABLE DU JOUR... \$26

### **NEW YORK STRIP<sup>GF</sup>**

CENTER CUT, 12 OZ. CHOICE STRIPLOIN TOPPED WITH A SAUTÉ OF ONIONS, BELL PEPPERS AND MUSHROOMS. SERVED WITH GARLIC MASHED POTATOES AND VEGETABLE ... \$32

### **STEAK FRITES**

8 OZ. GRILLED SIRLOIN LAID OVER ROSEMARY SHOESTRING POTATO FRIES SMOTHERED WITH A MUSHROOM POUTINE SAUCE AND MOZZARELLA ... \$27

### **ROASTED VEGETABLE RAVIOLI<sup>GF</sup>**

VEGAN FRIENDLY - ROASTED VEGETABLE RAVIOLI COOKED IN A TOMATO PEPPER SAUCE... \$23

### **QUINOA HARVEST BOWL**

COUSCOUS, RED & BROWN RICE, BELL PEPPERS, AVOCADO CRÈME, EDAMAME, RED QUINOA, CARROTS, TOMATO, PEAS, SHALLOTS, ROASTED GARLIC & SEASONINGS... \$12  
ADD: CHICKEN... \$4, SHRIMP... \$5, SESAME TUNA... \$6, SIRLOIN STEAK... \$5

## **12OZ PRIME RIB DINNER<sup>GF</sup>**

GARLIC & HERB CRUSTED RIBEYE SLOW ROASTED SERVED AS 12OZ CUT WITH A BAKED POTATO AND VEGETABLE DU JOUR

**EVERY FRIDAY & SATURDAY... \$26**

GF - GLUTEN FRIENDLY - PLEASE NOTE THAT ALTHOUGH THESE MENU ITEMS ARE GLUTEN FRIENDLY, THEY ARE PREPARED IN A KITCHEN WHERE GLUTEN PRODUCTS EXIST.

 - STEAMER'S SIGNATURE DISH!

 - AWARD WINNING FLAVOR!