



Weekly Features

April 15th-21st, 2026

My Big Fat Italian Wedding Soup \$14

Chicken Meatball - Tiny Pasta - Vegetables - Rich Chicken Broth - Parmesan Toast

Carne Asada Salad Half \$16 | Full \$22

Marinated Flank Steak - Fajita Veggies - Yellow Rice - Black Beans - Roasted Corn - Seasoned Cheese Blend - Tortilla Strips - Pico De Gallo - Fresh Greens - Southwest Ranch

Shipwreck Skillet \$19

Creamy Crab Dip - Grilled Shrimp - Marinated Steak - Fresh Baguette – Seasoned Tortilla Chips

Ultimate Steak Sandwich \$19

Filet Medallions - Caramelized Onions - Roasted Red Pepper Tapenade - Gruyère Cheese - Arugula - Garlic Aioli - Grilled Rosemary Ciabatta Bread - Pub Fries

Backyard BBQ Platter \$32

BBQ Pulled Pork - Dry Rub Pork Spare Ribs - Oak Barrel Chicken Quarter Baked Beans - Mac & Cheese - Coleslaw

Dockside Stuffed Rainbow Trout \$29

Crab Stuffed Trout - Blistered Tomatoes - Bacon Lardons - Asparagus Lemon Herb Rice - Old Bay Cream Sauce

Woodland Chicken \$26

Grilled Chicken Breast - Wild Mushrooms - Asparagus – Five Grain Blend – Marsala Demi Glace

Delicious Homemade Desserts:

Homemade Cupcakes ask your server about our seasonal daily cupcake

Flavored Cheesecake ask your server about our seasonal cheesecake flavor

Chocolate Caramel Volcano warm chocolate Bundt, vanilla ice cream, caramel sauce

Double Layer Carrot Cake house-made, the perfect blend of sweet cream & spice

Peanut Butter Pie whipped peanut butter & cream cheese, milk chocolate drizzle

GF Chocolate Torte- flourless chocolate cake

Portokalopita-Orange Cake Traditional Greek orange phyllo cake, vanilla ice cream