

DINNER MENU

SOUP | SALADS

Clam Chowder - \$7/\$9

Butternut Squash Bisque - \$7/\$9

Caesar Salad - \$9/\$12

House made dressing, focaccia croutons, asiago chips

Mixed Greens Salad - \$9/\$12

Honey balsamic, carrots, cucumbers, red onions, cherry tomatoes

Warm Chanterelle Salad - \$9/\$12

Pine nuts, feta, cherry tomatoes, baby arugula, lemon, honey, extra virgin olive oil

***Salad Additions: Grilled Chicken \$9; Steak tips (10oz) \$14; Lobster Salad \$17*

APPETIZERS

Smoked Salmon - \$15

Hard-boiled egg, minced onion, caper

Fried Oysters - \$18

Lemon, remoulade

Lobster Rangoon - \$16

Five to an order

ENTRÉES

AYC Burger - \$14

8oz pub burger, lettuce, tomato, onion, served with pickle and fries

Available with American, Swiss, or Cheddar cheese; Add bacon \$1

Uptown Meatloaf - \$24

Boursin smashed potatoes, shaved brussels sprouts, red wine gravy, cremini chips, aioli

Lobster Roll - \$21

Served with fries and a pickle

Pepita Crusted Halibut - \$31

Arborio rice, shaved brussels sprouts, pecorino, chervil

Fried Oyster Po Boy - \$21

Mini sub roll, cornmeal fried oysters, coleslaw, remoulade, pickle, chips

Please inform your server if anyone in your party has a food allergy. Consuming undercooked products may cause foodborne illnesses.