



Dinner

Menu

APPETIZERS

BONELESS CHICKEN | \$10

Half a pound of chicken breast lightly dusted & fried.
Tossed in a sauce of your choice.

BONE IN CHICKEN | \$10

Half a chicken butchered, fried and tossed in a sauce of your choice. House made BBQ, Teriyaki, Firecracker or garlic parmesan.

FRIED CHEESE | \$9

Five hand breaded Mozzarella strips fried to perfection.
Served with house made marinara sauce.

CEVICHE | \$13

Shrimp, avocado & apple ceviche served with tortilla chips.

BAKED BRIE | \$11

Topped with honey & granny smith apples. Served with artisan crackers.

321 SHRIMP | \$13

Popcorn sized shrimp fried & tossed in a Thai chili sauce.

PEEL & EAT SHRIMP | \$14

Half a pound of delicious shrimp, served chilled with
cocktail sauce or drawn butter.

FRIED GREEN BEANS | \$8

Fresh Green Beans lightly dusted and fried. Served with Cajun Ranch.

LA CITA ROLLS | \$9

Five traditional ground pork Lumpia, served with sweet Thai chili sauce.

POTATO BITES | \$10

Bite sized potatoes topped two ways. Corned Beef and Swiss as well as Bacon and Cheddar.
Served with sour cream.

SKEWERS | \$14

A trio of marinated Steak, Shrimp & Chicken skewers.

SALADS

WEDGE | \$10

Lettuce wedge topped with diced tomatoes, Bleu cheese, Bleu Cheese Crumbles & bacon.

COBB | \$12

Spring mixture, onion, chopped eggs, avocado, cheese,
bacon & cherry tomatoes.

GARDEN | \$7

Spring mixture, cherry tomato, red onion, mixed cheese & carrots.

CAESAR | \$7

Romaine, croutons, parmesan cheese & Caesar dressing.

CHOPPED | \$12

Mixed greens, tomato, bacon, bleu cheese crumbles, onions & cucumbers.
Tossed in a honey chipotle vinaigrette.

ADD (Grilled or Blackened) - Chicken \$5 | Shrimp \$6 | Salmon \$12

*Bleu Cheese, Balsamic Vinaigrette, Buttermilk Ranch, Honey Mustard, Caesar, Asian Sesame,
Honey Chipotle Vinaigrette, Thousand Island*

SOUPS

NEW ENGLAND CLAM CHOWDER

Cup | \$7 Bowl | \$10

FRENCH ONION

Cup | \$7

ROASTED RED BELL PEPPER BISQUE

Cup | \$6 Bowl | \$9

SANDWICHES

All sandwiches served with coleslaw & chips

REUBEN | \$13

Corned Beef, Sauerkraut, Swiss cheese & Thousand Island dressing on Rye bread.

FRIED COD REUBEN | \$14

Fried Cod topped with coleslaw & Swiss cheese on Rye bread.

CLUB | \$12

Turkey, Ham & American cheese on the bottom, B.L.T. on the top on your choice of bread.

AVOCADO CLUB | \$13

Turkey, bacon, Swiss cheese, lettuce, tomato & avocado on a croissant.

BLT | \$12

Bacon, Lettuce & Tomato on your choice of toasted bread.



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FRENCH DIP | \$14

Slices of Roast Beef topped with Provolone on a Hoagie roll. Served with Au Jus.

CHICKEN BREAST | \$12

Fried, blackened or grilled and tossed in buffalo sauce. Served on Brioche bun.

SHRIMP ROLL | \$14

Popcorn sized shrimp lightly tossed in mayonnaise served on a split top New England style bun.

PATTY MELT | \$12

Caramelized onion, burger patty, choice of cheese and served on Marble rye bread.

SALMON CLUB | \$15

Salmon with bacon, cheese, lettuce & tomato on a croissant.

THE BIG DOG | \$9

Quarter pound all-beef hot dog grilled & placed inside a toasted brioche bun.

Available with Sauerkraut or grilled onion.

BLACK & BLEU | \$14

Half a pound of ground beef with blackened seasoning and bleu cheese crumbles.

Topped with spring mix, red onion and sliced tomato.

MUSHROOM SWISS | \$14

Half a pound of ground beef topped with sautéed button mushrooms and swiss cheese.

SPINACH ONION CHEDDAR | \$14

Spinach and onion stuffed burger smothered in cheddar cheese.

BACON CHEESE BURGER | \$14

Half a pound of ground beef topped with bacon and cheddar cheese.

BUILD YOUR OWN BURGER | \$13

Half a pound of ground beef cooked to your liking and built to your design.

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| • Lettuce | • Salsa | • Grilled Mushrooms | • Goat Cheese | • Provolone |
| • Tomato | • Avocado +\$1.00 | • Grilled Jalapenos | • Swiss | • Bleu |
| • Onion | • Bacon +\$1.00 | • Fried Shallots | • Cheddar | • Pepper Jack |
| • Pickle | • Grilled Onions | | • American | |

ENTREES

All entrees served with choice of salad or soup

FISH AND CHIPS | \$14

Perfectly battered and fried Cod with coleslaw and French fries

SHRIMP PRIMAVERA | \$16

Shrimp with seasonal vegetables, served with a house made marinara.

Garlic white wine sauce or cream sauce available upon request.

SALMON | \$18

Grilled Salmon brushed with an apricot soy glaze. Served with Jasmine rice & spinach.

SWORD FISH TAPENADE | \$18

Grilled Sword Fish topped with house made olive, tomato & garlic relish. Served with Jasmine rice and vegetable medley.

PORTOBELLO STEAK | \$14

Portobello mushroom marinated in house made Italian dressing & grilled.

Served with herb roasted potatoes & vegetable medley

TENDERLOIN | \$24

Filet Mignon grilled to perfection. Served with garlic mashed potatoes & spinach.

ONION CRUSTED CHICKEN | \$16

Chicken breast crusted with fried onions & topped with a honey chipotle drizzle. Served with herb roasted potatoes & vegetable medley.

LOADED CHICKEN | \$17

Chicken brimming with cream cheese and spinach & dusted in bacon.

Served with herb roasted potatoes & vegetable medley

VEGETABLE SKEWERS | \$14

Three skewers of seasonal veggies served with Jasmine rice and spinach

SIDES

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| French Fries | Sweet Potato Fries | Herb Roasted Potatoes | Garlic Mashed |
| Vegetable Medley | Spinach | Jasmine Rice | Potatoes |

We take pride in preparing our food from scratch every day & cooking each item to order.

Some items will have limited availability and longer preparation times than others. If you have allergies, please alert your server.

Consuming raw or uncooked meat, seafood, or eggs may increase your risk of foodborne illness