



~ Appetizers ~

Freshly shucked **OYSTERS** on the ½ - (6)

Cocktail sauce, Shallot Mignonette & fresh lemon

Create a **SAMPLER** choose 6 or more in *Your own style*

Roasted Oysters

Larger cup ~ Freshly shucked large cup oysters grilled over an open flame bubbling with garlic parmesan butter.

Barbecued Ribs

tender fall off the bone Berkshire Pork ribs ~ drizzled with our own barbecue sauce and served with coleslaw

Steamed Clams

Middle neck Clams (13) steamed in white wine, garlic, herbs and a hint of butter
Served with a smattering of important Spaghettini

Bacon wrapped Shrimp

Wrapped in lean bacon, charcoal grilled and served with a horseradish cream

Stuffed Papa's "Poppers" (4)

Poppers 'In our style'" we're using peppadew peppers

1/2 spicy stuffed with provolone cheese steak

1/2 stuffed with white corn kernels with melted leeks and Cheddar cheese

AHI Tuna Tartar

#1 Sushi quality tuna ~ prepared in traditional tartar style ~
stacked with ripe avocado 'mash' drizzled with Ponzu sauce served with crostini

Jamaican Curried Crab Bisque

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, &
fresh lime bringing you fond memories of those "sweet-hot" Caribbean night



Intermezzo ~

Our infamous

Curried Carrot Cappuccino

Carrots steamed over melted leeks seasoned with Jamaican curry
Pureed with a hint of cream-finished with frothed milk

Traditional Caesar Salad

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

Chicago Wedge Salad

Crisp wedge of iceberg in the steak house style with our homemade Stilton bleu cheese dressing, finished with bleu cheese crumbles, crispy bacon & ripe grape tomatoes

Pennsylvania State requires us to inform you. . .

Consuming rare or undercooked menu selections may increase the chance of food borne illness

Happy
Father's
Day

Behind
every
good
KID is a
great
DAD

*Whether your Dad is here with us today, living far away
or moved on to 'greener pastures in the clouds, released of his earthly bonds
He's always in our hearts and our DNA. . .*

*Kudos Dad for a Job well done. .
I'm terrific and turned out pretty darn well ~
Thanks to You!*

Dad's Special Libations

Metro-Man \$ 18.

Lukosowa Potato Vodka (gluten free)
with a splash of *freshly squeeze* pink grapefruit
& splash of cranberry served up

Moscow Mule \$ 18.

½ lime macerated topped with ice ~
Vodka & Ginger Beer-traditional Copper Mug

Kentucky Buck \$ 18.

Jim Beam ~ Fresh strawberry-lemon simple
syrup, Angostura bitters, ginger beer &
Strawberry garnish

Rosemary Salty Dog \$ 18.

Tanguay Gin well shaken w/ a muddle of fresh
Rosemary, ruby grapefruit juice, & a dash of
simple syrup
~ garnished with grapefruit

The Revolver \$ 18.

Maker's Bourbon - hint of Kahlua and orange bitters
with a large twist of orange rind

Manly Mojito \$ 16.

Our own organic fresh mint macerated - hint of
sugar, white rum, ice & a splash of sparkling water

Smokin'

Bourbon Old Fashion \$ 21.

Maker's Mark Bourbon with macerated Amarena
cherry, orange, & bitters ~ smoked, just for you

Tequila

*Shaken with Ice to chill ~ served straight up
Martini Style*

We have a fine selection ~ choose your poison



Special DAD'S DAY Addition

"Deconstructed" Clam Bake

*Beautiful middle neck clams, jumbo shrimp,
Simply steamed together with corn & fingerling potato & added grilled Mahi
With drawn butter & house made
Coleslaw*



Executive Chef - Gracie Skiadas ~ Chef & Dad - Andy Madden

~ Entrées ~

Dad's Day Grilled Chicken

Organic Breast of Chicken ~ *painted with citrus marinade & charcoal grilled*
Sliced and fanned over a crisp Ceasar Salad -served with our *bougie Loaded Potato* ~
Grill Fingerlings Potato Stacked with bacon, melted cheese, scallion, & sour cream

Mediterranean Branzino

Whole butterflied fish ~ stuffed with a mélange of melted red bell pepper, ripe tomato, artichoke hearts, Kalamata olives, & fresh herbs ~ grilled over hardwood charcoal fire grill roasted fingerlings & Greek Salad with imported feta

Shrimp and Bay Scallops a la Riche

Sweet Bay Scallops & Shrimp steamed in a light diced tomato butter sauce, slivered spring scallion, and crisp corn kernels tossed with imported Spaghettini (#11)

Korean Barbecue Filet Mignon of Pork

Organically raised Berkshire Pork 'tenderloin' painted with Korean barbecue sauce ~ Charcoal grilled sliced into medallions and drizzled with a hoisin based Gochujang sauce ~ on Korean scallion pancake served with Asian rice spike with hoisin & julienne vegetable

Celebration Rib Eye Steak (add \$ 10.)

Angus rib eye, fire grilled topped with Worcestershire & herb compound butter served with *marrow bone*
Presented with grilled Yukon Gold medallions & asparagus

Wild Boar Tenderloin

Charcoal grilled tenderloin of Wild Boar a *Spring Vegetable Polenta Cake*, with roasted grape tomato, fresh herbs, melted leeks, and crisp corn kernels. Resting in a Spanish (rioja) sauce of hand crushed tomato, fresh herbs, smoked paprika, Spanish sherry

Lamb Taverna

Lamb Chops (3) perfectly grilled (psistaria) Greek style served grill roasted fingerlings, & a small Greek village salad with Campari tomato & imported Feta

Filet Mignon (7 oz) ★ + add \$ 10.00

cut to order -"Just for you" -from a whole *grass-fed organic* tenderloin-
Simply hardwood charcoal gilled to your preference w/ sauce béarnaise
"Choose your cut" - 10 OZ., 12OZ., 14OZ., or 16OZ. + **add \$ 7.25 per ounce**

Chicago Style · served with grilled asparagus & Chicago Wedge Salad

New York Style –sauce Bearnaise, russet mashed & crisp vegetable

Filet au Poivre Peppercorn encrusted with Brandy peppercorn sauce + **\$ 6.50**

Filet Oscar grilled asparagus-topped with Jumbo lump crab- + **\$ 15.**

Worcestershire compound butter ~resting on baby spinach wilted lemon & garlic

\$ 75. Per person

Three Courses included

Cover charge is also included for the Amazing Musicians

20% gratuity will be added for service staff