

Appetizers

Fried Mozzarella \$8.95

Three hand-rolled sticks of mozzarella fried inside crispy wonton shells served with our homemade marinara sauce

Shrimp Cocktail \$15.95

Four chilled jumbo shrimp served with our zesty homemade cocktail sauce

Pork Potstickers \$8.95

Five fried pork dumplings served with your choice of Thai pepper or Teriyaki sauce

Crab Stuffed Mushrooms \$19.95

Our signature crab blend with Swiss cheese broiled atop seared button mushroom caps

Jumbo Wings \$10.95

Seven crispy wings, tossed in buffalo or raspberry chipotle Caribbean sauce, served with celery and choice of bleu cheese or ranch dressing

Lamb Lollipops \$19.95

Four station-rubbed, char-grilled lamb lollipops finished with olive tapenade drizzled with olive oil and a balsamic reduction

Fried Pickles \$8.95

Crispy breaded dill pickles served with ranch dipping sauce

Soups and Salads

French Onion Soup \$5.95

Savory broth, caramelized onions, and croutons topped with bubbly Swiss and Provolone cheeses

Soup of the Day \$5.95

Ask your server for today's homemade soup selection

Balsamic & Bleu Salad \$10.95

Mixed greens, gorgonzola cheese, sliced pears, candied walnuts, and balsamic vinaigrette

Caesar Salad \$10.95

Romaine, croutons, and shredded parmesan tossed in Caesar dressing and garnished with a parmesan crisp

Station Salad \$10.95

Our signature salad with mixed greens, strawberries, Mandarin oranges, slivered almonds, and a side of mango pineapple vinaigrette

Garden Salad \$10.95

A classic side salad with mixed greens, tomato, cucumber, red onion, red pepper, and croutons with choice of dressing

ENHANCE YOUR SALAD WITH THESE ADDITIONS!

Grilled Sliced Chicken Breast \$10.00	8-ounce New York Strip Steak \$20.00	Candied Walnuts \$3.00
Grilled Faroe Island Salmon \$18.00	Three Chicken Fingers \$8.00	Parmesan Crisps \$3.00
Jumbo Lump Crab Cake \$19.00	Breaded Corkscrew Shrimp \$9.00	Hard Boiled Egg \$1.50
Four Chilled Jumbo Shrimp \$15.00	Toasted Almond Slivers \$3.00	Guacamole \$2.00

Southwest Shrimp Salad \$14.95

Southwest seasoned fried shrimp and house-made roasted corn salsa served on a bed of fresh mixed greens drizzled with creamy ranch dressing

Mediterranean Salad \$19.95

Grilled chicken breast, grilled red onions, roasted red peppers, olives, gorgonzola and fresh mozzarella on a bed of mixed greens tossed in balsamic vinaigrette and finished with balsamic reduction and parmesan crisps

Consuming raw or undercooked meats may result in foodborne illness.
Please alert your server to any food allergies before ordering.

Entrées

Add a crab cake to any entrée \$19.00
Add an 8-ounce filet mignon to any entrée \$35.00

Crab Cake \$29.95

Seared crab cake bursting with fresh lumps of crabmeat

Smothered Strip Steak \$32.95

Station-rubbed 8-ounce char-grilled strip steak with roasted red onions, red bell peppers, and mushrooms

The Marsala

Your choice of tender chicken or veal, sautéed with mushrooms, and shallots with Marsala demi-glace
+ Chicken \$24.95 Veal \$29.95 +

The Oscar

Your choice of chicken, salmon, veal, or filet mignon complimented with crabmeat and fresh asparagus, finished with a creamy Hollandaise sauce
+ Salmon \$36.95 Chicken \$31.95 8-ounce Filet Mignon \$49.95 Veal \$38.95 +

Apricot Pork Chop \$25.95

Boneless pork chop, brined, then house-smoked, and finished on the char-grill topped with housemade apricot jam and crispy prosciutto

Chicken Parmesan \$24.95

Hand-breaded fried chicken breast topped with marinara sauce and Provolone cheese served on a bed of linguini

Liver & Onions \$19.95

Seared calf liver topped with crispy bacon and roasted onions

Citrus Salmon \$31.95

Grilled Faroe Island salmon topped with a fresh citrus salsa

Crab Crusted Haddock \$36.95

Baked haddock loaded with our signature crab blend and crispy Panko bread crumbs finished with limoncello cream sauce

Station Surf and Turf \$56.95

Char-grilled, station-rubbed 8-ounce filet mignon topped with succulent lobster claw and knuckle meat finished with a garlic scallion compound butter

Sandwiches and Lighter Fare

Chicken Fingers \$13.95

Four crispy fried chicken tenders served with French fries, cole slaw, and raspberry chipotle BBQ sauce

Grilled Reuben \$13.95

Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, grilled rye

Bacon & Beer Mac Bowl \$12.95

Creamy beer cheese macaroni loaded with bacon and topped with stewed tomatoes and Panko bread crumbs

Crab Cake Sandwich \$19.95

Our house specialty, a seared crab cake served on a grilled brioche bun with lettuce, tomato, and onion

Fish & Chips \$13.95

Crispy beer-battered cod served with French fries and cole slaw

Turkey Rachel \$11.95

Turkey breast, Swiss cheese, Thousand Island dressing, cole slaw, grilled rye

Black Bean Burger Wrap \$12.95

Black bean burger with roasted corn salsa, guacamole, lettuce, and smoked Gouda served in a grilled flour tortilla

BBQ Chicken & Gouda Sandwich \$14.95

Char-grilled chicken breast on a grilled brioche bun, with your choice of:

*Ham, smoked gouda cheese, and ranch bbq sauce

*Lettuce, tomato, onion, and mayonnaise

Burgers \$14.95

Half-pound char-grilled beef burger served on a grilled brioche bun with your choice of:

*Thick cut bacon, cheddar cheese, and a side of BBQ sauce

*Lettuce, tomato, onion, cheese, and mayonnaise

*Mushrooms and Swiss cheese