

Appetizers

Fried Calamari

Tender Calamari Dusted with Flour and
Fried to a Golden Brown
Served with a Side of Marinara
\$9.95

Cajun Calamari

Tender Calamari, Marinated in Cajun Seasonings
Dusted with Flour, Fried to a Golden Brown and
Served with a Side of Honey Mustard Dipping Sauce
\$9.95

Shrimp Shumai

Tender Asian Pastry Filled with Shrimp
and Chinese Vegetables, Served with a
Traditional Soy Dipping Sauce
\$8.95

Mozzarella Sticks

Fresh Whole Milk Mozzarella Breaded in
Seasoned Bread Crumbs and Deep Fried to a Golden Brown
Served with a Side of Marinara
\$7.95

Steamed Little Necks

Tender Sweet Little Necks Clams
Steamed in a Savory Blend of White Wine, Fresh Tomatoes
Sweet Spanish Onions, Garlic and Butter
Served with Lemon Wedges and Drawn Butter
\$11.95
(Also Available in Thai Curry Basil Style)
\$13.95

Nachos Grande

Our Own Homemade Corn Tortilla Chips, Topped with Chili, Monterey Jack and Cheddar Cheeses
Melted until Sizzling, Finished with Onions, Shredded Lettuce and Tomato, Served with a Side of
Fresh Pico de Gallo and Sour Cream
\$9.95

Buffalo Wings

Jumbo Roaster Wings Deep Fried until Crispy
Basted with The Original Hot Sauce, Served with a
Side of Our Own Bleu Cheese and Celery Sticks
(Also Available in BBQ or Teriyaki style)
\$8.95

Maryland Crab Cakes

Fresh Lump Crab Meat Blended with Just Enough Bread, Mildly
Seasoned to Bring Out the Sweet Crab Flavor
Fried to a Golden Brown and Served with a Side of Corn and Black Bean Salsa and
Roasted Red Pepper Mayo for Dipping
\$12.95

Steamed Mussels

Sweet Prince Edward Isle Mussels Steamed in a Savory Blend of White Wine
Fresh Tomatoes, Sweet Spanish Onions, Garlic and Butter, Served with Lemon Wedges and Drawn Butter
\$11.95
(Also Available in Thai Curry Basil Style)
\$13.95

Red Bliss Brie Potato Skins

Baby Red Bliss Potatoes, Oven Baked, Scooped Out, Fried and

\$8.95

Bacon Cheddar Skins

Idaho Potatoes Oven Baked, Scooped Out and Filled with Bacon and Melted Monterey Jack and Cheddar Cheeses
Served with a Side of Sour Cream

\$7.95

Grilled Cajun Shrimp

Gulf Shrimp Dusted with Cajun Seasonings, Blackened on the Grill Finished in a Light Sauce of Chicken Stock, with White Wine and a Touch of Butter, Served with a Side of Honey Mustard Dipping Sauce

\$10.95

Baked Mozzarella Boccocini

Fresh Rounds of Mozzarella Wrapped in Imported Prosciutto, Broiled 'till Lightly Melted and Served on a Bed of Fresh Basil Pesto Sauce
Garnished with Diced Tomato and Toasted Pine Nuts
Served with Grilled Terra Nova Bread

\$9.95

Cajun Waffle Cheese Fries

Waffle Cut Potatoes, Fried until Golden Brown, Dusted with Cajun Seasonings, Topped with Monterey Jack and Cheddar Cheeses Baked 'till Melted, Finished with Fresh Diced Tomatoes and Scallions and Served with a Side of Sour Cream and Fresh Pico de Gallo

\$9.95

Homemade Chili

A Crock of Our Own Chili Topped with Monterey Jack, Cheddar Cheese, and Diced Onion, Served with Fresh Crisp Tortilla Chips

\$6.95

Fried Zucchini

Slices of Fresh Zucchini Lightly Breaded, Deep Fried to a Golden Brown and Served with a Side of Our Own Creamy Ranch Dressing

\$7.95

Beer Battered Chicken Fingers

Fresh Chicken Tenders Lightly Coated with Our Own Beer Batter
Fried to a Golden Brown and Served with a Side of
Honey Mustard Dipping Sauce

\$8.95

Breaded Chicken Fingers

Fresh Chicken Strips Lightly Breaded, Fried until Crispy
and Served with a Side of BBQ Sauce
(Also Available in Buffalo Style)

\$8.95

Edamame

Young Soy Bean Pods Simply Steamed and Served with Sea Salt

\$5.95

Hummus

Chick Peas Pureed with Roasted Garlic and Our Own Blend of Seasonings, Drizzled with Olive Oil and Served with Crisp Vegetables

\$8.95

Soup of the Day

Cup: P/A

Bowl: P/A

French Onion Soup \$4.95

Sweet Spanish Onions Caramelized and Finished in a Savory Beef and Chicken Stock, Laced with Cream Sherry, Topped with a French Bread Crouton and Melted Imported Swiss Cheese

Salads

Traditional Garden Salad \$8.95 Lg. \$4.95 Sm.

Crisp Iceberg and Romaine Lettuce, Garnished with Red Onions, Shredded Carrots, Tomatoes
Black Olives, Cucumbers, Red Cabbage and Homemade Croutons, with Your Choice of Dressing

Classic Caesar \$9.95 Lg. \$5.95 Sm.

Crisp Romaine Lettuce, Crunchy Homemade Croutons and Parmesan Cheese
Tossed with Our Own Creamy Caesar Dressing

Mesclun Mixed Salad \$9.95 Lg. \$5.95 Sm.

Mixed Baby Greens Topped with Fresh Oven Roasted Plum Tomatoes, Gorgonzola Cheese, Red Onion and

Homemade Croutons, Served with a Side of Balsamic Vinaigrette

Arugala Salad \$9.95 Lg. \$5.95 Sm.

Fresh Arugala Topped with Crumbled Gorgonzola, Fresh Oven Roasted Plum Tomatoes, Red Onions and Homemade Croutons
Served with a Side of Balsamic Vinaigrette

Spinach Salad \$10.95

Fresh Spinach Topped with Sliced Mushrooms, Crumbled Bacon, Hard Boiled Egg, Red Onion and
Homemade Terra Nova Croutons, Your Choice of Dressing on the Side

Justin Thyme's Apple & Walnut Salad \$10.95

Mixed Mesclun Salad, Topped with Slices of Crisp Fresh Apple, Toasted Honey Walnuts, Crumbled Gorgonzola Cheese
Crunchy Terra Nova Croutons and Sliced Red Onion, Served with a Side of Balsamic Vinaigrette

Above Salads Available With:

Add \$4.95 for Grilled Chicken, \$6.95 for Grilled Shrimp, \$6.95 for Grilled Salmon

\$6.95 for Marinated Sliced Sirloin

Grilled Chicken Cobb Salad \$12.95

Iceberg and Romaine Lettuce, Grilled Breast of Chicken, Creamy Haas Avocado, Crisp Bacon, Hard Boiled Egg, Red Onion
Black Olives, Homemade Croutons and Crumbled Gorgonzola, Served with Your Choice Dressing on the Side

Grilled Buffalo Chicken Salad \$12.95

Crisp Iceberg and Romaine Lettuce, Topped with Freshly Grilled Breast of Chicken, Basted with The Original Buffalo Sauce
Garnished with Crumbled Gorgonzola, Tomatoes, Cucumbers, Red Onion, Carrots, Red Cabbage, Black Olives and
Homemade Croutons, Served with a Side of Our Own Bleu Cheese Dressing

Chef Salad \$12.95

Crisp Iceberg and Romaine Lettuce, Topped with Black Forest Ham, Oven Roasted Turkey Breast, Imported Swiss and
American Cheese, Garnished with Tomatoes, Cucumbers, Carrots, Black Olives, Red Onion, Hard Boiled Egg and
Homemade Croutons, Your Choice of Dressing on the Side

Asian Style Grilled Chicken Salad \$13.50

Mesclun Mixed Greens, Topped with Fresh Teriyaki Marinated Grilled Chicken Breast, Garnished with Mandarin Oranges
Red Onion, Toasted Cashews, Haas Avocado and Crisp Housemade Chow Mein Noodles
Our Own Sesame Ginger Dressing on the Side

Grilled Hibachi Style Salmon Salad \$15.95

Fresh North Atlantic Salmon, Marinated in Our Own Garlic and Ginger Infused Teriyaki Sauce, Freshly Grilled and
Served on a Bed of Arugala, Garnished with Julienne Carrots, Red Onion, Toasted Black and White Sesame Seeds
Scallions and Crisp Terra Nova Croutons, with a Side of Our Own Sesame Ginger Dressing

Homemade Dressings

Russian, Bleu Cheese, Ranch, Balsamic Vinaigrette, Creamy Honey Dijon, No-Fat Honey Mustard, Sesame Ginger
Extra Dressing: small \$0.50 large \$1.00

Build Your Own Burger

All Burger Platters Served with Your Choice of French Fries, Onion Rings or a Little of Both
Sweet Potato Fries add \$1.00 Substitute Salad for Fries add \$1.95

Burger Platter \$10.95

10 oz of Lean American Ground Beef, Charcoal Grilled, Served on a Toasted Roll and Topped with Lettuce, Tomato and Red Onion

Turkey Burger Platter \$10.95

Fresh Ground Turkey Breast Blended with Dijon Mustard, Parsley, Shallots, Salt and Black Pepper
Served on a Toasted Roll and Topped with Lettuce, Tomato and Onion

Veggie Burger Platter \$9.95

Carrots, Peas, Green Beans, Corn and Onion, Blended with Wheat and Soy Protein Flour and Canola Oil
Served on a Toasted Roll and Topped with Lettuce, Tomato and Red Onion

**Personalize your Burgers: Sautéed Mushrooms \$0.95, Bacon \$1.50, Sautéed Onions \$0.95
Sliced Hot Cherry Peppers \$0.95, Cheddar \$0.95, American \$0.95, Brie \$1.95
Crumbled Gorgonzola \$1.95, Imported Swiss \$0.95, Mozzarella \$0.95**

Sandwiches

All Sandwiches Served with Your Choice of French Fries, Onion Rings, or a Little of Both
Sweet Potato Fries add \$1.00 Substitute Salad for Fries add \$1.95

Marinated Sliced Sirloin Steak Sandwich \$12.95

Tender Sirloin Marinated in Our Own Steak Marinade, Charcoal Grilled to Your Liking, Thinly Sliced
Served on a Toasted Wedge and Topped with Melted Mozzarella, Sautéed Mushrooms and Onions

Grilled Chicken Sandwich \$10.50

Freshly Grilled Chicken Breast, Sliced and Served on a Toasted Roll with Lettuce and Tomato
Served with a Side of Ranch Dressing

Grilled Blackened Chicken Sandwich \$10.50

Breast of Chicken Dusted with Cajun Seasonings, Blackened on Our Charcoal Grill and
Served on a Toasted Roll with Lettuce, Tomato and a Side of Honey Mustard

Philly Cheese Steak \$11.95

Traditional Thinly Shaved Sirloin, Sautéed with Onions, Served on a Toasted Garlic Wedge and
Topped with Melted American Cheese, Add Sautéed Mushrooms and Hot Cherry Peppers \$0.95

Grilled Chicken Philly \$11.95

Freshly Grilled Chicken Sliced Julienne and Sautéed with Onions, Served on a Toasted Garlic Wedge and
Topped with Melted American Cheese, Add Sautéed Mushrooms and Hot Cherry Peppers \$0.95

Grilled Chicken Teriyaki \$11.95

Grilled Breast of Chicken Marinated in Our Own Garlic and Ginger Infused Teriyaki Marinade
Served on a Toasted Garlic Wedge, Topped with Melted Mozzarella

Turkey Club \$10.95

Oven Roasted Breast of Turkey Sliced and Served Triple Decker Style with Lettuce, Tomato, Bacon and Mayo on Toasted Bread

Tuna Club \$9.95

White Meat Tuna Blended with Mayo, Lemon Juice, Celery, Onion, Salt and Pepper
Served Triple Decker Style with Lettuce, Tomato and Bacon on Toasted Bread

Grilled Portabello Sandwich \$10.95

Fresh Jumbo Portabello Caps Grilled and Topped with Seasoned Creamy Ricotta Cheese, Sweet Fire Roasted Red Peppers and Melted Mozzarella Cheese, Served on a Toasted Roll with a Side of Balsamic Dressing

Maryland Crab Cake Sandwich \$15.95

Fresh Lump Crab Meat Blended with Just Enough Bread, Mildly Seasoned to Bring Out the Sweet Crab Flavor
Fried to a Golden Brown and Served Atop a Toasted Roll with Shredded Lettuce and Sliced Tomato

Grilled Salmon Sandwich \$14.95

Fresh North Atlantic Salmon Grilled to Your Liking, Served on a Toasted Roll, Topped with Wilted Spinach and Oven Roasted Tomatoes, Served with a Side of Roasted Red Pepper Mayo

Grilled Hibachi Style Salmon Sandwich \$14.95

Fresh North Atlantic Salmon Marinated in a Traditional Hibachi Marinade, Grilled to Your Liking, Showered with Black and White Sesame Seeds and Scallions, Served on a Toasted Roll with Lettuce, Tomato and a Side of Wasabi Mayo

Chicken Cordon Bleu Sandwich \$10.95

Freshly Grilled Breast of Chicken Served on a Toasted Roll, Topped with Black Forest Ham, Melted Swiss Lettuce, Tomato and a Side of Honey Dijon Mayo

Chicken Parmagiana Wedge \$10.95

Breast of Chicken Lightly Coated with Seasoned Bread Crumbs, Fried to a Golden Brown, Topped with Marinara and Melted Mozzarella, Served on a Toasted Italian Wedge

Chicken Cutlet Sandwich \$10.95

Chicken Breast Lightly Coated with Seasoned Bread Crumbs, Fried to a Golden Brown, Served on a Toasted Wedge and Topped with Lettuce, Tomato and a Side of Mayo

Classic BLT \$8.95

Traditional Bacon, Lettuce and Tomato Sandwich, Served on Your Choice of Bread with Mayo

Grilled Cheese Bacon & Tomato \$8.95

Classic Favorite Served on Your Choice of Bread

Choice of Breads: Country White, Rye, Seven Grain Whole Wheat

Omelettes \$8.95

All omelettes are three egg and served with your choice of toast or fries

Choose two of the following toppings:

**Bacon, Ham, Mushrooms, Peppers, Onions, American Cheese, Imported Swiss Cheese
Mozzarella Cheese, Brie Cheese, Spinach and Tomato**

**Add an Extra topping: Sautéed Mushrooms \$0.95, Bacon \$1.50, Sautéed Onions \$0.95
Sliced Hot Cherry Peppers \$0.95, Cheddar \$0.95, American \$0.95, Brie \$1.95
Crumbled Gorgonzola \$1.95, Imported Swiss \$0.95, Mozzarella \$0.95**

Wraps

All Wraps Served with Your Choice of French Fries, Onion Rings or a Little of Both
Sweet Potato Fries or Coleslaw add \$1.00 Substitute Salad for Fries add \$1.95

Grilled Vegetable Wrap \$10.95

A Soft Honey Wheat Tortilla Stuffed with Fresh Mozzarella Cheese, Grilled Eggplant, Zucchini, Yellow Squash
Portabello Mushrooms, Arugala and Red Onion, Served with a Side of Roasted Red Pepper Mayo

Marinated Steak and Portabello Mushroom Wrap \$12.95

Lean Sirloin Marinated in Our Own Steak Marinade, Char Grilled to Your Liking, Sliced and Stuffed in a Soft Flour Tortilla with
Melted Mozzarella Cheese and Grilled Portabello Mushrooms

Grilled Salmon Wrap \$15.95

A Soft Flour Tortilla Stuffed with Freshly Grilled North Atlantic Salmon, Shredded Lettuce, Diced Tomatoes and
Slices of Creamy Haas Avocado, Served with a Side of Wasabi Mayo

Grilled Cajun Style Chicken Wrap \$11.95

Fresh Breast of Chicken, Dusted with Cajun Seasonings, Blackened on Our Charcoal Grill, Cut into Julienne Strips
Tossed with Sautéed Spanish Onions, Red and Green Bell Peppers, Stuffed in a Soft Flour Tortilla with
Melted Monterey Jack and Cheddar Cheeses, Served with a Side of Sour Cream and Homemade Pico de Gallo

Grilled Chicken Caesar Wrap \$11.95

Freshly Grilled Chicken, Crisp Romaine Lettuce, Crunchy Homemade Croutons and Parmesan Cheese
Tossed with Our Own Creamy Caesar Dressing

Black Forest Wrap \$10.95

Black Forest Ham, Shredded Lettuce, Tomato, Red Onion and Brie Cheese Wrapped in a Soft Flour Tortilla and
Served with a Side of Honey Dijon Mayo

Pasta

Penne Pesto \$11.95

Penne Pasta Tossed in Our Own Creamy Pesto, Made with Fresh Basil, Garlic, Parsley, Parmesan Cheese
Black Pepper and a Touch of Cream, Garnished with Fresh Diced Tomatoes and Toasted Pine Nuts
Add Grilled Chicken \$4.95 Add Grilled Shrimp \$6.95 Add Grilled Salmon \$6.95

Fettucine Alfredo \$11.95

Tender Wide Egg Noodles in a Traditional Sauce of Heavy Cream, Parmesan Cheese, Parsley and Black Pepper
Add Grilled Chicken \$4.95 Add Grilled Shrimp \$6.95 Add Grilled Salmon \$6.95

Linguini with White or Red Clam Sauce \$16.95

Sweet Whole Little Neck Clams Simmered in a Sauce of Olive Oil, Garlic, White Wine, Oregano, Chopped Parsley and a Touch of
Black Pepper, Add Chopped Imported Plum Tomatoes for a Traditional Red Clam Sauce, Served Over a Bed of Linguini

Pasta Marinara \$8.95

Your Choice of Linguini or Penne with Fresh Homemade Marinara

Chicken Entrees

Chicken Parmagiana \$13.95

Fresh Breast of Chicken Lightly Coated in Seasoned Bread Crumbs, Topped with Marinara and Mozzarella Cheese Baked 'till Bubbly and Served with a Side of Linguini

Sautéed Cajun Chicken \$13.95

Breast of Chicken Marinated in Cajun Seasonings, Seared in a Hot Sauté, Finished in a Sauce of White Wine, Chicken Stock Lemon and a Touch of Butter, Showered with Scallions and Served with Vegetable, Your Choice of Starch and a Honey Mustard Dipping Sauce

Grilled Hibachi Style Chicken \$13.95

Breast of Chicken Marinated in Our Own Ginger and Garlic Infused Soy Sauce, Charcoal Grilled, Showered with Black and White Sesame Seeds and Scallions, Served with a Side of Vegetable and Your Choice of Starch

Meat Entrees

BBQ Babyback Ribs \$19.95

A Full Rack of Ribs, Seasoned with Salt and Black Pepper, Slow Oven Roasted then Finished on Our Charcoal Grill Basted with Our BBQ Sauce, Served with a Side of Fries and Cooling Creamy Coleslaw

Sliced Marinated Sirloin \$15.95

Tender Sirloin Marinated in Our Own Special Marinade, Charcoal Grilled to Your Liking Sliced and Served with a Side of Vegetable and Your Choice of Starch

Fish Entrees

Broiled Filet of Sole \$16.95

Sweet North Atlantic Sole Broiled with White Wine, Lobster Stock, Lemon, Butter, Diced Fresh Tomatoes Mushrooms and a Touch of Garlic, Served with a Side of Vegetable and Your Choice of Starch

London Pub Style Fish and Chips \$15.95

Fresh Flaky Filets of Sole Lightly Coated with Our Own Batter, Deep Fried to a Golden Brown, Served with Crisp Fries Creamy Coleslaw and a Side of Tarter Sauce, Do you like Malt Vinegar with your Chips? Just ask Your Server

Grilled Salmon \$18.95

Fresh Cold Water Filet Charcoal Grilled, Finished in a Light Broth of White Wine, Butter, Lemon and a Touch of Garlic Served with a Side of Vegetable and Your Choice of Starch

Grilled Hibachi Style Salmon \$18.95

Fresh Cold Water Filet Marinated in Our Own Ginger Garlic Infused Teriyaki Sauce, Grilled on Our Charcoal Grill Showered with Black and White Sesame Seeds and Scallions, Served with a Side of Vegetable and Your Choice of Starch

Broiled Sea Scallops \$18.95

Fresh Jumbo Sea Scallops Broiled in White Wine, Lobster Stock, Lemon, Butter, Garlic, Herbs and Fresh Oven Roasted Roma Tomatoes, Served with a Side of Vegetable and Your Choice of Starch

Beer Battered Shrimp \$15.95

Jumbo Gulf Shrimp Lightly Coated in Our Own Beer Batter, Deep Fried to a Golden Brown Served with Fries, Creamy Coleslaw and a Side of Tartar Sauce

Broiled Shrimp Scampi \$17.95

Jumbo Gulf Shrimp Butterflied and Broiled in a Classic Sauce of Garlic, Butter, White Wine, Lobster Stock, Lemon, Herbs and Fresh Oven Roasted Roma Tomatoes, Served with a Side of Vegetable and Your Choice of Starch

Sides

Onion Rings \$4.95

Steak Fries \$4.95

Sweet Potato Fries \$4.95

Roasted Garlic Mashed Potatoes \$4.95

Vegetable of the Day \$4.95

Sautéed Arugala & Oven Roasted Tomatoes \$5.95

Creamy Cole Slaw \$3.95

Baked Idaho Potato \$3.50

Rice Pilaf \$3.95

Garlic Bread \$3.95

Garlic Bread with Melted Mozzarella \$4.95

Children's Menu

Breaded Chicken Fingers with Fries \$5.95

Chicken Parmagiana with Linguini \$7.95

Linguini Marinara \$4.95

Hamburger or Cheeseburger with Fries \$5.95

Grilled Cheese with Fries \$5.95

Sliced Sirloin with Garlic Mashed Potatoes and Vegetable \$9.95

Please ask your server for our Dessert Selection!!!

18% Gratuity will be added for parties of 8 or more

If you wish to share an entree, there will be a \$3.00 split plate charge

Soup of the Day

Cup: P/A

Bowl: P/A

French Onion Soup

Sweet Spanish Onions Caramelized and Finished in a Savory Beef and Chicken Stock, Laced with Cream Sherry, Topped with a French Bread Crouton and Melted Imported Swiss Cheese
Crock: \$4.95

Starter Salads

Traditional Garden Salad \$5.50

Crisp Iceberg and Romaine Lettuce, Garnished with Red Onions, Shredded Carrots, Tomatoes Black Olives, Cucumbers, Red Cabbage and Homemade Croutons, with Your Choice of Dressing

Classic Caesar \$6.50

Crisp Romaine Lettuce, Crunchy Homemade Croutons and Parmesan Cheese
Tossed with Our Own Creamy Caesar Dressing

Mesclun Mixed Salad \$6.50

Mixed Baby Greens Topped with Fresh Oven Roasted Plum Tomatoes, Gorgonzola Cheese Red Onion and Homemade Croutons, Served with a Side of Balsamic Vinaigrette

Arugala Salad \$6.50

Fresh Arugala Topped with Crumbled Gorgonzola Fresh Oven Roasted Plum Tomatoes Red Onions and Homemade Croutons, Served with a Side of Balsamic Vinaigrette

Extra Dressing: small \$1.50 large \$1.00

Sides

Onion Rings \$4.95

Steak Fries \$4.95

Sweet Potato Fries \$4.95

Roasted Garlic Mashed Potatoes \$4.95

Vegetable of the Day \$4.95

Sautéed Arugala & Oven Roasted Tomatoes \$5.95

Creamy Cole Slaw \$3.95

Baked Idaho Potato \$3.50

Rice Pilaf \$3.95

Garlic Bread \$3.95

Garlic Bread with Melted Mozzarella \$4.95

Dinner Salads

Grilled Chicken Cobb Salad \$13.95

Iceberg and Romaine Lettuce, Grilled Breast of Chicken, Creamy Haas Avocado, Crisp Bacon, Hard Boiled Egg, Red Onion Black Olives, Homemade Croutons and Crumbled Gorgonzola, Served with Your Choice Dressing on the Side

Grilled Buffalo Chicken Salad \$13.95

Crisp Iceberg and Romaine Lettuce, Topped with Freshly Grilled Breast of Chicken, Basted with The Original Buffalo Sauce Garnished with Crumbled Gorgonzola, Tomatoes, Cucumbers, Red Onion, Carrots, Red Cabbage, Black Olives and Homemade Croutons, Served with a Side of Our Own Bleu Cheese Dressing

Crispy Asian Style Calamari Salad \$15.95

Mixed Baby Greens topped with Crisp Fried Calamari, Garnished with Mandarin Orange Slices, Toasted Cashew Nuts Red Onion and Crisp Housemade Chow Mein Noodles, Drizzled with a Creamy Mango Sesame Vinaigrette

Justin Thyme's Apple & Walnut Salad \$11.95

Mixed Mesclun Salad, topped with Slices of Crisp Fresh Apple, Toasted Honey Walnuts, Crumbled Gorgonzola Cheese Crunchy Terra Nova Croutons and Sliced Red Onion, Served with a Side of Balsamic Vinaigrette

Chef Salad \$12.95

Crisp Iceberg and Romaine Lettuce, Topped with Black Forest Ham, Oven Roasted Turkey Breast, Imported Swiss and American Cheese, Garnished with Tomatoes, Cucumbers, Carrots, Black Olives, Red Onion, Hard Boiled Egg and Homemade Croutons, Your Choice of Dressing on the Side

Asian Style Grilled Chicken Salad \$14.95

Mesclun Mixed Greens, Topped with Fresh Teriyaki Marinated Grilled Chicken Breast, Garnished with Mandarin Oranges Red Onion, Toasted Cashews, Haas Avocado and Crisp Housemade Chow Mein Noodles Our Own Sesame Ginger Dressing on the Side

Grilled Hibachi Style Salmon Salad \$16.95

Fresh North Atlantic Salmon, Marinated in Our Own Garlic and Ginger Infused Teriyaki Sauce, Freshly Grilled and Served on a Bed of Arugala, Garnished with Julienne Carrots, Red Onion, Toasted Black and White Sesame Seeds, Scallions and Crisp Terra Nova Croutons, with a Side of Our Own Sesame Ginger Dressing

Spinach Salad \$9.95

Fresh Spinach Topped with Sliced Mushrooms, Crumbled Bacon, Hard Boiled Egg, Red Onion and Homemade Terra Nova Croutons, Your choice of Dressing on the Side

Classic Caesar \$9.95

Crisp Romaine Lettuce, Crunchy Homemade Croutons and Parmesan Cheese Tossed with Our Own Creamy Caesar Dressing

Mesclun Mixed Salad \$9.95

Mixed Baby Greens, Served with a Side of Balsamic Vinaigrette, Topped with Fresh Oven Roasted Plum Tomatoes Gorgonzola Cheese, Red Onion and Homemade Terra Nova Croutons

House Salad \$9.95

Iceberg and Romaine Lettuce Garnished with Red Onion, Shredded Carrots, Tomatoes, Black Olives, Cucumbers Red Cabbage and Homemade Croutons, Your Choice of Dressing on the Side

Arugala Salad \$9.95

Fresh Arugala Served with a Side of Balsamic Vinaigrette, Topped with Crumbled Gorgonzola, Oven Roasted Plum Tomatoes Red Onion and Homemade Croutons

Above Salads Available With:

**Add \$4.95 for Grilled Chicken, \$6.95 for Grilled Shrimp, \$6.95 for Grilled Salmon
\$6.95 for Marinated Sliced Sirloin**

Homemade Dressings

Russian, Bleu Cheese, Ranch, Balsamic Vinaigrette, Creamy Honey Dijon, No-Fat Honey Mustard, Sesame Ginger

Extra Dressing: small \$0.50 large \$1.00

Build Your Own Burger

All Burger Platters Served with Your Choice of French Fries, Onion Rings or a Little of Both
Sweet Potato Fries add \$1.00 Substitute Salad for Fries add \$1.95

Burger Platter \$10.95

10 oz of Lean American Ground Beef, Charcoal Grilled, Served on a Toasted Roll and Topped with Lettuce, Tomato and Red Onion

Turkey Burger Platter \$10.95

Fresh Ground Turkey Breast Blended with Dijon Mustard, Parsley, Shallots, Salt and Black Pepper
Served on a Toasted Roll and Topped with Lettuce, Tomato and Onion

Veggie Burger Platter \$9.95

Carrots, Peas, Green Beans, Corn and Onion, Blended with Wheat and Soy Protein Flour and Canola Oil
Served on a Toasted Roll and Topped with Lettuce, Tomato and Red Onion

**Personalize your Burgers: Sautéed Mushrooms \$0.95, Bacon \$1.50, Sautéed Onions \$0.95
Sliced Hot Cherry Peppers \$0.95, Cheddar \$0.95, American \$0.95, Brie \$1.95
Crumbled Gorgonzola \$1.95, Imported Swiss \$0.95, Mozzarella \$0.95**

Sandwiches

All Sandwiches Served with Your Choice of French Fries, Onion Rings, or a Little of Both
Sweet Potato Fries add \$1.00 Substitute Salad for Fries add \$1.95

Marinated Sliced Sirloin Steak Sandwich \$12.95

Tender Sirloin Marinated in Our Own Steak Marinade, Charcoal Grilled to Your Liking, Thinly Sliced
Served on a Toasted Wedge and Topped with Melted Mozzarella, Sautéed Mushrooms and Onions

Grilled Chicken Sandwich \$10.95

Freshly Grilled Chicken Breast, Sliced and Served on a Toasted Roll with Lettuce and Tomato
Served with a Side of Ranch Dressing

Grilled Blackened Chicken Sandwich \$10.95

Breast of Chicken Dusted with Cajun Seasonings, Blackened on Our Charcoal Grill and
Served on a Toasted Roll with Lettuce, Tomato and a Side of Honey Mustard

Philly Cheese Steak \$11.95

Traditional Thinly Shaved Sirloin, Sautéed with Onions, Served on a Toasted Garlic Wedge and
Topped with Melted American Cheese, Add Sautéed Mushrooms and Hot Cherry Peppers \$0.95

Grilled Chicken Philly \$11.95

Freshly Grilled Chicken Sliced Julienne and Sautéed with Onions, Served on a Toasted Garlic Wedge and
Topped with Melted American Cheese, Add Sautéed Mushrooms and Hot Cherry Peppers \$0.95

Grilled Chicken Teriyaki \$11.95

Grilled Breast of Chicken Marinated in Our Own Garlic and Ginger Infused Teriyaki Marinade
Served on a Toasted Garlic Wedge, Topped with Melted Mozzarella

Turkey Club \$10.95

Oven Roasted Breast of Turkey Sliced and Served Triple Decker Style with Lettuce, Tomato, Bacon and Mayo on Toasted Bread

Tuna Club \$9.95

White Meat Tuna Blended with Mayo, Lemon Juice, Celery, Onion, Salt and Pepper
Served Triple Decker Style with Lettuce, Tomato and Bacon on Toasted Bread

Grilled Portabello Sandwich \$10.95

Fresh Jumbo Portabello Caps Grilled and Topped with Seasoned Creamy Ricotta Cheese, Sweet Fire Roasted Red Peppers and Melted Mozzarella Cheese, Served on a Toasted Roll with a Side of Balsamic Dressing

Maryland Crab Cake Sandwich \$15.95

Fresh Lump Crab Meat Blended with Just Enough Bread, Mildly Seasoned to Bring Out the Sweet Crab Flavor Fried to a Golden Brown and Served Atop a Toasted Roll with Shredded Lettuce and Sliced Tomato

Grilled Salmon Sandwich \$15.95

Fresh North Atlantic Salmon Grilled to Your Liking, Served on a Toasted Roll, Topped with Wilted Spinach and Oven Roasted Tomatoes, Served with a Side of Roasted Red Pepper Mayo

Grilled Hibachi Style Salmon Sandwich \$15.95

Fresh North Atlantic Salmon Marinated in a Traditional Hibachi Marinade, Grilled to Your Liking, Showered with Black and White Sesame Seeds and Scallions, Served on a Toasted Roll with Lettuce, Tomato and a Side of Wasabi Mayo

Tuscan Steak Sandwich \$16.95

Tender Marinated Sirloin, Charcoal Grilled to Your Liking, Thinly Sliced and Served Open Faced on Grilled Terra Nova Bread Topped with Sautéed Mushrooms, Onions, Crumbled Gorgonzola Cheese and Sweet Fire Roasted Red Peppers Drizzled with a Balsamic Vinegar Reduction and Served with a Side of Roasted Garlic Mashed Potatoes

Choice of Breads: Country White, Rye, Seven Grain Whole Wheat

Wraps

All Wraps Served with Your Choice of French Fries, Onion Rings or a Little of Both
Sweet Potato Fries or Coleslaw add \$1.00 Substitute Salad for Fries add \$1.95

Grilled Vegetable Wrap \$10.95

A Soft Honey Wheat Tortilla Stuffed with Fresh Mozzarella Cheese, Grilled Eggplant, Zucchini, Yellow Squash Portabello Mushrooms, Arugala and Red Onion, Served with a Side of Roasted Red Pepper Mayo

Marinated Steak and Portabello Mushroom Wrap \$12.95

Lean Sirloin Marinated in Our Own Steak Marinade, Char Grilled to Your Liking, Sliced and Stuffed in a Soft Flour Tortilla with Melted Mozzarella Cheese and Grilled Portabello Mushrooms

Grilled Salmon Wrap \$15.95

A Soft Flour Tortilla Stuffed with Freshly Grilled North Atlantic Salmon, Shredded Lettuce, Diced Tomatoes and Slices of Creamy Haas Avocado, Served with a Side of Wasabi Mayo

Grilled Cajun Style Chicken Wrap \$11.95

Fresh Breast of Chicken, Dusted with Cajun Seasonings, Blackened on Our Charcoal Grill, Cut into Julienne Strips, Tossed with Sautéed Spanish Onions, Red and Green Bell Peppers, Stuffed in a Soft Flour Tortilla with Melted Monterey Jack and Cheddar Cheeses, Served with a Side of Sour Cream and Homemade Pico de Gallo

Grilled Chicken Caesar Wrap \$11.95

Freshly Grilled Chicken, Crisp Romaine Lettuce, Crunchy Homemade Croutons and Parmesan Cheese Tossed with Our Own Creamy Caesar Dressing

Pasta

Chicken Schiaparelli \$17.95

Fresh Chicken Breast Tenderloins Lightly Dusted with Flour, Sautéed and Finished in a Sauce of Garlic, White Wine Chicken Stock, Imported Plum Tomatoes, Sliced Sweet Italian Sausage and Pepperocini Peppers, Served Over a Bed of Linguini

Cajun Cream Chicken with Chorizo \$19.50

Fresh Chicken Tenderloins Marinated in Cajun Seasonings, Dusted with Flour, then Quickly Sautéed and Finished in a Sauce of Garlic, White Wine, Heavy Cream, Imported Plum Tomatoes and Chorizo Sausage Tossed with Penne Pasta and Showered with Scallions

Penne Pesto \$13.95

Penne Pasta Tossed in Our Own Creamy Pesto, Made with Fresh Basil, Garlic, Parsley, Parmesan Cheese Black Pepper and a Touch of Cream, Garnished with Fresh Diced Tomatoes and Toasted Pine Nuts
Add Grilled Chicken \$4.95 Add Grilled Shrimp \$6.95 Add Grilled Salmon \$6.95

Fettucine Alfredo \$13.95

Tender Wide Egg Noodles in a Traditional Sauce of Heavy Cream, Parmesan Cheese, Parsley and Black Pepper
Add Grilled Chicken \$4.95 Add Grilled Shrimp \$6.95 Add Grilled Salmon \$6.95

Linguini with White or Red Clam Sauce \$18.95

Sweet Whole Little Neck Clams Simmered in a Sauce of Olive Oil, Garlic, White Wine, Oregano, Chopped Parsley and a Touch of Black Pepper, add Chopped Imported Plum Tomatoes for a Traditional Red Clam Sauce, Served Over a Bed of Linguini

Broiled Shrimp Scampi Provencale \$18.95

Jumbo Gulf Shrimp Butterflied and Broiled in a Classic Sauce of Garlic, Butter, White Wine, Lemon and Herbs Garnished with Fresh Oven Roasted Roma Tomatoes, Served Over a Bed of Linguini

Broiled Sea Scallops Scampi Provencale \$19.95

Sweet Sea Scallops Broiled in a Classic Sauce of Garlic, Butter, White Wine, Lemon and Herbs Garnished with Fresh Oven Roasted Roma Tomatoes, Served Over a Bed of Linguini

Shrimp and Scallop Scampi Provencale \$19.95

A Perfect Combination of Jumbo Gulf Shrimp and Sweet Sea Scallops Broiled in a Classic Sauce of Garlic, Butter White Wine, Lemon and Herbs, Garnished with Fresh Oven Roasted Roma Tomatoes, Served Over a Bed of Linguini

Chicken Entrees

Chicken Francese \$16.95

Tender Breast of Chicken Coated in a Light Egg Batter, Finished in a Sauce of Chicken Stock, White Wine, Lemon and Butter Served with a Side of Vegetable and Your Choice of Starch

Chicken Parmagiana \$16.95

Fresh Breast of Chicken Lightly Coated in Seasoned Bread Crumbs, Topped with Marinara and Mozzarella Cheese Baked 'till Bubbly and Served with a Side of Linguini

Sautéed Cajun Chicken \$16.95

Breast of Chicken Marinated in Cajun Seasonings, Seared in a Hot Sauté, Finished in a Sauce of White Wine, Chicken Stock Lemon and a Touch of Butter, Showered with Scallions and Served with Vegetable, Your Choice of Starch and a Honey Mustard Dipping Sauce

Grilled Hibachi Style Chicken \$16.95

Breast of Chicken Marinated in Our Own Ginger and Garlic Infused Soy Sauce, Charcoal Grilled, Showered with Black and White Sesame Seeds and Scallions, Served with a Side of Vegetable and Your Choice of Starch

Chicken Roma \$17.95

Tender Breast of Chicken Coated in a Light Egg Batter, Sautéed and Topped with Fresh Melted Mozzarella Cheese and Oven Roasted Roma Plum Tomatoes, Finished in a Light White Wine and Lemon Sauce Served with a Side of Vegetable and Your Choice of Starch

Thai Curry Basil Chicken \$17.95

Freshly Grilled Breast of Chicken, Served in a Sauce of Zucchini, Yellow Squash, Chicken Stock, Coconut Milk, Thai Curry Paste Lime, Garlic, Basil, Cilantro and a Touch of Fish Sauce, Served with Coconut Scented Thai Jasmine Rice

Meat Entrees

BBQ Babyback Ribs \$19.95

A Full Rack of Ribs, Seasoned with Salt and Black Pepper, Slow Oven Roasted then Finished on Our Charcoal Grill Basted with Our BBQ Sauce, Served with a Side of Fries and Cooling Creamy Coleslaw

16 oz Certified Black Angus New York Shell Steak \$22.95

16 oz of Lean Tender Choice American Beef, Charcoal Grilled to Your Liking
Served with a Side of Vegetable and Your Choice of Starch

Sliced Marinated Sirloin \$16.95

Tender Sirloin Marinated in Our Own Special Marinade, Charcoal Grilled to Your Liking
Sliced and Served with a Side of Vegetable and Your Choice of Starch

18 oz Ribeye \$23.95

Prime Rib Sliced Raw Off the Bone, Charcoal Grilled to Your Liking
Served with a Side of Vegetable and Your Choice of Starch

Fish Entrees

Broiled Filet of Sole \$17.95

Sweet North Atlantic Sole Broiled with White Wine, Lobster Stock, Lemon, Butter, Diced Fresh Tomatoes
Mushrooms and a Touch of Garlic, Served with a Side of Vegetable and Your Choice of Starch

London Pub Style Fish and Chips \$16.95

Fresh Flaky Filets of Sole Lightly Coated with Our Own Batter, Deep Fried to a Golden Brown, Served with Crisp Fries
Creamy Coleslaw and a Side of Tarter Sauce, Do you like Malt Vinegar with your Chips? Just ask Your Server

Grilled Salmon \$19.95

Fresh Cold Water Filet Charcoal Grilled, Finished in a Light Broth of White Wine, Butter, Lemon and a Touch of Garlic
Served with a Side of Vegetable and Your Choice of Starch

Grilled Hibachi Style Salmon \$19.95

Fresh Cold Water Filet Marinated in Our Own Ginger Garlic Infused Teriyaki Sauce, Grilled on Our Charcoal Grill
Showered with Black and White Sesame Seeds and Scallions, Served with a Side of Vegetable and Your Choice of Starch

Broiled Sea Scallops \$19.95

Fresh Jumbo Sea Scallops Broiled in White Wine, Lobster Stock, Lemon, Butter, Garlic, Herbs and
Fresh Oven Roasted Roma Tomatoes, Served with a Side of Vegetable and Your Choice of Starch

Beer Battered Shrimp \$18.95

Jumbo Gulf Shrimp Lightly Coated in Our Own Beer Batter, Deep Fried to a Golden Brown
Served with Fries, Creamy Coleslaw and a Side of Tartar Sauce

Broiled Shrimp Scampi \$18.95

Jumbo Gulf Shrimp Butterflied and Broiled in a Classic Sauce of Garlic, Butter, White Wine, Lobster Stock, Lemon, Herbs and
Fresh Oven Roasted Roma Tomatoes, Served with a Side of Vegetable and Your Choice of Starch

Broiled Shrimp and Scallops \$19.95

Fresh Jumbo Shrimp and Sweet Sea Scallops Broiled in White Wine, Lobster Stock, Lemon, Butter
Fresh Oven Roasted Roma Tomatoes and a Touch of Garlic, Served with a Side of Vegetable and Your Choice of Starch

Children's Menu

Breaded Chicken Fingers with Fries \$5.95

Chicken Parmagiana with Linguini \$7.95

Linguini Marinara \$4.95

Hamburger or Cheeseburger with Fries \$5.95

Grilled Cheese with Fries \$5.95

Sliced Sirloin with Garlic Mashed Potatoes and Vegetable \$9.95

Please ask your server for our Dessert Selection!!!

18% Gratuity will be added for Parties of 8 or more

If you wish to share an entree, there will be a \$3.00 split plate charge