

Luncheon Menu



Served Monday – Sunday, 11:30 AM – 4 PM / Full Dinner Menu Daily at 4:00 PM (Call on Holidays)

Soup, Small Salads & Appetizers

Fresh Shucked Oysters On The Half Shell - Always A Fresh Selection - Ask Your Server What's Fresh Out Of Bed!			
Seafood Chowder - New England Style with Oyster Crackers	Cup - 7.49	Bowl	9.49
Soup Of The Day -	Cup - 4.99	Bowl	7.99
Maryland Crab Cakes - Habanero Tartar & Green Onion Vinaigrette			11.99
Dry Cracked Ribs – Fried Riblets, Cracked Pepper, Sea Salt, Pinch of Garlic			14.99
Cajun Fried Baby Calamari - Side Chipotle Mayo			10.99
Buffalo Cauliflower - Fried Cauliflower, Buffalo Sauce, Blue Cheese Dressing.....			10.99
Pesto & Chorizo Flatbread - Pesto, Chorizo Sausage, Bocconcini & Parmesan			8.99
Margherita Flatbread - Roasted Tomato Sauce, Bocconcini, Fresh Basil			7.99
Ahi Tartare Tacos (3) - Crisp Wonton Taco, Wasabi Cream Cheese, Sweet Chili Vinaigrette			12.99
Coconut Shrimp - Large Gulf Shrimp, Shredded Coconut, Thai Sauce			15.99
PEI Mussels - White Wine, Garlic, Butter & Herbs or Spicy Tomato			13.99
Shrimp Cocktail - Large Gulf Shrimp (3), Cocktail Sauce, Fresh Lemon			15.99
Grilled Sea Scallops (3) - Bacon Wrapped, Wood Grilled, Drawn Butter			17.99
Beet Salad - Spiced Pecans, Baby Greens, Goat Cheese, Citrus - Balsamic Vinaigrette			8.99
Caesar Salad - Shaved Parmesan, Classic Dressing, Croutons			8.99
Seared Ahi Tuna - Peppercorn Crusted, Seared Rare, Wasabi Vinaigrette, Cucumber Salad			12.99

Luncheon Salads

Jake's House Salad - Walnuts, Feta Cheese, Mandarin Orange, Red Onion, Poppy Seed-Balsamic Vinaigrette	11.99
Sonoma Salad – Baby Greens, Strawberries, Goat Cheese, Spiced Pecans	11.99
Caesar Salad – Shaved Parmesan, Classic Dressing, Croutons	10.99
<i>Customize Your Salad - Add Grilled Chicken - 4.99 / Add Grilled Tenderloin - 5.99 / Add Grilled Salmon or Shrimp - 5.99</i>	
Cabo Salad - Grilled Chicken, Avocado, Black Beans, Sweet Corn, Tomato, Cheddar Cheese, Crispy Tortillas, Jalapeno Peppers, Slivered Romaine, Lime-Cilantro Dressing	16.99
Bronzed Tuna Super Food Salad - Seared Rare, Kale, Quinoa, Dried Cranberries, Walnuts, Feta, Mandarin Oranges, Cider Vinaigrette, Balsamic Reduction	18.99
Thai Shrimp Salad – Fried Asian Shrimp, Romaine, Onion, Tomato, Parmesan, Wonton Crisps, Thai Sesame Dressing	16.99

Two Handers & Tacos

Served with choice of Cup of Soup, French Fries, Simple Salad or Sweet Potato Gratin.

Substitute Caesar Salad or Sweet Potato Fries - 1.99

Lobster & Shrimp Roll - Lobster & Shrimp Salad, Grilled Top Sliced Bun, Tomato & Lettuce	18.99
Kansas City Burger - All the Fixings / Add Cheese - 1.49	12.99
Surf & Turf Burger - With Grilled Shrimp, Fontina, Crispy Onion Strings, Chipotle Aioli	14.99
Blue Cheese Burger – Blue Cheese Crust, Caramelized Onions, All Of The Fixings	13.99
Crispy Fish Sandwich - Panko & Herb Coated BC Ling Cod, Remoulade, Tomato, Lettuce, Brioche Bun	14.99
Grilled Chicken Club - Lettuce, Tomato, Bacon, Avocado, Fontina, Roasted Garlic Aioli, Toasted Multi Grain Bread	14.99
Fish Tacos (2) - Bronzed Tilapia, Napa Cabbage, Pico De Gallo, Flour Tortillas, Cilantro Lime Aioli	14.99
Beef Dip - Toasted Panini, Au Jus, Horseradish Cream	14.99
Lester's Montreal Smoked Meat – Red Onion Marmalade, Grainy Mustard, Swiss Cheese, Toasted Rye	14.99

Reel Fresh Fish

Yellow Fin Tuna	27.99	Lake Erie Pickerel	27.99
Pan Seared, Soy-Honey-Wasabi Sauce		Seasoned Corn Flour & Pan Seared, Mashed Potato,	
Seasonal Vegetable, Herb Roasted Fingerling Potato		Lemon Beurre Blanc, Seasonal Vegetable	
Barbequed Mahi Mahi	19.99	Tilapia Creole	21.99
Cajun Rub & Wood Grilled, Roasted Cherry Tomato		Seasoned & Pan Seared Fillet, Shrimp & Scallop Creole	
Chutney, Seasonal Vegetable, Sweet Potato Gratin		Sauce, Daily Vegetable, Rice Pilaf	
Lake Erie Yellow Perch	28.99	Snake Bite Salmon	19.99
Fresh Fillets Dusted With Seasoned Flour & Fried Crisp,		Wood Grilled, Snake Bite BBQ Glazed,	
Fresh Cut Fries, Coleslaw, Scratch Made Tartar Sauce		Sweet Potato Gratin, Seasonal Vegetable	

Pasta & Entrees

Stir Fry - Bok Choy, Seasonal Vegetables, Chicken, Soft Noodles, Asian Stir Fry Sauce	14.99		
Seafood Linguine - Tiger Shrimp, Sea Scallops & Mussels, Spicy Creole Sauce	23.99		
Penne Chicken ala Vodka - Tomato, Bacon, Mushrooms, Broccoli, Vodka Cream Sauce	14.99		
Entrees below served with your choice of a cup of soup, French Fries, Simple Salad or Sweet Potato Gratin.			
<i>Substitute Caesar Salad or Sweet Potato Fries - 1.99</i>			
Fish & Chips - Fresh Fillets, Beer Batter, Fresh Cut Fries, Cole Slaw, Lemon Tartar Haddock	14.99	Halibut	19.99
BBQ Baby Back Ribs - Beer Braised & Wood Grilled, Snake Bite Sauce, Cole Slaw Half Rack.....	15.99	Full Rack	22.99
Top Sirloin - 7oz Canadian AAA Seasoned and Wood Grilled, Seasonal Vegetables.....			22.99

A Little on the Side

Sweet Potato Fries & Chipotle Dip - 5.99 / Mashed Potato - 3.99 / Market Vegetables - 3.99
 Sweet Potato Gratin - 3.99 / Basket of Bread - 1.99 / Simple Green Salad - 5.99 / Fresh Cut Fries - 4.99
 Shallot & Merlot Sauce - 1.29 / Herb Roasted Fingerlings - 4.99

Wine List



Local White Wine

PINOT GRIGIO - Creekside Estates, VQA
 SAUVIGNON BLANC - Peninsula Ridge, VQA
 REISLING - Tawse Estates, VQA
 ROSE - Tawse Estates, VQA

	6 oz	9 oz	½ Litre	Bottle
PINOT GRIGIO - Creekside Estates, VQA	8	11.5	23	32
SAUVIGNON BLANC - Peninsula Ridge, VQA	8	11.5	23	32
REISLING - Tawse Estates, VQA	8	11.5	23	32
ROSE - Tawse Estates, VQA	8	11.5	23	32

Local Red Wine

MERLOT - Creekside Estates, VQA
 CABERNET MERLOT - Peninsula Ridge, VQA
 PINOT NOIR - Inniskillin, VQA

	6 oz	9 oz	½ Litre	Bottle
MERLOT - Creekside Estates, VQA	8	11.5	23	32
CABERNET MERLOT - Peninsula Ridge, VQA	8	11.5	23	32
PINOT NOIR - Inniskillin, VQA	8	11.5	23	32

House White Wine

CHARDONNAY - Rodney Strong, California
 CHARDONNAY - Beringer Estates, California
 SAUVIGNON BLANC - Kim Crawford, New Zealand
 SAUVIGNON BLANC - Monkey Bay, New Zealand
 PINOT GRIGIO - Robert Mondavi, California
 PINOT GRIGIO - Hogue, Washington State

	6 oz	9 oz	½ Litre	Bottle
CHARDONNAY - Rodney Strong, California	12	17	34	50
CHARDONNAY - Beringer Estates, California	9	13	25	37
SAUVIGNON BLANC - Kim Crawford, New Zealand	11	16	32	48
SAUVIGNON BLANC - Monkey Bay, New Zealand	9.5	13.5	26	38
PINOT GRIGIO - Robert Mondavi, California	9	13	25	37
PINOT GRIGIO - Hogue, Washington State	9	13	25	37

House Red Wine

CABERNET SAUVIGNON - Rodney Strong, California
 CABERNET SAUVIGNON - Dreaming Tree, California
 CABERNET MERLOT - Woodbridge Mondavi, California
 MERLOT - Rodney Strong, Sonoma Valley California
 SYRAH - Blackstone, California
 SHIRAZ CABERNET - Cliff 79, Australia
 MALBEC - Marcus James, Argentina

	6 oz	9 oz	½ Litre	Bottle
CABERNET SAUVIGNON - Rodney Strong, California	12	17	34	50
CABERNET SAUVIGNON - Dreaming Tree, California	10	14	28	40
CABERNET MERLOT - Woodbridge Mondavi, California	9	13	25	37
MERLOT - Rodney Strong, Sonoma Valley California	12	17	34	50
SYRAH - Blackstone, California	9	13	25	37
SHIRAZ CABERNET - Cliff 79, Australia	9	13	25	37
MALBEC - Marcus James, Argentina	9	13	25	37

White Wine

	Bottle
CHARDONNAY - Oyster Bay 2015, New Zealand	40
REISLING - Paul Zink 2014, Alsace France	38
PINOT GRIGIO - Tiefenbrunner Alto Adige 2015, Italy	45
CHARDONNAY - Mer Soleil 2014, California	79
CHABLIS - Chateau De Maligny 2015, France	55
FUME BLANC - Robert Mondavi 2014, Napa Valley California	55
CHARDONNAY - Perpetua Mission Hill, 2013, B.C	75
CONUNDRUM - Wagner Family 2014, Napa Valley California	60
CHARDONNAY - Cakebread 2014, Napa Valley California	100

Red Wine

	Bottle
BAROLO - Beni Di Batasiolo 2012, Italy	68
MERLOT - Cannonball Sonoma 2013, California	49
MERLOT - Blackstone 2014, California	40
MERLOT - Reserve Mission Hill 2013, B.C	48
SHIRAZ - Peppertree Clare Valley 2012, Australia	60
AMARONE DELLA VALPOLICELLA - Brigaldara 2011, Italy	95
PINOT NOIR - Lafond, Sta. Rita Hills, Santa Barbara 2013, California	85
PINOT NOIR - Rodney Strong, Russian River 2014, California	55
PINOT NOIR - Meiomi, 2014, Sonoma, California	75
CABERNET SAUVIGNON - Cakebread Cellars, 2013, California	175
CABERNET SAUVIGNON - Frogs Leap, Rutherford, 2013, California	120
CABERNET SAUVIGNON - Caymus Vineyards 2014, California	150
CABERNET SAUVIGNON - Decoy Duckhorn 2014, California	70
CABERNET SAUVIGNON - 'Shafer, 'One Point Five', 2013, Napa	190
CABERNET SAUVIGNON - Rockaway Rodney Strong 2012, Sonoma	155
CABERNET SAUVIGNON - Brothers Rodney Strong 2012, Sonoma	150
CABERNET SAUVIGNON - Alexander's Crown Rodney Strong 2012, Sonoma	160
BRUNELLO DI MONTALCINO - Altesino 2010, Italy	100
ZINFANDEL - Caymus Vineyards 2013, California	85
ZINFANDEL - Lot Number 63 Old Vine Red Marietta Cellars, Sonoma	60

Champagne & Sparkling

	Bottle
PROSECCO - Ruffino, Italy	4oz \$7 40
POL ROGER - France	75
VEUVE CLICQUOT, - France	165
DOM PERIGNON, - 2006, France	295