

(Temporary Menu)

Starters

BLUE POINT RAW OYSTERS

Lemon, Cocktail sauce 6 pieces 16 12 piece 30

CALAMARI

Fresh Cut, fried, marinara sauce 14

LUMP CRAB CAKES

Fried, house made sauce 18

MUSSELS

White wine, butter, garlic, lemon, parsley 14

SHRIMP COCKTAIL Cocktail sauce, lemon wedge 18

STUFFED MUSHROOMS

Crab meat 16

WINGS

Hennessy BBQ Buffalo Truffle 14

FRIED GREEN TOMATOES House made sauce 10

POMME FRITES

Parmesan, truffle butter 8

Soup & Salads

SOUP OF THE DAY

Cup 5 Bowl 7

HOUSE SALAD

Tomato, Onion, Pepper 12

CAESAR SALAD

Romaine, parmesan, croutons 12

[ADD SALMON + 9 ADD CHICKEN + 6]

Featured Entrées

CHAR GRILLED RIBEYE

16 oz. Bone-in 40

LOBSTER TAIL

8 oz. tail, Hot drawn butter 48

CHILEAN SEABASS

Pan seared. Citrus-herb butter 45

FILET MIGNON

8 oz. Herb butter 42

LAMB CHOPS

Grilled, fresh herb & olive oil marinade, dijoun sauce 32

SNOW CRAB LEGS

Hot drawn butter, House seasoned 39

PRIME RIB

King cut 45 House Special 34

*All entrees served with choice of 2 sides

ENTRÉES

(All entrees served with choice of side, premium sides +2)

NEW YORK STRIP

14oz. 32

STUFFED CHICKEN

Shrimp, spinach, parmesan mushroom cream sauce 20

BACON WRAPPED STUFFED SHRIMP

Jumbo shrimp, crab meat, bacon wrapped, lemon cream suace 32

SAI MON

Fresh, grilled, lemon butter 28

LAKE PERCH

Sauteed or fried yellow perch, boned & buttered 28

NOSTALGIA STEAK BURGER

Served with pomme frites 16

PASTAS

FETTUCCINE ALFREDO

Creamy Garlic Sauce 16

SIDES 6

SAUTEED VEGETABLES
SMASHED POTATOES
BAKED POTATO
BROCCOLI
RICE PILAF

NOSTALGIA PASTA

Cajun veggie pasta topped with blackened catfish 22

PREMIUM SIDES 8

DOUBLE BAKED POTATOES
LOADED BAKED POTATO
SWEET POTATO FRIES
ASPARAGUS
SPINACH

BEVERAGE & DESSERT

ASK SERVER ABOUT BEVERAGE AND DESSERT OPTIONS