



Dinner Menu

(5:00-9:00)

Signature Crab Cake \$14

Jumbo Lump Crab cake with a Cajun Remoulade

Kung Pao Calamari \$14

Jumbo Fried Calamari with Fresh Peppers, red onions, and dried peanuts in a sweet and spicy sauce

Cranberry Goat Cheese \$10

Goat Cheese coated in dried Cranberries and Candied Pecans topped with fresh honey and served with Pita

Spinach Artichoke dip \$11

Creamy Cheese dip served with fresh tortilla chips

Mae's Salad \$13

Seasonal Greens, Dried Cranberries, Candied Pecans, Feta Cheese, Green apple, Red Onion and Tomatoes.

Add Chicken \$5

Add Steak \$7

Best served with our house balsamic dressing

French Onion Soup \$7

Caramelized onions in a rich beef broth topped with French bread and broiled cheese.

Entrees

Signature Crab Cakes \$28

Jumbo Lump Crab cakes with a Cajun Remoulade on a Brioche Bun

Chicken Frangelica \$22

Pecan Crusted Chicken Breast with a Hazelnut Cream Sauce

Spinach Ravioli \$19

Spinach Ravioli in a lemon cream sauce with Cremini mushrooms

King of the Sea \$24

Shrimp, Lobster & Scallops with a tomato cream sauce served over Campanelle Pasta

Norwegian Salmon \$24

8oz Salmon Fillet with Strawberry Balsamic Glaze

Strip Steak \$31

12oz Choice Angus Strip Steak grilled to your liking.

Lamb Loin \$28

Two Grilled 4oz Lamb Loins with a Peach Balsamic Glaze