

Appetizers

Stockade Soup

Chef's selection
\$ 4

Maryland Crab and Lobster Cake

Pickled cucumber, roasted corn relish, remoulade sauce
\$ 12

Crispy Calamari

Buttermilk marinated squid, chiffonade basil, spicy tomato fondue
\$9

Surf & Turf Bruschetta

Sliced flank steak & shrimp on tuscan grilled bread
\$12

Dim Sum

Pork dumpling, vegetable spring roll, coconut shrimp, beef sate
Crab roll, pickled vegetables, trio of dipping sauces
Two Guests \$18 Four Guests \$36

Shrimp Cocktail

Large gulf shrimp poached in peppercorn bouillon, dill cocktail sauce
\$ 12

Duck Spring Rolls

Fresh mango relish, spicy apricot glaze
\$11

Tuna Tartare

Citrus dressing, homemade potato chips
\$12

Chicken & Goat Cheese Empanadas

Tomato salsa, cilantro lime sour cream
\$10

Caprese Stack

Grilled pickled eggplant, fresh mozzarella, beefsteak tomato, olive oil & fresh basil,
12 year old balsamic drizzle
\$9

Clam Bake Soup

Ipswich clams, andouille sausage, chicken, baby corn, potatoes,
rich tomato clam broth
\$9

Kahlua Marinated Scallops

Frangelico scented cream, toasted hazelnuts
\$12

Stockade Salad

Mixed baby greens, olives, grape tomatoes, bleu cheese, julienne carrots, balsamic
\$4

Baby Iceberg

Shallots, bleu cheese dressing, apple wood smoked bacon, maytag bleu cheese wedge
\$8

Grilled Asparagus Salad

Frisee, pancetta, roasted beets, shaved fontina, grainy honey mustard vinaigrette
\$7

Caesar Salad

Chopped romaine, classic caesar dressing, parmesan bowl
\$6

Strawberry Salad

Boston bib, sliced fresh strawberries, toasted almonds, zinfandel vinaigrette
\$8

Entrée

Seared Ahi Tuna

Artichoke and tomato compote, charred cauliflower risotto
\$24

Tuscan Veal

Battered medallions, cappicola, shitake mushrooms, roasted peppers,
sweet peas, sherry infused demi, spinach & polenta
\$24

Steak Au Poivre

Peppercorn encrusted NY Strip, dijon brandy cream,
mashed potato and spinach
\$26

Sea Bass

Parmesan encrusted sea bass, cous cous, broccolini, roasted garlic & pesto cream
\$28

Grilled Maytag Bleu Filet Mignon

Lobster mashed potato, cippolini onions, wild mushroom goulash
\$30

Veal Chop

Panko crusted rib chop, lemon scented frisee salad, grilled wild mushroom and sage polenta
\$28

Herb Rubbed Chicken

Roasted potatoes, grilled asparagus, rosemary thyme jus
\$18

Cowboy Ribeye

Bone-in ribeye, garlic cheddar mashed, roasted butternut squash, caramelized shallot butter
\$28

Seared Scallops

Summer squash ribbons, sweet pea risotto, green tomato marmalade
\$24

Roasted Halibut

Clam, lobster, chorizo, pomodoro potato broth
\$23