

Menu

STARTERS

Smoked Wings \$14

8 of our house smoked wings served crispy and tossed in BBQ/ Buffalo/Thai Chili

Mussels Marinara or Fra \$15

Prince Edward Island Mussels cooked in marinara sauce (Sweet or Hot Fra Diavolo Style) served with crostinis

Drunken Clams \$16

Middle Neck clams cooked in beer, butter, and garlic. Served with crostinis

Calamari \$14

Lightly breaded and tossed with banana peppers. Served with marinara.

Artichoke Spinach Dip \$12

Savory hot dip served with tortilla chips

Cheesesteak Eggrolls \$12

House made with shaved beef, caramelized onions, and a blend of cheeses served with our Cuisine sauce

Mozzarella Sticks \$10

8 lightly fried breaded sticks served with our house marinara

Street Corn Ribs \$11

"Elote Style" Crispy split cut Corn on the Cob with cojita cheese, lime mayo, and Tajin Spice

Chicken Quesadilla \$14

Grilled chicken, pico de gallo, jack cheese, in a flour tortilla served with sour cream and salsa

DAILY SOUPS

Chili \$9

Traditional Beef chili served with warm corn bread

French Onion \$8

Classic French Onion soup served gratin style

BURGER N' SANDWICH

Cuisine Angus Burger \$14

Charbroiled 8oz. Angus burger with cuisine sauce on a brioche roll served with skin on fries. Add cheese +\$2

Jersey Burger \$16

Charbroiled 8oz. Angus burger with 3 slices of pork roll and American cheese served with skin on fries.

Steak House Burger \$16

Steak seasoned 8 oz angus burger topped with bacon, blue cheese, and steak sauce on a brioche roll served with skin on fries

Porky Pig Burger \$17

8 oz angus burger topped with our house smoked pulled pork and an onion ring on a brioche roll, served with skin on fries

French Dip \$14

Thin sliced beef dipped in Au jus topped with Swiss cheese on a toasted long roll served with Au jus, and skin on fries

House Smoked Pulled Pork \$15

Smoked for over 12 hours and tossed in bbq sauce on a toasted brioche bun with a crispy onion ring served with kettle chips

French Onion Chicken Sandwich \$14

Grilled chicken, caramelized onions, topped with Swiss cheese served on a garlic long roll served with skin on fries

Nashville Hot Chicken Sandwich \$14

Crispy chicken tossed with Nashville style hot sauce, topped with pickle chips on a toasted brioche roll & served with kettle chips

Crab Cake Melt \$18

House made crab cake, cheddar cheese, sliced tomato on Texas toast. Served with kettle chips.

Pork Roll, Egg & Cheese \$10

Local favorite served on a toasted brioche roll served with kettle chips

Cuisine on The Green

Menu

SALADS AND PLATES

Mahi Tacos \$14

Grilled Mahi mahi, shredded lettuce, pico de gallo, and a cilantro crema served with tortilla chips

Pizza Bar Pie \$12

Thin crispy plain cheese pizza

Chicken Finger Platter \$15

5 Chicken tenders served with skin on fries, and a choice of BBQ/Bufalo/Thai Chili

Pub Steak Chimichurri \$19

Grilled strip steak with a Argentina chimichurri sauce served over skin on fries

Salmon Salad \$20

Pan seared salmon, pickled red onion, tomato, and olives over baby greens served with white balsamic dressing

Fish n Chips \$15

Crispy fried cod over skin on fries

House Salad \$8

Baby greens, onions, cucumber, and tomato with a choice of dressing. Add grilled chicken for +\$8 or grilled strip steak for +\$10

Grilled Chicken Caesar Salad \$15

Sliced chicken breast over chopped romaine tossed in our Caesar dressing, croutons and Parmesan cheese

Cobb Salad \$18

Baby greens, grilled chicken, bacon, hard boiled egg, tomato, blue cheese, diced cucumber, onion, choice of dressing

Overloaded Mac n' Cheese \$12

Creamy white Mac n cheese. Top with pulled pork for +\$5, top with lobster for +\$9

Fried Shrimp Platter \$13

8 butterflies breaded shrimp over skin on fries

Coconut Shrimp Basket \$16

12 butterfly breaded coconut shrimp served with our citrus raspberry sauce with skin on fries

DINNER ENTREES AVAILABLE EVERY THURSDAY, FRIDAY, AND SATURDAY AFTER 4PM

Scallop and Shrimp Rissotto \$27

Pan seared Scallops and Shrimp over a lemon risotto and fennel slaw

Eggplant Milanese \$19

Breaded Eggplant cutlets stacked with chopped arugul, fresh mozzarella, grape tomatoes, finished with a balsamic glaze served with fingerling potatoes

Cioppino over Rigatoni \$26

Clams, mussels, shrimp, and cod in a tomato broth over rigatoni

Chicken Bruschetta \$22

Breaded chicken cutlet topped with fresh tomato bruschetta, fresh mozzarella and finished with a balsamic glaze. Served with fingerling potatoes

Cedar Plank Salmon \$23

Pan seared and roasted on a cedar plank finished with herb butter

Rigatoni Vodka \$17

Classic tomato cream sauce with vodka. Add chicken for +\$4 or shrimp for +\$6

Veal Chop Scarpariello \$25

Bone in veal chop topped with a spicy cherry pepper sauce served with fingerling potatoes

Swordfish Chop \$25

Grilled with herbs and finished with fennel orange slaw and fingerling potatoes

THURSDAY NIGHTS ONLY:

Lobster Night \$28

1 1/4lb steamed lobster served with fingerling potatoes and steamed vegetables

FRIDAY NIGHTS BURGER N BREW:

Classic burger with a domestic beer for only \$14!

SATURDAY NIGHTS ONLY:

Slow Roasted Prime Rib \$25

12 hour roasted boneless rib eye, cut to order, served with roasted fingerling potatoes, seasonal vegetables and Au Jus