

SMALL PLATES

WARM CRAB & SPINACH DIP | 10

FLATBREAD & VEGETABLES

BUFFALO MOZZARELLA WITH FRESH TOMATOES | 7

EXTRA VIRGIN OLIVE OIL & BALSAMIC REDUCTION

SEASONED CALAMARI FRITTE | 8

FLASH FRIED STRIPS WITH MARINARA SAUCE

FRIED ZUCCHINI PLANKS | 7

SERVED WITH MARINARA SAUCE.

SHRIMP COCKTAIL | 12

WITH OUR TANGY COCKTAIL SAUCE.

FRENCH ONION SOUP | 5

SOUP OF THE DAY | 3 c / 4 B

SALADS & SANDWICHES

PITTSBURGH CHICKEN SALAD | 14

TOMATOES, CUCUMBERS, EGG, BANANA PEPPERS, TOPPED WITH GRILLED CHICKEN, FRENCH FRIES & CHEESE

PITTSBURGH STEAK SALAD | 17

TOMATOES, CUCUMBERS, EGG, BANANA PEPPERS, TOPPED WITH GRILLED STEAK, FRENCH FRIES & CHEESE

CLASSIC CAESAR SALAD | 7

UPGRADE IT WITH GRILLED CHICKEN **+4** OR SHRIMP **+6**

CHICKEN SANDWICH CAPRESE | 9

FRESH TOMATOES, FRESH MOZZARELLA & PESTO MAYONNAISE.

DOUBLETREE BURGER | 10

CHOOSE UP TO 3 TOPPINGS ON US: AMERICAN; SWISS; CHEDDAR; BLUE CHEESE; GRILLED ONIONS; MUSHROOMS; BACON; BBQ SAUCE.

BBQ RIBS | 20 -1/2 RACK / 26 -FULL RACK

SLOW ROASTED PORK RIBS GLAZED WITH BBQ SAUCE

SEAFOOD

ALL ENTREES SERVED WITH VEGETABLE AND STARCH OF THE DAY AND A CHOICE OF SOUP OR SALAD

DAVE'S FAMOUS CRAB CAKES | 21

REMOULADE SAUCE

COGNAC SCALLOPS AND SHRIMP | 22

SAUTÉED IN A COGNAC BEURRE BLANC

SALMON VIVIAN | 21

CHARD-GRILL FRESH FILLET OF SALMON TOPPED WITH LOCAL SAUTÉED BELL PEPPERS, PORTABELLAS IN GARLIC SHERRY WINE REDUCTION

CHARD-GRILLED FRESH TUNA STEAK | 19

GRILL TO A PERFECT MED RARE SERVED WITH FRESH GRILLED LEMON SLICES

LEMON PEPPER SALMON | 20

PASTA

ALL PASTA DISHES ARE SERVED WITH A CHOICE OF SOUP OR SALAD

SHRIMP NAPOLI | 21

TOSSED WITH SUN-DRIED TOMATOES, ARTICHOKE AND FETTUCCHINE PASTA FINISHED WITH A WHITE WINE ROMANO CREAM SAUCE

CHARD-GRILLED CAJUN CHICKEN | 21

SERVED OVER LINGUINE WITH A SCALLION ROMANO CREAM SAUCE

FETTUCCHINE LISA | 25

LOCAL BELL PEPPERS, MUSHROOM SAUTÉED WITH SHRIMP, SEA SCALLOPS IN WHITE WINE GARLIC

CHICKEN

CHICKEN FIGARO | 19

SPINACH, ARTICHOKE, GRILLED ONIONS & BELL PEPPERS, SUN-DRIED TOMATO HOLLANDAISE

ROTISSERIE AIR LINE CHICKEN | 19

SEMI BONELESS BREAST SEASONED WITH A RICH ROTISSERIE SPICE SERVED WITH A LITE DEMI GLAZE

CHICKEN N CRAB | 21

GRILLED CHICKEN TOPPED WITH CHEF'S CRAB CAKE TOPPED WITH A RICH HOLLANDAISE SAUCE

STEAKS

FILET MIGNON | 33

CENTER CUT OF BEEF TENDERLOIN CHARD-GRILL TO YOUR LIKING

MARINADE FLAT IRON | 22

TOPPED WITH LOCAL MUSHROOMS IN A WORCESTERSHIRE SAUCE

PORK RIB EYE | 19

SEASONED GRILLED FRESH CUT PORK SERVED WITH A LITE DEMI GLAZE

SURF N' TURF | 38

FILET MIGNON PAIRED WITH OUR HOMEMADE CRAB CAKE

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS