



APPETIZERS

Fried Pickle Chips - House made pickle chips battered and lightly deep-fried served with a garlic mustard remoulade **\$8**

Prop House Chips - Flash-fried potato chips seasoned and served with a side of tangy bleu cheese sauce or chilled house made French onion dip **\$8**

Bruschetta - Crusty bread with blended oil, fresh tomatoes, garlic, herbs, crumbled bleu cheese and Romano cheese **\$9**

Italian Greens - Chopped escarole, onions, garlic, banana peppers, seasonings and blended oil, topped with a **fried hot Hungarian pepper** **\$12**

Roasted Garlic - Fresh cluster of garlic brushed with olive oil and baked until soft, served with Italian bread **\$6**

Hot Peppers in Oil - Fresh Hungarian hot peppers marinated in blended oil with fresh garlic, shallots and a blend of herbs, served with crusty Italian bread **\$9**

Coconut Shrimp - 10 coconut shrimp served with **spicy Thai Chili sauce** **\$16**

Stuffed Hot Banana Peppers - with tomato sauce, Romano and provolone cheese **\$12**

Fried Mozzarella - Hand breaded and deep fried mozzarella square, topped with marinara sauce **\$10**
Add **hot peppers** in oil **\$11**

Crab Cake - Blue crab, scallions, red bell pepper and fresh dill with beurre blanc or Dijon remoulade **\$18**

Stuffed Mushrooms - Crabmeat stuffing, Swiss cheese and lemon sherry wine sauce **\$14**

Fried Calamari - Tender rings of calamari lightly fried and served with marinara sauce, spicy Thai chili sauce or Dijon remoulade Half order **\$12** Full order **\$19**

Boneless Chicken Tenders - Breaded all-natural chicken tenders tossed in or served with your choice of sauce **\$10**

Whiskey-Glazed Crispy Pork Belly - Braised and finished crispy with whiskey glaze and scallion pesto **\$11**

SOUPS AND SALADS

Shrimp Bisque - Shrimp consommé with a hint of tomato, herbs, white wine, brandy cream and baby tiger shrimp Cup **\$6** Bowl **\$8**

The Wedge - One quarter wedge of iceberg lettuce topped with chopped walnuts and roasted red peppers, drizzled with a dressing blend of roasted shallot gorgonzola, balsamic vinaigrette and French **\$11**

SALAD DRESSINGS

House Vinaigrette, Balsamic Vinaigrette, Ginger-soy, Ranch, French, Honey Mustard, Thousand Island, Caesar

Roasted Shallot Gorgonzola, Creamy Bleu Cheese, or Dry Bleu Cheese add **\$2**

Large House Salad - Iceberg, mesclun mix, tomatoes, carrots, cucumbers, red onion and mozzarella cheese **\$11** Add French fries **\$1**

Grilled Filet Steak Salad - Grilled filet tips, iceberg, mesclun mix, , tomatoes, carrots, cucumbers, red onion and mozzarella cheese **\$17**
Add French fries **\$1**

Grilled Chicken Salad - Grilled boneless all natural chicken breast, iceberg, mesclun mix, , tomatoes, carrots, cucumbers, red onion and mozzarella cheese **\$14** Add French fries **\$1**

Blackened Tuna Salad - Fresh cajun blackened tuna steak, iceberg, mesclun mix, , tomatoes, carrots, cucumbers, red onion, roasted red peppers and feta cheese **\$18**

POULTRY AND PASTA ENTREES

ALL PASTA ENTREES ARE SERVED WITH A SALAD AND ITALIAN BREAD

ALL POULTRY ENTREES ARE SERVED WITH A CHOISE OF ONE SIDE A SALAD AND ITALIAN BREAD

Parmesan-Romano Chicken Breast - Boneless all natural chicken breast baked with a parmesan romano crust and topped with a spinach alfredo sauce **\$19**

Hungarian Chicken - Boneless all natural chicken breast sauteed with sweet bell peppers, banana peppers and onions in a tomato based sherry wine sauce, topped with grated romano cheese **\$18**

Chicken Marsala - Boneless all natural chicken breast sauteed with marsala wine, shallots, garlic and fresh mushrooms **\$18**

Spicy Chicken - with banana peppers, spices, mushrooms, shallots, garlic and white and red vinegar **\$18**

Chicken and Italian Greens Pasta - Boneless all natural chicken breast sauteed with Italian greens and parmesan Romano cheese with your choice of pasta **\$19**

Pasta and Meatballs - House made jumbo meatballs served in our own tomato sauce with choice of pasta **\$15**

Shrimp Scampi Pasta - Tiger shrimp sauteed with garlic scampi sauce with choice of pasta **\$18**

Chicken Alfredo - Grilled boneless all natural chicken breast in alfredo sauce served over your choice of pasta **\$18**

Roasted Cherry Tomato Basil Pasta - sherry wine sauce, feta, romano cheese, shallots and balsamic **\$18**

*Pasta entrée choices: Penne and Angel Hair

STEAKS AND SEAFOOD ENTREES

ALL STEAK AND MOST SEAFOOD ENTREES ARE SERVED WITH CHOICE OF ONE SIDE A SALAD AND ITALIAN BREAD

Fifth Season Tower - Tender medallions of filet mignon layered with pan fried crab cakes and drizzled with bearnaise sauce **Market Price if available**

Filet Mignon - Center cut USDA choice filet mignon seasoned and grilled to your specification 6oz **\$34** 9oz **\$39**

Top Sirloin - 8oz center cut USDA choice top sirloin steak, seasoned and grilled to your specification **\$24**

Horseradish Portabella Fillet Tips - Beef filet tips seasoned and grilled, topped with sauteed portabella mushrooms, horseradish chive havarti cheese and a tangy white wine sauce **\$23**

Cajun Bleu Cheese Filet Tips - Beef filet tips Cajun grilled and topped with a tangy bleu cheese sauce **\$23**

Delmonico Rib-Eye Steak - House seasoned boneless USDA choice Delmonico rib-eye steak grilled to your specification 10oz **\$32**

Porterhouse Pork Chop - 12oz porterhouse pork chop grilled and topped with sauteed onions in a red wine demi-glaze sauce **\$18**

Sesame Tuna - Fresh sushi grade tuna steak seared with a sesame seed crust and served with a wasabi-soy sauce, garnished with sesame seaweed salad **\$27**

Sirloin with Coconut Shrimp - USDA choice sirloin steak, seasoned and grilled to your specification, sided with 6 coconut shrimp with spicy Thai Chili sauce 6oz **\$26** 8oz **\$29**

1lb Bone In Ribeye - Chef Recommendation Cajun or House Seasoning **\$32**

Crab Stuffed Cod - 8oz Cod loin broiled with crabmeat stuffing and topped with lemon sherry wine sauce **\$27**

Cod - Broiled, Baked or Potato Crusted - 8oz cod loin served oven broiled, baked with Japanese style bread crumbs or baked with a potato crust. Topped with choice of lemon sherry wine sauce or garlic Romano sauce **\$18**

Sauteed Salmon - Fresh Atlantic Salmon Fillet sauteed with fresh tomatoes, garlic, basil and feta cheese in a sherry wine sauce **\$24**

Grilled Salmon over Greens - fresh Atlantic Salmon fillet grilled and served over a bed of Italian greens with parmesan Romano cheese. Served with a side salad. **\$25**

Seafood Puff Pastry - Shrimp, scallops, crabmeat, fresh tomatoes and basil, baked in a puff pastry with a seafood cream, drizzled with bearnaise sauce **\$30**

Grilled Sea Scallops - Jumbo sea scallops grilled with a horseradish- teriyaki glaze **\$28**

Fried Haddock - 12oz Haddock fillet beer battered and deep fried. Served with lemon **\$17**

Broiled Haddock - 12oz Haddock Fillet broiled with lemon. Your choice of Cajun, house or lemon pepper seasoning **\$15** Topped with Veggies **\$17**

SANDWICHES AND BURGERS

ALL SANDWICHES AND BURGERS ARE SERVED WITH HOUSE CUT FRIES OR HOUSE CHIPS

Fried Fish Sandwich - 12oz Haddock fillet beer battered and deep fried. Served on a hoagie bun with lettuce and tomato and provolone cheese on a brioche bun **\$15** Add cheese **\$1**

Chicken Sandwich - Boneless all natural chicken breast grilled and topped with lettuce, tomato and provolone cheese on a brioche bun **\$13**

Blackened Chicken Sandwich - Boneless all natural chicken breast Cajun grilled with sauteed hot peppers, provolone cheese and roasted red pepper remoulade on a brioche bun **\$14**

Blackened Chicken and Greens Sandwich - Boneless all natural chicken breast Cajun grilled with greens and provolone cheese on a brioche bun **\$14**

Crab Cake Sandwich - Blue crab, scallions, red bell pepper and fresh dill crab cake topped with lettuce, tomato and red onion with red pepper remoulade on a brioche bun **\$18**

Prop House Classic Burger - Half pound Angus burger grilled, topped with American cheese, lettuce and sliced tomato on a brioche bun **\$14**

Whiskey Burger - Half pound Angus burger marinated in the Prop House's own whiskey marinade, topped with bacon, whiskey glaze and cheddar cheese on a brioche bun **\$15**

Blackened Blue Jay Burger - Half pound Angus burger Cajun blackened & topped with crumbled bleu cheese sauce, lettuce, tomato & onion on a brioche bun **\$15**

Peanut Butter and Grape Jelly Burger - with bacon, cheddar, deep fried Jalapeno peppers **\$15**

We do not specialize in Vegetarian, Vegan or Gluten Free Diets however ask your server how we can adjust our menu items to accommodate you.

Note that all Hot or Spicy Items are in Bold Print

HOMEMADE DESSERTS

ALL DESSERTS ARE HOMEMADE AND VARY WEEKLY.
DO NOT FORGET TO ASK YOUR SERVER WHAT IS AVAILABLE!

BEVERAGES

FREE REFILLS ON ALL BELOW LISTED BEVERAGES

Coca-Cola, Diet Coca-Cola, 7 UP, Ginger Ale, Cherry, Cherry Coke, Pink Lemonade,
Unsweetened Iced Tea, Sweetened Raspberry Tea
\$2.50

Coffee & Hot Tea **\$2.50**



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ADULT BEVERAGES

- HOUSE WINES -

Canyon Road – Glass/Bottle \$6/18

WHITES: Chardonnay, Sauvignon Blanc,
Moscato, Pinot Grigio, White Zin

REDS: Cabernet Sauvignon, Merlot,
Pinot Noir

- SELECT WINES -

WHITES – Glass/Bottle

William Hill Chardonnay \$10/30

Robert Mondavi Riesling \$9/27

Prophecy Sauv Blanc \$9/27

La Marca Prosecco
Sparkling Wine (187 ml)

REDS – Glass/Bottle

Columbia Red Blend \$10/30

Carnivor Zinfandel \$9/27

Louis Martini Cab Sauv \$12/36

Storypoint Cab Sauv \$12/36

William Hill Pinot Noir \$12/36

- BOTTLED BEER -

Angry Orchard
Budweiser
Bud Light
Coors Light
Dos Equis Amber
Heineken
Labatt Blue
Miller Lite
Miller 64
Modelo Negra
New Belgian Fat Tire
Sam Adams Boston Lager
Sweetwater 420 Pale Ale
Yuengling
Yuengling Light

- DRAFT BEER -

Biker Brew House – Ask for current
favorites

Blue Moon Belgian White

Bud Light

Michelob Ultra

Modern Methods – Ask for current
favorites

Penguin City Beer

Sam Adams

Stella Artois Belgium

- SPARKLING DRINKS -

Ask for the current flavors of:

Truly

High Noon

- NON-ALCOHOL BEER -

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*All Beers & Wines are based on
availability by distributors