



TRAIL CAFE & GRILL

SINCE 2001

APPETIZERS

Grilled & Chilled Shrimp Cocktail* \$14

5 Jumbo Shrimp, Cocktail Sauce

Tomato Brushcetta* \$10

4 Toasted Crostinis, Tomato, Parmesan Cheese, Balsamic Glaze

Calamari Fries & Peppers* \$12

Fried, Sriracha Aioli, Marinara

Veal Meatballs* \$10

With Mozzarella Cheese, Basil & Crostinis

Grilled Shrimp Skewers \$14

Sriracha Aioli

Crab Cake \$13

With Arugula, Sriracha Aioli

Pan Seared Scallop \$16

With Lemon Beurre Blanc Sauce

SALADS

Caesar Salad \$8

Romaine Lettuce, Croutons, Parmesan Cheese

Trail Salad \$8

Arcadian mixed greens, Tomatoes, Carrots, Onion, Cucumber, Parmesan Cheese, Balsamic Vinaigrette

Caprese Salad \$9

Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze, Toasted Crostinis

Add To Any Salad*

Chicken \$6, Shrimp \$12, Snapper Or Salmon \$14, Filet Medallions \$19

SOUPS

Tomato Basil \$8

New England Clam Chowder \$10

MAIN COURSE

SEAFOOD

Lemon Pepper Snapper* \$29

Pan Seared, Yukon Gold Mashed Potatoes, Haricot Vert, Lemon Beurre Blanc Sauce

Mediterranean Branzino* \$29

Pan Seared, Parmesan Risotto, Sauteed Spinach, Citrus Sundried Tomato, Lemon Beurre Blanc Sauce

Faroe Island Salmon* \$26

Pan Seared, Rice, Broccolini, Lemon Beurre Blanc Sauce

Scallops \$28

4 Pan Seared Jumbo Scallops with Parmesan Risotto, Broccolini, Lemon Butter Sauce

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



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MAIN COURSE

MEATS

10 oz New York Strip Steak* **\$37**
Crispy Potatoes, Sauteed Mushrooms,
Topped With Bearnaise Sauce

Grilled Pork Chop* **\$30**
Bone In Pork Chop With Risotto, Baby
Carrots, Side Of Demi Glaze

8 oz Filet Mignon* **\$39**
Pan Seared, Yukon Gold Mashed
Potatoes, Haricot Vert, Lemon Beurre
Blanc Sauce

Pork Milanese* **\$29**
Breaded Pork Loin Cutlet, Served With
Crispy Potatoes, Side Of Demi Glaze
And Fresh Arugula

Lamb Chop* **\$42**
Parmesan Risotto, Haricot Verts, Demi
Glaze

Bone In Chicken Breast* **\$24**
Oven Roasted Airline Chicken, Crispy
Potatoes, Baby Carrots, Chicken Gravy

PASTAS

Chicken Parmesan **\$24**
Breaded Chicken Cutlet with Homemade
Marinara, Parmesan Cheese over Linguini

Seafood Pasta **\$28**
Salmon, Snapper, Mussels, Shrimp
Over Fettucine, Garlic Bread, Garlic
White Wine Sauce

Meatballs Marinara **\$22**
Homemade Meatballs with Marinara Sauce
over Linguini

Pasta Primavera **\$22**
Linguini, Mixed Vegetables, Basil Pesto,
Served with 2 Grilled Crostinis

VEGETARIAN

Veggie Tacos **\$19**
3 Roasted Cauliflower Tacos in Corn
Tortilla, Pico de Gallo with Small House
Salad

Vegetarian Spanish Stir Fry **\$21**
Assorted Veggies with Teriyaki Glaze over
Yellow Rice

SIDES

Truffle Fries **\$9**

Sauted Mushrooms **\$8**

Sauted Spinach **\$7**

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