



Patio & Curbside Pick Up

Appetizers

General Tso's Cauliflower Hand breaded roasted cauliflower, flash fried and tossed in a tangy General Tso's Sauce and finished with crushed peanuts, green onion and sesame seeds \$12

Short Rib Nachos Corn tortilla chips, cheddar jack fondue, olives, cherry peppers, pico de gallo, pickled onions, scallions, sour cream, and CSG pulled short ribs \$10

Bone in Buffalo Wings Wings or tenders served with carrots and creamy Gorgonzola. Buffalo \$9

CSG Ribs Crispy and tender baby back ribs tossed in an Asian inspired glaze and roasted in our hot oven, finished with toasted sesame seeds and green onion \$9

Home Made Meatballs
Two jumbo house made meatballs baked with our zesty marinara sauce, topped with house made ricotta and fresh basil. \$9

Fried Calamari Traditional or Rhode Island with chili peppers and garlic butter Sm.\$8 Lg.\$15

Jumbo Shrimp Cocktail \$2 Per shrimp

Family style

Feeds 6-8 People

Baked Mac and Cheese \$40

Baked Rigatoni Bolognese \$40

Baked Cod with Roasted Potatoes and Veggies with White Bordeaux Butter Sauce \$60

Cobb Salad \$35

Dessert

Vanilla Brulee Cheesecake

Chocolate Explosion Cake

Peanut butter Pie

Mixed Berry Cake

Kids Menu Available

Salads

House Salad Mixed arcadia greens, cucumbers, tomatoes, and red onion. \$8

Chop Cobb A combo of our favorite salads. Everything comes diced up. Marinated diced chicken, tomato, hardboiled egg, cucumbers, bacon, bleu cheese, carrots, and avocado, all served over chopped romaine. \$12

Caesar Chopped Romaine, Parmesan cheese, house made croutons, and creamy Caesar dressing. \$10

Add a protein: Lobster Salad \$14 Grilled Steak \$10 Scallops \$10 Salmon \$8 Shrimp \$6 Crunchy Asian Chicken \$6 Grilled Marinated Chicken Breast \$4

Sandwiches & tacos

Austin Brothers Valley Farm Burger Local Free Range Burger Grilled to perfection and topped with lettuce, tomato and onion. Served on Brioche with Mayo and a side of Fries Add Cheddar or Swiss \$14

Lobster Roll Freshly shucked lobster meat tossed in warm tarragon butter, served on a hot dog roll. Also available traditional New England style chilled with mayo \$17

House Made Corned Beef Reuben Grilled rye with melted Swiss and Jameson infused dijon mustard with house made corned beef and braised red cabbage. Served with Swaz farm fries \$12

Classic Tuna Melt Toasted Rye, Tomato, Swiss cheese and tuna salad (celery, red onion and mayo) \$10

BBQ Meatloaf Sandwich Our house bacon infused meatloaf, griddled and drizzled with BBQ sauce and cheddar jack cheese. Served on Brioche with Fries \$12

CSG Fish Tacos (2) Battered cod, pico de gallo, pickled red onion, coleslaw, and chipotle mayo \$16

Jamaican Jerk Chicken Tacos Jamaican jerk rubbed chicken thighs, black bean and corn salsa, creamy cabbage slaw and chipotle aioli \$12

BBQ Short Rib Tacos Creamy cabbage slaw, pico de gallo and citrus crema \$12



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Entrees

Fried Sea Scallops *Fresh Scallops Served with Fries, Slaw and Tartar* \$22

Rigatoni Bolognese *Our rich sauce of ground beef & sweet Italian sausage with marinara, a touch of cream, pesto & grana padano.* \$18

CSG Chicken Pot Pie *Cast iron skillet pot pie with a butter puff pastry crust* \$18

CSG Bacon Meatloaf *A new England favorite! Served with mashed potatoes, seasonal veggies, fried red onions and Peach-Bourbon BBQ sauce* \$17

Jamaican Jerk Chicken Thighs *Boneless, skinless, chicken thighs marinated in a tangy Caribbean rub, grilled to order, and served over dirty rice with black bean corn salsa, and chipotle aioli* \$19

Pesto Pappardelle *Artichokes, sun-dried tomatoes, kalamata olives, fresh mozzarella, spinach, pesto Genovese, pine nuts, pappardelle pasta.* \$18 Add chicken \$4 - Add shrimp \$6

BBQ Braised Short Rib *6 Hour Braised Short Rib Glazed with a Peach and Bourbon BBQ Sauce, Served with Mac and Cheese and Slaw* \$24

Cast Iron Baked "Mac n Cheese" *House cheddar jack fondue, fusilli pasta, baked in our cast iron skillet topped with Ritz cracker crumbs.* \$16

Wild Mushroom + \$1 Cobb Smoked Bacon + \$2 Blackened Chicken + \$3 Short Rib + \$4 Crispy Buffalo Chicken + \$4 Steak + \$5 Shrimp + \$6 Lobster + \$14

CSG Scallops *Pan seared with Roasted Corn and Sweet Pea Risotto. Topped with tomato jam and Citrus Buerre Blanc* \$26

New England Cod *Roasted Cod topped with a ritz cracker crust topped with White Bordeaux Butter sauce. Served with garlic mashed potatoes and sauteed veggies* \$25

New England Fish and Chips *House cut Szawlowski Farms potato fries, zesty coleslaw, and tartar sauce* \$16

Pan Seared Salmon *Pan seared Chilean salmon with Roasted Corn and Sweet Pea Risotto finished with Citrus Buerre Blancs* \$25

Lobster Linguine *Fresh Shucked Lobster Sauteed with Cherry Tomatoes, Arugula and Sweet Peas in a Light Lemon Cream* \$26

Simply grilled

Choose Protein

CSG Bistro Steak (10 oz) \$21

Allegiance Bone-In Pork Chop (14 oz) \$24

Chilean Salmon (8 oz) \$24

Filet Mignon (9 oz) \$30

All meat is locally sourced when possible, and guaranteed to be choice grade or above.

Choose Sauce

Gorgonzola Cream Gorgonzola cheese, house made garlic butter, cream, & shallots

Au Poivré Cognac, cream, garlic butter, and black peppercorns

White Bordeaux Butter Sauce A reduction of White Bordeaux, butter and citrus zest. Perfect for chicken or salmon.

Peach Bourbon BBQ

Choose Two Sides

Swaz Farm Fries

Whipped Garlic Mashed Potatoes

Seasonal Vegetables

Creamed Spinach +\$1