

**SOUP OF THE DAY.** \$. **CLAM CHOWDER.** 6.

**SWEET & SOUR CALAMARI.** 8.

Thai Chili Paste (Best of Atlanta)

**PORK POT STICKERS.** 8.

Thai Sweet & Sour Sauce

**CANOE CHIPS.** 5.

House Made Chips, Blue Cheese Sauce

**BRUSCHETTA.** 7.

Roast Tomato, Prosciutto, Asiago, Basil Oil

### **SALADS...Add a cup of Soup 3.**

**ICEBERG WEDGE.** 5.

Bacon, Tomato, Scallions, Blue Cheese or Ranch

**CANOE CAESAR.** 5.

Focaccia Croutons, Shaved Asiago Cheese

**PETITE GREENS.** 6.

Baby Field Greens, Candied Pecans, Goat Cheese, Apples, Raspberry Vinaigrette

**CANOE CHOP** 7.

Iceberg, Salami, Tomato, Cucumber, Cheese, Onion, Worcestershire Vinaigrette

Add one of your favorites to your salad.....

**CHICKEN** 5. **BEEF** 5. **SHRIMP** 6. **SALMON** 5. **CRAB** 5. **AHI TUNA** 5.

### **ENTREE...Add a cup of soup 3.**

**DAY BOAT SCALLOPS.** 9.

Maple Cider Champagne Glaze

**SEARED AHI TUNA.** 9.

Cucumber Spaghetti, Tempura Broccolini

**CHICKEN & BROCCOLINI.** 9.

Penne, Asiago, Parmesan & Cheddar

**FISH & CHIPS.** 8.

English Style Fried Fish & Fries

**SPINACH & RICOTTA RAVIOLI .** 9.

Sundried Tomato -pesto Cream

**LOBSTER MAC & CHEESE.** 12.

Parmesan, Cheddar & Asiago

**ITALIAN MARINATED TENDERLOIN TIPS.** 9.

Mashed Potato

**CRAB CAKES.** 9.

Lump Crab, Wasabi Aioli, Creole Tartar

**MEATLOAF.** 8.

House Mac & Cheese

**SPAGHETTI & MEATBALLS.** 10.

House Meatballs & Marinara

**SHRIMP & SCALLOP SCAMPI.** 10.

Garlic White Wine, Fresh Herbs

**SEAFOOD STIR-FRY.** 12.

Lobster, Shrimp, Scallops, Fresh Vegetables

### **LIGHTER FARE.... Add a cup of Soup 3.**

**LIGHTER FARE SERVED WITH HOUSE CHIPS,  
FRENCH FRIES OR SWEET POTATO FRIES & PICKLE**

**KOBE BURGER.** 12.

10oz. American Wagyu

**CERTIFIED ANGUS BURGER.** 8.

Fresh, Hand Formed & Grilled

**CANOE BURGER.** 9.

Cheddar, Apple Bacon, Caramelized Onions

**TAVERN BURGER.** 9.

Blue Cheese & Mushrooms

**CENTER HARBOR BURGER.** 10.

Bacon, Mushrooms, Cheddar, Fried Onion Strings, Chipotle Mayonnaise

**RAY'S FRIED BOLOGNA SANDWICH.** 5.

All Beef Bologna, House Chips

**FOCCACIA B.L.T w/ VT CHEDDAR.** 6 1/2

Applewood Bacon, Lettuce & Tomato

**JUMBO LOBSTER ROLL.** 15.

100% Real Lobster & Mayonnaise

**CHICKEN CAESAR WRAP.** 8.

Grilled Chicken, Tomato-Chile Wrap

**SOUTHERN BBQ SANDWICH.** 8.

Pulled Pork & Cole Slaw on a Toasted Roll

**CHICKEN PARM SANDWICH.** 9.

Hand Breaded, House Marinara,

**BUFFALO or BBQ CHICKEN FINGER WRAP.** 8.

Tomato, Lettuce, Blue Cheese or Ranch

**TAVERN DOG.** 4 1/2

Quarter Pound All Beef Hot Dog

**CENTER HARBOR CHICKEN SANDWICH.** 10.

Bacon, Mushrooms, Cheddar, Fried Onion Strings, Chipotle Mayonnaise

**FRIED FISH SANDWICH.** 8.

Lightly Battered Daily Catch

**TURKEY CLUB WRAP.** 8.

Roasted Turkey, Apple Bacon, Cheddar

**STEAK & CHEESE.** 10.

Prime Rib, Toasted Roll, American Cheese

House Wine 5.00 glass

White Zinfandel · Chardonnay · Cabernet · Merlot · Pinot Grigio

Signature Wines

Smoking Loon, California  
Chardonnay, Pinot Noir, Merlot, Cabernet 6.50 24.00

Whites

Kendall-Jackson "Vintner's Reserve"  
Peach & green apple, layered w/ butterscotch. 7.50 28.00

Rodney Strong "Chalk Hill"  
Rich, full bodied wine with floral aromas 9.50 36.00

Robert Mondavi, Napa Valley  
Complex notes of mineral and oak spice 11.00 42.00

Pinot Grigio

Cavit, Italy  
Dry & Crisp, Floral & Fruit Scents 6.50 24.00

San Angelo, Tuscany  
Round floral and spice 8.00 30.00

Santa Margherita, Italy  
Intense aromas, golden apple on the finish. 11.00 42.00

Sauvignon Blanc

Rodney Strong "Charlotte's Home Vineyard"  
Lemon-grass, honeydew & golden delicious apple 7.00 26.00

Whitehall Lane, Napa Valley,  
Pink Grapefruit & Peaches, Crisp & Clean 8.00 30.00

Other Whites

Bonny Doon Riesling, Washington  
Lemon, apple, and mineral notes 6.50 24.00

REDS

J. Lohr Cypress Merlot, California  
Currants, plums, cherries, chocolate, vanilla, & oak. 6.50 24.00

Clos du Bois Merlot "RSV" Alexander Valley  
Ripe cherries & raspberry with toasty French oak 9.00 34.00

Bogle Merlot, California  
Ripe cherries, firm tannins & spicy finish. 7.00 26.00

Wild Horse Merlot, Paso Robles  
Aromas of currant, plum, mocha, & spice. 8.50 32.00

ZINFANDEL

Cline "Ancient Vines" Contra Costa Country  
Raspberry, Blackberry, Chocolate & Coffee 9.00 34.00

Earthquake Zinfandel, Lodi Appellation  
Bold rich tannins dark fruits, spice, smoky oak 12.00 46.00

Cellar No. 8, North Coast  
Ripe with blackberry, tobacco & smoky oak. 6.50 24.00

PINOT NOIR

Steele Pinot Noir, Carneros  
Supple with cherry, chocolate and spice. 10.00 40.00

Heron Pinot Noir, California  
Spice with aromas of strawberry & vanilla 7.00 26.00

CABERNET

Greg Norman Cabernet/Merlot, Australia  
Reveals dark berry fruit and plum aromas. 8.50 32.00

Trinchero Family Selection, California  
Dried cherry & blueberry, ripe plum, soft tannins 7.00 26.00

Robert Mondavi, Napa Valley  
Aromas of dark berry, spice, violet & chocolate 12.00 46.00

Earthquake Cabernet, Lodi Appellation  
Ripe berries & chocolate, medium tannins, long finish 12.00 46.00

OTHER REDS

Rosemount Estate Shiraz, Australia  
Vibrant fruits, soft tannins, integrated oak 7.50 28.00

Banfi Chianti Classico Riserva, Italy  
Dry, fruity, well-balanced with violets. 8.50 32.00

# CANOE

## LUNCH

