APPETIZERS

Spinach and Artichoke Dip

Spinach and Artichokes in a Creamy Sauce covered with melted Mozzarella Cheese and served with Tri-colored Tortilla Chips $9.95

Hot Wing Dip

A Warm blend of Cream Cheese and Crumbled Blue Cheese topped with Buffalo-style diced Chicken Breast and melted Mozzarella Cheese, served with Tri-colored Tortilla Chips $9.95

Chicken Taco Dip

A mix of Cream Cheese, Salsa, and Taco Seasonings topped with diced Chicken, Cheddar Jack Cheese, Tomatoes, Sour Cream and Green Onions, served with Tri-colored Tortilla Chips $9.95

Bang Bang Shrimp

Six Shrimp dredged in Cajun Spices, broiled and served with Spicy Sweet and Sour Sauce $9.95

Lemon Pepper Edamame

Soy Bean Pods lightly boiled and flavored with our own special blend of Lemon Pepper Seasoning and Kosher Salt, enjoy this healthy appetizer by squeezing the seeds with your fingers directly from the pods into your mouth $5.95

Bruschetta

Toasted Artisian Rustica Bread topped with Pesto, Fresh Tomato Basil Relish, Mozzarella Cheese and drizzled with a Balsamic Reduction $9.95

Crab Cake

A Maryland Blue Crab Cake seasoned with Old Bay, served with Roasted Red Pepper Aioli $9.95

Calamari

Floured Calamari Rings & Tentacles, fried golden brown, served with Marinara Sauce $9.95

Tuna Sashimi with Wasabi Sour Cream Sauce

Yellow Fin Tuna dusted with a Cajun dry rub, seared rare, sliced thin and served on our Wasabi Sour Cream Sauce $10.95

Loaded Baked Potato Soup or Soup du Jour Cup - $2.95 Crock - $3.95

BARBECUE PLATES AND COMBOS

Hickory Smoked Baby Back Ribs

Exceptionally tender Pork Ribs smothered in Sweet and Tangy Barbecue Sauce
Full Rack $24.95 ½ Rack $15.95

Smoked Brisket and Ribs

Texas Style Beef Brisket paired with a ¼ Rack of our Baby Back Ribs $15.95

Barbecue Chicken and Ribs

Tangy Barbecue Chicken Breast paired with a ¼ Rack of our Baby Back Ribs $15.95

Smoked Brisket and Chicken

Our tender Texas Style Beef Brisket and Barbecued Chicken Breast $15.95

~Barbecue Platters are served with Sweet Potato Fries and Coleslaw unless otherwise requested~

DINNER SALADS

Thai Tuna Salad

Grilled Yellow Fin Tuna Steak atop Field Greens and assorted Vegetables drizzled with our Sesame Soy Dressing $15.95

Caesar Salad

Romaine tossed with our Creamy Caesar Dressing, fresh baked Croutons and grated Pecorino Romano $9.95
Add broiled Shrimp $4.95 Add grilled Chicken $3.95

Texas Smoke House Salad Pittsburgh Style

Romaine, Tomatoes, Red Onion, Cucumbers, Egg, Cheese and Bacon, topped with BBQ Smoked Beef Brisket and Fries with Ranch Dressing $12.95

STEAK HOUSE SANDWICHES

The Smoke House Double G

Thin sliced Texas Smoked Beef Brisket, Bacon, Cheddar Cheese and Lightly Basted with Tangy Barbecue Sauce $9.95

The One Pound Gaffer Burger

A 16 oz grilled Premium Black Angus Burger with Lettuce, Tomato, Onion and topped with your choice of Cheese on a fresh Italian Ciabatta bread$12.95

~Sandwiches are served with Steak Fries and Coleslaw unless otherwise requested~

SEAFOOD

Grilled Salmon
Wild caught Atlantic Salmon grilled to your liking and served with a Lemon Dill Remoulade Sauce $23.95

Sesame Tuna
Sushi Grade Yellow Fin Tuna sprinkled with Sesame Seeds pan seared and served with our Wasabi Sour Cream Sauce $23.95

Blackened Sword Fish
A 9 oz Sword Fish Steak coated in Cajun Spices and Blackened in a Cast Iron Skillet $19.95

Crab Cakes
Two 4 oz Lump Crab Cakes served with French Fried Potatoes, Green Beans and Roasted Red Pepper Aioli $22.95

~Seafood Entrees are served with Summer Vegetables and Rice unless otherwise requested or denoted~

GAFFER SPECIALTIES

Pork Medallions with Rosemary Demi
Twin Pork Medallions, grill marked and finished in the oven, served with Mashed Potatoes and Rosemary-Demi $14.95

Grilled Chicken and Mushrooms
Two Grilled 5 oz Chicken Breasts Smothered with Mushrooms in a Garlic White Butter Sauce served with Mashed Yukon Potatoes $14.95

Jambalaya
This spicy dish is loaded with fresh Shrimp, Sausage, Chicken Vegetables and Rice $17.95

PASTA

Creamy Alfredo
A creamy Alfredo gently blended with Linguini Pasta and Sprinkled with Pecorino Romano $14.95

Cavatelli Marie
Fresh Cavatelli, Sun-dried Tomatoes, Broccoli and Garlic sautéed in Olive Oil topped with Imported Pecorino Romano $14.95

Cheese Tortellini
Tri-colored Cheese Filled Tortellini served with our own Pepper Vodka Sauce $14.95
~Add broiled Shrimp $4.95 or grilled Chicken $3.95 to any pasta dish~

~Above Entrees are served with a House Salad or a Cup of Soup~

BLACK ANGUS STEAKS

Our Steaks are Creek Stone Farms Superior 100% USDA Choice Reserve Aged Black Angus Beef. These awesome steaks are hand cut and grilled to your liking with House Herbs and Spices then drizzled with a hint of Butter. All are served with Fresh Vegetables and a House Salad unless otherwise requested. Enjoy!

Flat Iron Steak

A Flavorful Extra tender 16-24oz Steak Blackened in a Cast Iron Skillet served with Mashed Yukon Potatoes $22.95

Gaffer's Specialty Steak

This exceptionally tender and flavorful London Broil is cut to an amazing 20 oz to satisfy the hungriest steak enthusiast, served with a Baked Potato $21.95

House Sirloin

The 10 oz Filet of Sirloin is cut extra thick, served with Mashed Yukon Potatoes $21.95

Delmonico

Our Del is a 12 oz Steak full of flavor and wonderful marbling, served with a Baked Potato $23.95

Petite New York Strip

A 10 oz Premium Strip, served with Mashed Yukon Potatoes $21.95

Filet Mignon

A 8 oz Filet grilled to your liking, served with a Baked Potato $29.95

Tap Room Steak

A smaller version of our Premium Beef House Sirloin cut to 6 ounces, tender and flavorful, served with Mashed Yukon Potatoes $16.95

Steak Toppers

Sautéed Mushrooms

Sliced Mushrooms sautéed in a Garlic White Wine Butter Sauce $3.95

Parmesan Horseradish Crust

A blend of Fresh Parmesan, Horseradish, Sour Cream and Garlic melted under the Broiler $3.95

Shrimp Scampi

Four Tiger Shrimp drizzled with Scampi Style Butter and broiled $4.95

Lobster, Shrimp and Blue Crab Butter

A medley of Seafood seasoned and folded into soft Butter and melted on your favorite Steak $4.95