



Appetizers

Steamed Mussels \$9

With garlic, shallots, white wine, tomato, and fresh herbs

Flat Bread Pizza Margarita \$9

With fresh Mozzarella, Roma tomatoes, and basil

Seafood Fondue \$10

Baby shrimp and lump crab meat in a smoked Gouda and bacon cheese sauce served with toast points

Shrimp & Crab Cake Combo \$10

A delicious lump crab cake and grilled shrimp with a sweet pepper aioli

Orange and Balsamic Glazed Sea Scallops \$12

Served over our home made Caribbean slaw

Soups

Tomato Fennel Basil with grated Gruyere Cheese Cup \$3 Bowl \$4

Chef's Soup du Jour Cup \$3 Bowl \$4

Salads

Caesar Salad \$7

Romaine hearts tossed with croutons and creamy Caesar dressing garnished with freshly grated Parmesan.

Add grilled chicken \$4 or grilled shrimp \$6

Wilted Spinach \$9

Baby spinach with tomatoes, red onions, mushrooms, egg, bacon, and pecans. Served with our signature hot bacon dressing.

Add grilled chicken \$4 or grilled shrimp \$6

California Chopped Salad \$11

Freshly diced chicken, Blue cheese crumbles, tomatoes, cucumbers, bacon, and boiled egg over a chopped wedge of iceberg lettuce served with a pink champagne vinaigrette.

*Consumption of raw or undercooked meats, seafood, or eggs may increase your of food borne illness, especially if you have certain medical conditions.

Entrees

Entrees served with your choice of house mixed greens, Caesar, wilted spinach, chopped iceberg wedge salad or a cup of soup du jour.

Filet Mignon

Your choice of 6 or 8 ounces of tender filet mignon grilled to perfection and served with steamed asparagus, baked potato, and a side of au Poivre sauce \$26/\$34

Ribeye and Portobello

Your choice of a 10 or 14 ounce hand-cut grilled ribeye topped with a grilled portobello mushroom accompanied with garlic mashed potatoes and freshly steamed broccolini. \$23/\$27

Almond and Cornflake Encrusted Sea Bass

Fresh filet of Chilean Sea Bass coated with crushed almonds and cornflakes, pan seared, and finished with Amaretto foam. Served with blended wild rice and asparagus. \$29

Grecian Chicken

Herb marinated char-broiled chicken breasts served over sautéed spinach with Feta cheese and Greek olives. Accompanied with our house wild rice blend. \$20

Lump Crab Cakes

Two of our delectable house made lump crab cakes with a sweet pepper aioli alongside roasted garlic mashed potatoes and steamed asparagus \$26

Surf and Turf

Start with a delicious 4 ounce filet mignon brushed with maison butter and add either orange balsamic glazed sea scallops or one of our hand-made crab cakes. Accompanied with a baked potato and steamed asparagus. \$27

Grilled Maple Plank Salmon

Fresh Atlantic salmon grilled and finished in the oven atop a maple plank with a bing cherry brandy sauce. Served with our wild rice blend and steamed broccolini. \$22

Braised Lamb Shank

Slow roasted tender lamb shank with a diced vegetable and red wine demi glaze served with roasted garlic mashed potatoes. \$24

Shrimp & Scallop Sauté

Large shrimp and sea scallops sautéed with mushrooms, tomatoes, and shallots in a lemon wine butter sauce served with wild rice and steamed broccolini. \$21

Sautéed Vegetable Toss

Diced Roma tomatoes, mushrooms, asparagus tips, red peppers, and spinach sautéed with an herb wine then tossed with angel hair pasta \$15
Add grilled chicken \$4 or grilled shrimp \$6

Crispy Tempura Fried Jumbo Shrimp

Served with Cocktail sauce, wild rice blend and steamed broccolini. \$20

A la Carte Vegetables for one \$3

- ❖ Grilled Asparagus with olive oil, salt, and pepper
- ❖ Steamed Broccolini with cheese sauce
- ❖ Creamed Spinach