

Dinner Menu

Roasted Vegetable Risotto 7

Fresh Roasted Vegetables Incorporated with Arborio, Vegetable Stock, Parmesan Cheese, Butter

Crab Stuffed Oysters 10

Six Fresh Oysters filled with Lump Crab, Béarnaise Gratin

Baked Brie Encroute 9

Baked Brie Encroute with a Homemade Raspberry Jalapeño Jelly, on Arugula with a Balsamic Reduction. Served with Water Crackers and Apple

Ragun Cajun Hoagie 9

Cajun Andouille Sausage, Smoked Turkey, Pepper Jack Cheese, Tomatoes, Marinated Red Onions, Greenleaf Lettuce and a Cajun Aioli on French Bread

Club Burger 9

Charbroiled Eight Ounce Angus Burger with Fresh Lettuce, Tomato and Onion

Wedge Salad 7

Crisp Iceberg Lettuce Drizzled with Bleu Cheese Dressing, Topped with Gorgonzola Cheese, Chopped Bacon, Diced Tomatoes and Marinated Red Onions

Chimichurri Skirt Steak Caesar 11

Sliced Chimichurri Marinated Skirt Steak atop of a Caesar Salad, Finished with Bacon and Black Olives

Rustic Skillet Salad 10

Crisp Greens with Oven Dried Tomatoes, Grilled Asparagus, Marinated Artichoke Hearts, Rosemary Roasted Potatoes and Feta Cheese. Finished with a Lemon Dill Dijon Dressing

Add Chicken 13, Shrimp 15, Salmon 16, Scallops 18

House Salad

Fresh Crisp Greens Topped with Tomato, Carrots, Onion and Black Olives

Add Grilled Chicken 9, Salmon 12, Shrimp 11, Scallops 14

Caesar Salad 7

Crisp Romaine, Garlic Croutons, Shredded Parmesan Cheese and Classic Caesar Dressing.

Accompanied with Bacon and Black Olives.

Add Chicken 10, Salmon 13, Shrimp 12, or Scallops 15

Entrées

Includes Choice of Cup of Soup, House or Caesar Salad

Scottish Salmon **22**

Seared Loch Duart Salmon Finished with a Blueberry Balsamic Compote

Porterhouse Steak **30**

Sixteen Ounce Angus Porterhouse Steak Topped with Sautéed Leeks, Bacon, Button and Cremini Mushrooms with White Truffle Oil

Cajun Bronzed Sea Scallops **27**

Cajun Spiced Flashed Seared Sea Scallops with a Roasted Vegetable Risotto, Port Balsamic Reduction

Veal Franchise **19**

Sautéed Egg Battered Veal in a White Wine, Lemon Butter Sauce

Chicken Franchise **17**

Breast of Chicken Egg Battered, Sautéed in a White Wine, Lemon Butter Sauce

Charbroiled Filet Mignon **26**

Eight Ounce Angus Beef Tenderloin with Béarnaise, Gorgonzola Demi, Add 4 for Oscar Style

Stuffed Chicken Marsala **18**

Fresh Breast of Panko Encrusted Chicken Stuffed with Assorted Wild Mushrooms, Spinach and Fontina Cheese. Accompanied with a Marsala Sauce

Chicken and Italian Sausage Puttanesca **18**

Home Made Egg Fettuccini with Sausage, Chicken in a Sauce of Olive Oil, Garlic, Olives, Anchovies, Capers, Tomatoes and Basil

Catch Du Jour Market Price

Chefs Fresh Catch with the Evenings Sauce Selection

Charbroiled Pork Tenderloin **18**

Tender Pork Tenderloin with a Herb Rub, Grilled, Finished with a Fresh Peach and Dried Cranberry Compote

Seafood Cannelloni **22**

A Blend of Shrimp, Scallops and Crab with Ricotta and Mozzarella, Rolled into Pasta, Finished with a Sherry Shrimp sauce

Veal and Shrimp **23**

Panko Encrusted Veal Cutlet Sautéed with Shrimp, Finished with a Lemon Garlic Cream Sauce