## Dinner Menu

Steamed Clams 9
Prosciutto $\mathcal{H}$ (am, Garlic, Fresh $\mathcal{T}$ omato Broth
Ahí Tuna 10
Cracked Pepper Seared $\mathcal{A}$ hi Tuna on a Healthy Asian Slaw with a Teriyaki Glaze and Wasabi Pickled Ginger Aioli

Fried Artichoke Fearts 8
Breaded in Italian Bread Crumbs, With a Roasted Garlic and Truffle Aioli
Sea Scalfops 14
$\mathcal{P a n}$ Seared atop a Mélange of Toasted Orzo, Concasse Tomato, Mushroom, Spinach and A Artichoke Heart. Finished with a Sherry Tomato Cream

Fried Calamarí 8
Buttermilk Marinated hand Greaded Calamari served with Fra Díaflo sauce and Spicy Garlic $\mathcal{A}$ iofi

Fresh $\mathcal{H}$ ouse Made Mozzarella Roulade 8
Stuffed with Roasted Red and Yellow Peppers, Basil, Prosciutto, Sundried Tomato Over Baby Greens Drizzled with Basil Oil and Balsamic Reduction

Short Ríb 13
Braised Beef Short Rib on $\mathcal{T r u f f l e} \mathcal{M}$ ashed Potatoes
Beef Tournedos 16
Pan Seared Beef Tenderloin with a Boursin Demi Glace on White Truffle Oil Mashed Potatoes

Pork Tenderloin Roulade 10
Stuffed with $\mathcal{M a n c h e g o ~ C h e e s e , ~ S p i n a c h , ~ S u n d r i e d ~} \mathcal{T o m a t o e s}$ and $\mathcal{M}$ ushroom with a Marsala Sauce

## Críspy Panko Parmesan Chicken 7

Served Atop Baby Greens with a Roasted Garlic and Truffle Aioli
Grilled Vegetable Flatbread 10
Grilled Flatbread with Fresh Grilled Vegetables, Ricotta, Fresh Mozzarella, Caramelized Onion, Basil Oil and a Balsamic Reduction

## Clu6 Burger 9

Eight ounce Angus Burger with Fresh Lettuce, Tomato and onion

## Entrée Salads

Roasted Pear Spinach Salad
Fresh Spinach, Roasted Pears, Dried Cranberries, Wafnuts, Gorgonzola cheese tossed in White Balsamic Pear vinaigrette. Choice of Chicken 12 Shrimp 14 Safmon 14

Wedge Salad 7
Crisp Iceberg Lettuce Drizzled with $\mathcal{B l e u}$ Cheese Dressing, Topped with Gorgonzola Cheese, Chopped Bacon, Diced Tomato, and Marinated Red Onion.

## Caesar Salad

Crisp Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing
Topped with Bacon and Black Olives ~ Choice of Chicken 10, Shrimp 12 or Salmon 14

## Hawaían Pork Tenderloin Salad 11

Pineapple Soy Marinated Pork Tenderloin with Grilled Pineapple, Mixed Greens, Roasted Red Pepper, Red Onion, Mandarin Oranges, and Macadamia $\mathcal{N} u t s$. Served with Pineapple Vinaigrette

Dinner Entrée's
Include Choice of Soup or House Salad
Cedar PCank Salmon 21
Glaze Selection with Rice and Vegetable.
Charbroíled Filet Mígnon 28
Eight Ounce Angus Beef with Béarnaise Sauce or Chefs Sauce Du jour
Fresh Catch of the Evening -Market Price
Pasta Creation of the Evening - Market Price
Chicken or Veal Marsala
Sautéed and Finished in a Marsala Mushroom Sauce
Chicken 16 Veal 18
Crab Stuffed Shrimp 23
Lump Crab Stuffed Shrimp topped with a Lemon Buerre Blanc

