

Appetizers

Bang Bang Shrimp 9

Fried Shrimp Coated in a Sweet and Spicy Sauce

Cajun Crab & Crawfish Cakes 13

Crisp Panko Encrusted with a Lemon Cajun Aioli

Spinach and Cheese Ravioli with Asparagus and Cremini Mushrooms 8

Tossed with a White Wine Butter Sauce

Prosciutto Wrapped Shrimp 14

Red Argentine Shrimp wrapped with Prosciutto Ham, charbroiled and finished with a Thai Chili Glaze

Bleu Chips 7

Warm Kettle Chips with Gorgonzola Bleu Cheese, White Truffle Oil and Balsamic Reduction



Vegan Vegetable Burger 8

Quinoa, Bulgar Wheat & Brown Rice Blended with Corn, Black Beans, Roasted Red Peppers & Mushrooms served on a Toasted Brioche Roll with Lettuce, Tomato, Onion and Pickle Spear, Choice of Side

Club Burger 9

Grilled Eight Ounce Angus Burger with Lettuce, Tomato & Onion, Choice of Side

Surf & Turf 22

Grilled 5 Ounce Angus Beef Filet & Prosciutto Ham Wrapped Red Argentine Shrimp with a Thai Chili Glaze

Petite Filet Mignon 17

Grilled 5 oz. Angus Beef Filet with a Brandy Green Peppercorn Sauce

Pan Seared Sea Scallops 17

Accompanied with a Lemon Grass, Ginger, Mint Buerre Blanc and a Citrus Jasmine Rice

Veal Scallopini 17

Lightly Breaded Veal Sautéed with Spinach, Roasted Red Pepper and Fresh Mozzarella served with a Wild Mushroom Marsala Sauce

Entrée Salads

Wedge Salad 7

Crisp Iceberg Lettuce Drizzled with Bleu Cheese Dressing, Topped with Gorgonzola Cheese, Bacon, Diced Tomato & Marinated Red Onion

Fried Eggplant and Mozzarella Stack 9

Fresh Mozzarella and Fried Eggplant layered and finished with Sun Dried Tomato Pesto

Bibb and Spinach Feta Salad 10

**Topped with Mandarin Oranges, Olives, Artichokes, Roasted Red Pepper & Hearts of Palm
Choice of Chicken 12 ~ Shrimp 14 ~ Salmon 15**

Caesar Salad 9

**Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing,
Topped with Bacon & Black Olives
Choice of Chicken 11 ~ Shrimp 13 ~ Salmon 14**

Entrees

Served with Choice of Soup, House or Caesar Salad

Cedar Plank Salmon 21

Charbroiled Salmon on Cedar Plank, Chef's Glaze Selection, Rice & Vegetable

Fresh Daily Catch ~ Market Price

Filet Mignon 28

8 Ounce Angus Beef Filet, Béarnaise Sauce or Chef's Sauce Du jour

Porterhouse Pork Chop 19

14 Ounce Porterhouse Pork Chop with a Sweet and Smokey Rub and Topped with a Peach and Cherry Chutney

Pasta Creation of the Evening

Chicken and Shrimp 18

Sautéed Chicken and Shrimp with Asparagus in a Saffron Cremini Sauce