



Appetizers

Bang Bang Shrimp 9

Fried Shrimp coated in a Sweet and Spicy Sauce

Crispy Crab Cakes 13

Panko Encrusted Lump Crab Cake with Roasted Jalapeno Remoulade

Spinach and Cheese Ravioli 9

Artichokes, Kalamata Olives and Cherry Tomato's Tossed with a Lemon Basil Sauce

French Onion Soup 5.50

Apple infused French Onion Soup with Swiss and Provolone Gratin



Vegan Vegetable Burger 8

Quinoa, Bulgar Wheat & Brown Rice Blended with Corn, Black Beans, Roasted Red Peppers & Mushrooms served on a toasted Kaiser Roll with Lettuce, Tomato, Onion & Pickle Spear

Club Burger 10

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

Surf & Turf 22

Grilled 5 Ounce Angus Beef Filet & Crispy Crab Cake with a Roasted Jalapeno Remoulade

Petite Filet Mignon 17

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

Pan Seared Sea Scallops 17

Asian Vegetable Jasmine Rice with a Teriyaki Thai Glaze

Veal Wild Mushroom Marsala 18

*Sautéed Veal Cutlet with a Wild Mushroom Marsala Sauce,
Finished with Boursin Cheese*



Entrée Salads

Wedge Salad 7

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

Apple Fruit Salad 10

*Mixed Greens, Fresh Apples, Strawberries, Grapes & Candied Pecans
Served with Homemade Apple Cinnamon Vinaigrette
Choice of Chicken 12 ~ Shrimp 14 ~ Salmon 15*

Caesar Salad 9

*Romaine, Croutons, Shredded Parmesan, 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, Glaze Selection, Rice & Vegetable

Fresh Daily Catch ~ Market Price

Filet Mignon 28

8 Ounce Angus Beef Filet, Béarnaise Sauce

Porterhouse Pork Chop 19

14 Oz Porterhouse Chop with Sweet and Smokey Rub topped with Apple & Cherry Chutney

Rib Eye Steak 29

Charbroiled Fourteen Ounce Rib Eye Steak finished with Caramelized Onion Bleu Cheese Sauce

Pasta Creation of the Evening

Chicken St. Thomas 16

*Sautéed Egg Battered Chicken Topped with Artichokes, Cherry Tomatoes,
Kalamata Olives with Lemon Basil Buerre Blanc-Add Shrimp 21*