

## Appetizers

### **Bang Bang Shrimp 9**

Fried Shrimp coated in a Sweet and Spicy Sauce

### **Mushroom Risotto 11**

Creamy Arborio Rice tossed with Leeks, Cremini & Shitake Mushroom finished with Boursin Cheese

### **Spinach and Cheese Raviolis Carbonara 11**

Ravioli tossed in a Parmesan Cream Sauce with Prosciutto Ham, Green Peas, Diced Tomatoes and Topped with Gremolata

### **French Onion Soup 5.5**

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 Pepper & Mushrooms  
Served on a Kaiser Roll with Lettuce, Tomato, Onion and Pickle

### **Club Burger 10**

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

### **Surf & Turf 23**

Grilled 5 Ounce Angus Beef Filet & Crab Stuffed Shrimp

### **Petite Filet Mignon 18**

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

### **Pan Seared Sea Scallops 18**

A Brown Butter Lemon Sauce with a Leek and Parmesan Risotto

### **Veal Mozzarella 19**

Sautéed Veal Cutlet topped with Mozzarella and Finished with a Sherry Mushroom Sauce

## 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**

Mix Greens with Apples, Strawberries, Grapes and Candied Pecans served with Homemade Apple Cinnamon Vinaigrette

Choice of Chicken 13 ~ Shrimp 15 ~ Salmon 16

### **Caesar Salad 9**

Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing, Topped with Bacon & Black Olives

Choice of Chicken 12 ~ Shrimp 14 ~ Salmon 15

## Entrees

*Served with Choice of Soup, House or Caesar Salad*

### **Cedar Plank Salmon 22**

Charbroiled Salmon on Cedar plank, Glaze Selection, Rice & Vegetable

### **Fresh Daily Catch ~ Market Price**

### **Filet Mignon 29**

8 Ounce Angus Beef Filet topped with Béarnaise Sauce

### **Porterhouse Pork Chop 20**

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

### **Rib Eye Steak 29**

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

### **New Zealand Rack of Lamb 33**

Parmesan and Herb Crusted and Finished with Basil Pesto

## **Pasta Creation of the Evening**

### **Chicken St. Thomas 17**

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