

## *Dinner Menu*

### *Starters*

#### *Chicken Tenders 11*

*House Breaded Chicken Tenderloin finished with a House Dipping Sauce*

#### *Bang Bang Shrimp 13*

*Fried Shrimp tossed in a Sweet & Spicy Sauce*

#### *Oysters Florentine 16*

*Half Dozen Oysters stuffed with a Creamy Spinach & Pernod Mixture, Topped with Béarnaise Sauce*

#### *Charcuterie Board 15*

*Assorted Cheeses, Sausage, Fruit, Candied Nuts, Assorted Crackers*

#### *Chefs Weekly Appetizer Special*

### *Side Salads*

#### *Caesar 5*

*Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing*

#### *House Salad 5*

*Whole Artisan Baby Greens, Diced Cucumbers, Grape Red & Yellow Tomatoes, Choice of Dressing*

### *Entrée Salad*

#### *Apple Fruit Salad 13*

*Mixed Green, Diced Apples, Mandarin Oranges, Grapes, Candied Pecans, Apple Cinnamon Vinaigrette. Choice of Grilled Chicken 16 Grilled Shrimp 18 Blackened Grouper 21*

#### *Caesar Salad 11*

*Chopped Fresh Romaine, Croutons, Shredded Parmesan Cheese, Caesar Dressing, Topped with Apple Smoked Bacon & Black Olives  
Choice of Grilled Chicken 14 Grilled Shrimp 16*

#### *Wedge Salad 11*

*Iceberg Wedge topped with Diced Tomatoes, Diced Apple Smoked Bacon, Gorgonzola, Pickled Red Onions, Bleu Cheese Dressing*

*Charbroiled Burgers*

*Black Bean Chipotle Burger 11*

*Spicy Black Bean Chipotle Burger Served on a toasted Brioche Roll with Lettuce, tomato, Onion and Pickle Spear*

*Prime Club Burger 13*

*Grilled Eight-Ounce Prime Burger with Lettuce, Tomato & Onion, Choice of Side*

*Entrees*

*Filet Mignon*

*Chef's Demi or Béarnaise Sauce*

*Five ounce 25 Twin Fives 34*

*Pan Seared Chicken Scaloppini 22*

*Sautéed Chicken Breasts over a Caramelized Shallot & Shitake Mushroom Barley topped with an Artichoke, Sun Dried Tomato & Caper Compote, finished with a Natural Chicken Glace*

*14 Ounce Porterhouse Pork Chop 22*

*Grilled to Perfection, Bourbon Root Beer Glaze*

*Maple Walnut Salmon 26*

*Grilled Scottish Salmon topped with a Maple Walnut Crust, Butternut Squash Risotto*

*Ravioli Bolognese 17*

*Spinach, Roasted Garlic, Cheese Ravioli with our Homemade Bolognese Sauce.*

*Ciabatta Garlic Bread.*

*Chilean Seabass (Market Price)*

*Pan Seared Seabass over a Caramelized Shallot & Shitake Mushroom Barley topped with a Chiffonade Spinach Salad, Finished with a Maple Dijon Sage Vinaigrette*

*Sea Scallops 33*

*Bronzed Scallops on a bed of Butternut Squash Risotto with an Orange Rum Sauce*

*Chef's Butcher Block*

*A Weekly Hand Cut Selection*