

~ Dinner Menu ~

Starters

Steamed Mussels 11

Chorizo Sausage, India Pale Ale, Garlic, Crostini

Crispy Cauliflower 8

Southwestern Spiced with Cotija Cheese & Honey Chipotle Lime Dipping Sauce

GF Charcuterie Board 16

Chicken Apple Sausage, Cheddar Brat and Chorizo Sausage with Smoked Gouda, Cheddar and Blue Cheeses

GF Bang Bang Shrimp 14

Fried Shrimp, Cabbage Slaw, Candied Pecans, Sesame Seeds, Sweet & Spicy Sauce

Bruschetta Trio 14 ~ *Shrimp Caprese, Roasted Vegetable and Anti Pasto*

Crab Cake 16 ~ *Pan Seared with Braised Collard Greens, Roasted Corn Remoulade*

Side Salads

Caesar 5

Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing

GF House Salad 5

Whole Artisan Baby Greens with Cucumbers, Shaved Red Onion, Avocado, Carrot, Red and Yellow Grape Tomato's with Choice of Dressing

Entrée Salads

GF Apple Fruit Salad 13

Mixed Green, Diced Apple, Mandarin Oranges, Grapes, Candied Pecans with an Apple Cinnamon Vinaigrette

Choice of Grilled Chicken 16, Grilled Shrimp 18, or Blackened Mahi 21

GF Summer Champagne Salad 14

Mixed Greens, Roasted Corn, Avocado, Pickled Red Onion, Grape Tomato, Watermelon Radish, Champagne Vinaigrette

Choice of Grilled Chicken 17, Grilled Shrimp 19, or Blackened Mahi 22

GF Roasted Pear and Sweet Potato Salad 11

Mixed Greens, Fall Spiced Roasted Pear, Roasted Sweet Potato, Blue Cheese, Dried Cherries, Toasted Pumpkin Seeds & Walnuts Served with a Maple Lemon Vinaigrette

Choice of Grilled Chicken 14, Grilled Shrimp 16, or Blackened Mahi 19

GF Menu items can be made gluten free

Charbroiled Burgers

(Served on a Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear, Choice of Side)

Black Bean Chipotle Burger 12

Eight Ounce Prime Club Burger 14

Entrées

☞ *Filet Mignon ~ Five Ounce 29 ~ Twin Fives 38*

*Seasonal Fresh Vegetable, Chef's Potato
Choice of Blue Cheese Scallion Butter or Béarnaise Sauce*

☞ *Grilled French Breast of Chicken 26*

*Honey Orange Sage Marinated, Served Over Autumn Rice,
Finished with a White Bean & Sausage Ragout*

Seafood Fra Diavolo 23

Mussels, Shrimp, Scallops, Fra Diavolo Sauce, Over Linguini

☞ *Grilled Scottish Salmon 32*

Boursin Cheese Polenta, Seasonal Fresh Vegetable, Lemon Dill Buerre Blanc

☞ *Porterhouse Pork Chop 26*

*Grilled Pork Chop with Southern Fried Apple Cabbage, Butternut Squash Risotto,
Finished with an Apple Cider Gastrique*

☞ *Pan Seared Scallops 33*

With a Boursin Leek Sauce & Autumn Rice

☞ *Duck Breast 30*

*Pan Seared with a Berry Balsamic Gastrique, Accompanied by a Butternut Squash Risotto &
Seasonal Fresh Vegetable*

Shrimp and Asiago Gnocchi 26

Sauteed Shrimp with Grape Tomatoes, Pesto, Toasted Pine Nuts, Shaved Parmesan

Butcher Block & Fresh Seafood Features ~ Market Price

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*Please let us know if you have any special dietary requests*

**☞ *Menu items can be made gluten free***