

Soups

Tomato Bisque ... cup 5 ...bowl 6

French Onion ... bowl 6

Pork Green Chili ... cup 5 ...bowl 6

Appetizers

Escargot ... 12

Escargot sautéed in a garlic butter and white wine sauce.

Crab Stuffed Avocado ... 12

Avocado half, on a bed of lettuce, topped with crab salad.

Warm Brie with Fruit ... 12

Warm brie cheese with seasonal fresh fruit.

Shrimp Cocktail ... 11

Chilled, seasoned shrimp with cocktail sauce.

Blue Cheese, Bacon, Iceberg Wedge ... 9

Iceberg lettuce with blue cheese dressing, blue cheese crumbles, bacon and cherry tomatoes.

Steamed Clams ... 14

Whole baby clams steamed in a garlic white wine sauce.

Pasta

Baked Penne ... 17

Sautéed onion and mushrooms in a tomato basil cream sauce, topped with an Italian cheese blend.

Angel Hair all'Amatriciana ... 17

San Marzano tomatoes with bacon and cognac served over a bed of angel hair pasta, topped with an Italian cheese blend.

For the Above Pasta Dishes

Add Chicken ... 4 Add Shrimp ... 6 Add Clams ... 7

Pasta served with a side salad.

Choice of dressing: Balsamic Vinaigrette, Ranch, Blue Cheese, Caesar, Honey Mustard or Thousand Island.

Entrees

N.Y. Strip Steak ... 24*

10 oz cut, lightly seasoned and grilled to perfection.

Ribeye ... 26*

10 oz cut, topped with a bourbon brown sugar glaze.

Filet Mignon ... 28*

6 oz Filet, wrapped in a thick cut peppered bacon.

*Add béarnaise, blue cheese crumbles,
sautéed onions or portabella mushrooms ... 3*

Make any steak Oscar Style ... 6

Rack of Lamb ... 23*

*Baby New Zealand rack of lamb,
grilled and served with blueberry jalapeno sauce.*

Ginger Teriyaki Duck Breast ... 20*

*Marinated and grilled duck breast
topped with a ginger teriyaki glaze.*

Pork Tenderloin ... 17*

*6 oz Filet, wrapped in a thick cut peppered bacon,
topped with a creamy mustard sauce.*

Chicken Marsala ... 17

Roasted chicken breast served with a marsala sauce.

*Above entrees served with gorgonzola mashed potatoes,
asparagus and a side salad.*

*Choice of dressing: Balsamic Vinaigrette, Ranch,
Blue Cheese, Caesar, Honey Mustard or Thousand Island.*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Fish & Seafood

Flounder Oscar... 22

Lightly floured and pan sautéed, topped w/crab, hollandaise and asparagus.

Blackened Salmon ... 19

Crusted in blackening spices and pan sautéed, topped with maître'd butter.

Ginger Teriyaki Salmon ... 19

Pan sautéed and topped with a ginger teriyaki glaze.

Blackened Rainbow Trout ... 21

Crusted in blackening spices and pan sautéed, topped with maître'd butter.

Parmesan Crusted Rainbow Trout ... 21

Parmesan crusted and pan sautéed with a hollandaise drizzle.

Sea Scallops ... 21

Pan sautéed with a gorgonzola and bacon cream sauce.

Lemon Caper Flounder ... 19

Lightly floured & pan sautéed, topped with a creamy lemon caper sauce.

*Above entrees served with mushroom risotto,
broccoli and a side salad.*

*Choice of dressing: Balsamic Vinaigrette, Ranch,
Blue Cheese, Caesar, Honey Mustard or Thousand Island.*