

Soups

Tomato Bisque ... cup 4.95, bowl 5.95

French Onion ... bowl 5.95

Pork Green Chili ... cup 4.95, bowl 5.95

Appetizers

Escargot ... 10.95

Jumbo, sautéed escargot with garlic butter, white wine sauce.

Crab Stuffed Avocado ... 10.95

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

Warm Brie with Fruit ... 10.95

Warmed brie cheese wheel with seasonal fruit.

Shrimp Cocktail ... 9.95

Chilled, boiled seasoned shrimp with cocktail sauce.

Blue Cheese, Bacon, Iceberg Wedge ... 8.95

Iceberg lettuce half with blue cheese, bacon and cherry tomatoes.

Pasta

Baked Penne ... 15.95

Sautéed Onion, Mushrooms, and Prosciutto with a creamy tomato basil sauce.

Angel Hair Puttanesca ... 15.95

Black & Green Olives, Sun-dried & Cherry Tomatoes Garlic, Asparagus, & Capers served over a bed of Angel Hair Pasta.

For the above Pasta Dishes

Add Chicken ... 2.00 Add Shrimp ... 3.00

Pastas served w/side salad with choice of dressing.

Entrees

N.Y. Strip Steak ... 23.95

14 Oz Cut, lightly seasoned or blackened and grilled to perfection

Ribeye ... 23.95

14 Oz Cut, topped with a Bourbon Brown Sugar Glaze

Filet Mignon ... 25.95

*8 Oz Filet, wrapped in a thick cut peppered bacon.
Optionally, Béarnaise Sauce can be added.*

*Any steak can be topped with Blue Cheese and Bacon, or Sautéed Onions and
Portabella Mushrooms ... 2.00*

Rack of Lamb ... 21.95

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

Ginger Teriyaki Duck Breast ... 19.95

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

Chicken Marsala... 16.95

Roasted chicken breast served with marsala sauce.

*All of the above entrees are served with mashed potatoes, asparagus and a side-
salad with choice of dressing*

Fish & Seafood

Ahi Tuna... 18.95

Blackened, seared ahi tuna served over poke w/avocado cream & wasabi

Flounder Oscar... 21.95

Lightly floured & pan sautéed, topped w/crab, hollandaise sauce & asparagus

Blackened Salmon ... 18.95

Crusted in blackening spices & pan sautéed, topped with maitre'd butter.

Ginger Teriyaki Salmon ... 18.95

Pan sautéed & topped with a ginger teriyaki glaze.

Rainbow Trout ... 19.95

Lightly floured and pan sautéed

with choice of

blackening spices, almond butter,

or parmesan crusted with hollandaise drizzle.

Macadamia Crusted Mahi Mahi ... 18.95

Pan sautéed mahi mahi with a macadamia nut crust served with a mango salsa.

Lemon Caper Flounder ... 18.95

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

*Above entrees served w/rice, broccoli & side salad
with choice of dressing*