



**SMALL PLATES (CHOICE OF ONE)**

**BLUE CHEESE WEDGE**

ICEBERG LETTUCE/BLEU CHEESE DRESSING/BLEU CHEESE CRUMBLES  
TOMATOES/RED ONION/BACON

**NEW ZEALAND EMERALD MUSSELS**

FRA DIAVOLO OR WHITE WINE GARLIC SAUCE  
PITA BREAD

**FRIED GOAT CHEESE**

HONEY DRIZZLE

**BRUSSEL SPROUTS**

CRANBERRIES/BLEU CHEESE CRUMBLES/WALNUTS/BALSAMIC VINAIGRETTE

**KA-POW SHRIMP**

CHILI AIOLI

**MAIN FEATURE (CHOICE OF ONE)**

**STUFFED CHICKEN**

FONTINA/SUNDRIED TOMATOES/SPINACH/MUSHROOMS/WHITE WINE PAN JUS  
SERVED WITH GOUDA/FONTINA/PARMESAN RISOTTO

**RIBEYE SANDWICH**

8OZ. RIBEYE/BRIOCHE BUN/SAUTEED ONIONS & MUSHROOMS  
SWISS CHEESE/HORSEY SAUCE  
SERVED WITH ASPARAGUS

**GRILLED PORK CHOP**

HABANERO SPINACH CREAM SAUCE  
SERVED WITH ROASTED ROSEMARY FINGERLING POTATOES

**WASABI ENCRUSTED YELLOW FIN TUNA**

HORSERADISH CREAM SAUCE  
SERVED WITH GARLIC CAULIFLOWER MASHED

**SHRIMP N GRITS**

BACON/SHALLOTS/TOMATOES/GARLIC/WHITE WINE SAUCE  
(NO SIDE INCLUDED)

**FEATURE ADD – ONS**

**PARMESAN RISOTTO - \$6.00**

**MARINATED SHRIMP SKEWER - \$7.00**

**4OZ PAN SEARED CRAB CAKE WITH ROASTED RED PEPPER AIOLI - \$14.00**

**8OZ FILET MIGNON WITH WHISKEY MUSHROOMS OR BALSAMIC REDUCTION - \$20.00**

**DESSERTS**

**CHOICE OF ONE FROM OUR DAILY SELECTION**