

Appetizers

Fried Mozzarella Cheese Sticks	\$8	Shrimp Cocktail*	\$16
House made & hand dipped per order served with fresh tomato marinara		Six jumbo cocktail shrimp served with cocktail sauce	
Almond Crusted Haddock Fingers	\$13	Crab Cakes / Smoked Gouda	\$18 / \$22
Served with jalapeño tartar		Two cakes served with chipotle Jamaican tartar or stuffed w/ gouda and topped w/ creamy cajun sauce	
Smoked Salmon Dip	\$13	Sashimi Ahi Tuna*	\$18
Topped with fresh dill & capers. Served with fresh cut cucumbers and flatbread squares		Served over spring greens with ginger vinaigrette, finished with soy wasabi	
Shorty's Flatbread	\$14		
Shaved prime rib, roasted red peppers, parmesan cheese tops the garlic herb allouhette. finished with balsamic glaze			

Salads

Southwest Chicken Salad*	\$16	Chicken Pecan Salad*	\$16
Smoky mesquite chicken with black bean and corn relish served on a bed of mixed greens and topped with Monterey cheddar cheese		Grilled chicken served on a bed of mixed greens with candied pecans, dried cranberries, red onion, and feta cheese	
Buffalo Chicken Salad	\$16	Filet Tips & Blue Cheese Salad*	\$22
Fried or grilled chicken dipped in buffalo sauce served on a bed of mixed greens with grape tomatoes, cucumbers, and red onions topped with Monterey cheddar cheese		Grilled Filet tips with tomatoes, blue cheese crumbles, red onions, and toasted almonds served on a bed of mixed greens	

(Dressings- Ranch, Blue Cheese, Honey Mustard, French, Poppyseed, Chipotle Ranch, Raspberry Vinaigrette and house made Italian, Balsamic Vinaigrette, Ginger Vinaigrette and Caesar)

Pasta and Grain Entrées

Each entrée served with one side

Pasta Primavera*	\$18	Cajun Shrimp and Grits*	\$23
Sautéed spinach, tomato, mushrooms, brussel sprouts, & vegetable stock tossed in a garlic & olive oil linguine		Creamy Cajun shrimp & smoked sausage over asiago cheesy grits	
Asiago Crusted Chicken and Linguine	\$20	Filet Tips & Mushroom Stroganoff*	\$26
Fried chicken breast in an asiago blend over creamy alfredo angel hair with tomato, spinach & bacon		Grilled 6oz filet tips & mushrooms served over Fettucine and garlic mashed potatoes	

Chicken Entrées

Each entrée served with two sides

Casey's Chicken*	\$20	Chicken Piccata	\$20
Two mesquite grilled chicken breasts topped with bacon, mushrooms and gouda cheese		Pan sautéed chicken breast in a lemon caper butter sauce and topped w/ parsley and parmesan cheese	

Certified Angus Steaks

Each steak is grilled with our house blend rosemary garlic seasoning and served with two sides

Ribeye 12oz*	\$36	Steak Add On	\$4 each
Filet Mignon 6oz*	\$30	Sauteed Onions*	
Filet Mignon 8oz*	\$34	Sautéed Mushrooms*	
		Sautéed Onions and Mushrooms*	
		Blue Cheese Crust*	
		Blackened	
Crab Crusted Filet Mignon 6oz	\$38	Seafood Add On	
Crab Crusted Filet Mignon 8oz	\$42		
		One Crab Cake	\$10
Sirloin 8oz*	\$24	One Smoked Gouda Crab Cake	\$12
		Five Jumbo Shrimp	\$14

Seafood Entrées

Each entrée served with two sides

Alaskan Pollock	\$20	Alaskan Salmon*	\$28
Lightly breaded Alaskan Pollock fillets and house tarter		An eight-ounce salmon filet prepared plain, Cajun or black and blue	
Almond Crusted Haddock	\$22	Jumbo Lump Crab Cakes	\$28
Almond breaded & fried with house jalapeño tartar		Three house made lump crab cakes served with chipotle Jamaican tartar	
Jumbo Shrimp	\$26	Smoked Gouda Crab Cakes	\$32
Pick your style and sauce: grilled*, Cajun grilled*, fried or almond crusted. Choose either cocktail, jalapeno tartar, chipotle Jamaican tartar or Jamaican relish		Three crab cakes stuffed with smoked gouda cheese and covered in Cajun bacon cream sauce	
Ahi Tuna Dinner*	\$26		
Lightly seared and served over spring greens with ginger vinaigrette and finished with soy wasabi			

Entrée Sides

(\$4 each for a la carte)

House Salad*
Cup of Soup
Cole Slaw*
Cottage Cheese*
Seasonal Vegetable*
Fried Brussel Sprouts*
with sweet & sour bourbon sauce
Asiago Grits*
Creamy Parmesan Wild Rice*
Baked Sweet Potato*
Garlic Mashed Potatoes*
Three Cheese Hash Brown*
Steak House French Fries*
Steak House Chips*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

* GLUTEN FREE ITEMS