

# ENTREES

\$ 3.00 surcharge for split meals

## CHICKEN MARSALA

A large grilled chicken breast, bathed in marsala sauce and chopped mushrooms. Served with veggies and mashed potatoes.

**\$22**

## SAND DAB PICATTA

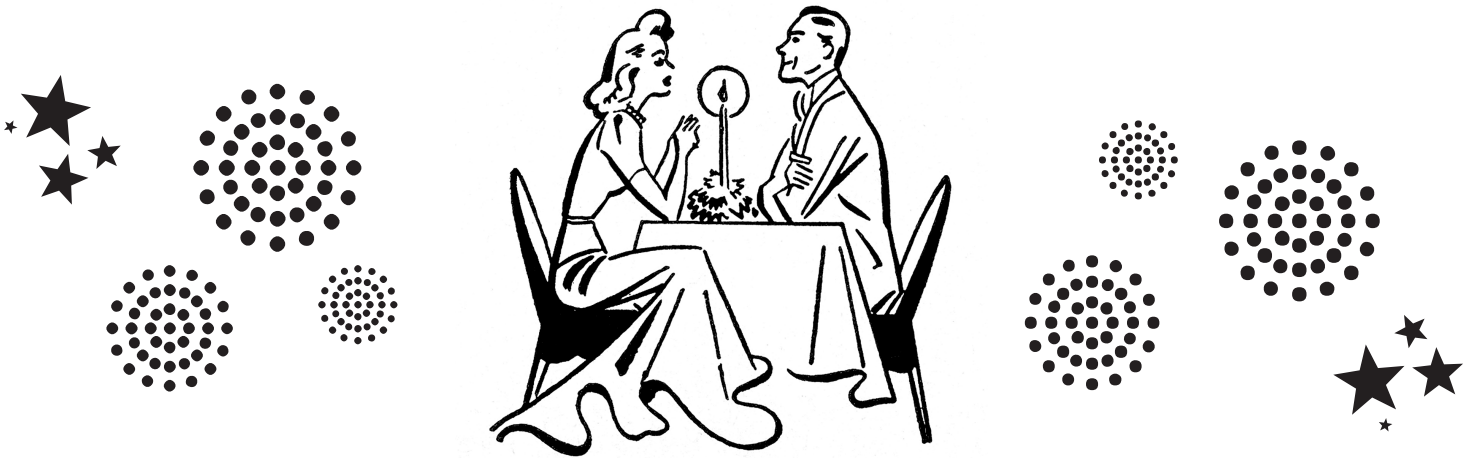
Sand dabs, lightly floured and grilled, served with a lemon caper butter sauce, veggies and the chef's choice of side dish.

**\$25**

## RIB-EYE STEAK

Tender rib eye prepared to your specification over an open flame grill. Served with the chef's choice of side, vegetables, and a roasted shallot demi-glaze sauce.

**\$26**



## BLACKENED AHI TUNA

Fresh tuna blackened to succulence and served with a wasabi oil soy sauce, vegetables and the chef's choice of side dish.

**\$26**

## PRAWN PASTA

Four jumbo prawns served over fettuccini and bathed in a white wine sauce sauteed with tomatoes, mushrooms, zucchini, shallots and garlic.

**\$26**

## SALMON SALAD

Fresh salmon on a bed of romaine lettuce with chopped peppers, onions and tomatoes. Served with our house balsamic dressing.

**\$18**