

APPETIZERS

Prime Rib Wrapped Asparagus

Braveheart prime angus beef wrapped around asparagus and roasted served with arugula cilantro chimichurri, \$9.95

Fire-Roasted Tomato Jam

Fresh tomatoes roasted with herbs, spices, onion, garlic and sun-dried tomatoes, served with toast points and balsamic reduction, \$8.95

Onion Straw

A nest of deep-fried onion straws, served with a garlic aioli, \$7.95

Peel & Eat Shrimp

½ pound, \$11.95; 1 pound, \$18.95

Served with lemons and cocktail sauce

SALADS

Wedge Salad

Large wedge of iceberg lettuce topped with tomato, onion, bacon, bleu cheese crumbles and bleu cheese dressing, \$8.95

Sicilian Salad

Iceberg and romaine blend tossed with oregano herb vinaigrette, topped with cucumber, cherry tomatoes, red peppers, feta cheese, kalamata olives, pepperoni, salami and pepperoncini, \$11.95

Caesar Salad

Blend of iceberg and romaine lettuce tossed with housemade Caesar dressing, croutons, parmesan cheese and boiled egg, \$8.95

Waldorf Salad

Blend of iceberg and romaine lettuce tossed in cranberry yogurt vinaigrette, candied pecans, apples, feta cheese and grapes, \$9.95

Add Chicken: \$3; Seared Ahi Tuna \$5; Grilled Salmon \$6; 6 Jumbo, Grilled Shrimp \$6; Seared Scallops \$8



ENTREES

8 oz. Forbes Burger

Hand-patty Angus ground beef grilled to desired temperature, served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw or fruit cup, \$12.95

Add bacon, 99¢

Substitute Black Bean Burger, add \$1.95

U Club Angus Prime Rib

Angus prime rib seasoned with garlic, herbs and club spices, slow roasted and served with a baked potato, vegetables and au jus

8 oz, \$16.95, 10 oz. \$19.95, 12 oz. \$22.95, 14 oz. \$25.95, 16 oz. \$28.95

Grilled Salmon

Atlantic salmon, seasoned and grilled, served with tri-color and barley pilaf, arugula cilantro chimichurri and vegetable du jour, \$22.95

Braveheart Steak Au Poivre

Braveheart Black Angus Beef tenderloin, prime, peppercorn-crust and pan-roasted to medium rare, served with whipped potatoes, vegetable du jour and finished with a brandy-peppercorn demiglaze.

6-oz. \$24.95, 8-oz. \$28.95,

Braveheart Cowboy Steak

22-oz. Braveheart Black Angus Beef bone-in-ribeye, prime, seasoned and grilled to medium rare, served with baked potato, vegetable du jour, onion straws, au jus and horseraddish sauce, \$45.95

Greek Chicken Kabobs

Marinated white-meat chicken on skewers and grilled, served with orzo salad of capers, feta, parsely and kalamata olives, with vegetable du jour, \$20.95

Roasted Vegetable Tacos

Roasted zuchinni, yellow squash, red peppers and carrots, served on warmed yellow-corn tortilla with guacamole, pico de gallo, feta cheese, chimichurri toppings and a side of roasted sweet potato, corn and black bean salad, \$17.95

Seafood Pasta Aglio E Olio

Blend of jumbo shrimp, clams, mussels, scallops sauteed with garlic, crushed red pepper, asparagus, roasted red pepper, sun-dried tomato, white wine, parsley and basil, tossed with linguine pasta and finished with parmesan cheese, \$20.95

Korean Barbecue Babyback Ribs

Half rack of ribs, slow roasted and finished on the grill with a Korean BBQ sauce, served with vegetable fried rice and homemade pickled cucumber, carrots and red onion, \$20.95

Dinner Entrées Are Served With House or Caesar Salad