

All Entrees include starch of day  
and vegetable of day  
house salad & bread

**Build a Burger \$10**

8 oz of our custom blend of prime rib and chuck, chargrilled, topped with spring mix lettuce, tomato, red onion and sriracha aioli

\*Beef Alternative... MEATLESS BURGER \$12

**SEA BASS (Loupe de Mer) \$34**

Six filets of sea bass, Sweet, mild and moist, seasoned lightly with salt and pepper and grilled. Topped with a dollop of herbed butter

**ATLANTIC COD \$34**

24 ounces of Fresh and hand battered Cod, served with house-made slaw

**ATLANTIC SALMON \$40**

24 ounces of Fresh Hand-cut salmon steak, lightly salt and peppered and grilled

**20 OUNCE RIBEYE \$58**

Prime Angus, hand cut, lightly Seasoned and chargrilled

**NEW YORK STRIP \$58**

20 oz trimmed and hand-cut Prime Angus, lightly seasoned And chargrilled

**OVEN ROASTED CHICKEN BREAST \$45**

Six Marinated, roasted chicken breast with pineapple-apple salsa and honey mustard

**PORKLOIN DINNER \$25**

Six 5 ounce pieces rubbed with seasoning, then chargrilled to medium well and topped with a peach gastrique

All Pastas include  
house salad and bread  
Serves four

**CHICKEN SCALLOPINI \$36**

Fresh tomato, wild mushroom and bacon Sautéed in garlic, white wine Alfredo sauce, tossed with linguini noodles Topped with deep-fried chicken breast

**EVERGREEN MAC & CHEESE \$24**

Cavatappi pasta, bacon and ham in a cheddar, smoked gouda cream sauce. Topped with crushed pretzel and bruschetta garnish

**FETTUGGINI ALFREDO \$24**

Roasted tomatoes, wild mushroom and spinach sautéed in garlic, white wine cheese sauce

**SALMON ALA VODKA \$36**

8 oz. of grilled fresh Canadian Salmon on a bed of Penne pasta tossed in a vodka, garlic, tomato cream sauce