



Small Plates

French Onion Soup

Topped with Swiss Cheese, provolone, parmesan, and herbed crustinis
\$7

Beef Carpaccio

Thinly sliced rare beef tenderloin topped with capers, sweet red onions, basil infused extra-virgin olive oil, baby arugula, roasted peppers, shaved parmesan cheese, and toast points
\$13

Blackened Steak Tidbits

Peppers, onions, tomatoes, chipotle aioli sauce, crispy onions
\$13

Crispy Sweet Chili Calamari

Crispy calamari tossed with a sweet chili sauce served over a bed of baby greens
\$14

Lobster Mac-n-Cheese

Elbow macaroni with lobster, brandy, cheddar & jack cheeses in a light cream sauce
\$14

Two Bean Hummus

Black bean and chick pea hummus served with toasted pita points, grilled vegetables, roasted pepper relish, pesto, balsamic reduction
\$12

Lump Crab Cake

Wilted spinach, mango-papaya salsa, citrus beurre blanc, crispy leeks
\$14

Baby Shrimp and Grouper Ceviche

Baby greens with bell peppers, red onions, citrus juices, chili peppers, and cilantro, served with flatbread crackers
\$12

Salads

Arugula and Quinoa Salad

With tri-color quinoa, arugula, cherry tomatoes, cucumber, broccoli, pine nuts, dried cranberries, feta and a citrus vinaigrette
Sm. \$8 ~ Lg. \$11

Burrata and Vine Ripe Tomato

Vine ripen tomato, fresh Burrata mozzarella, macadamia nut pesto, roasted pepper relish & aged balsamic glaze
\$11

Roasted Beet

Spinach, goat cheese, apples, pickled onions, candied pecans and raspberry vinaigrette
Sm. \$8 ~ Lg. \$11

Chickpea Falafel and Baby Spinach Salad

Baby spinach, cherry tomatoes, orange segments, cucumber, pickled onions, garbanzo beans, champagne vinaigrette with crispy onion straws
\$11

Caesar

Romaine, herbed croutons, parmesan cheese, and house made Caesar dressing
Sm. \$6 ~ Lg. \$9

Iceberg Wedge

Blue cheese crumbles, cherry tomato, apple wood smoked bacon, crispy onions and blue cheese dressing
Sm. \$6 ~ Lg. \$9

Enhancements- Chicken \$4 / Catch \$9 / 4 Jumbo Shrimp \$9 / Crab Cake \$14

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses.





Entrées

Prime New York Strip

Baked potato, vegetable of the day, red wine reduction sauce
\$42 ~ 12 oz.

Filet Mignon

Garlic mashed potatoes, vegetable of the day, red wine reduction sauce
\$38 ~ 8 oz.

Roasted Salmon

Sweet potato mash, vegetable of the day, citrus beurre blanc
\$24

Mahi-Mahi Vera Cruz

Pan roasted with olives, capers, tomato, garlic, spicy chilis, herbs, olive oil, lemon, risotto, wilted baby spinach
\$25

Shrimp and Lobster Fettuccini

Peas, tomatoes, goat cheese in a spicy pink vodka sauce
\$26

Fish and Chips

Crispy beer battered with a lemon caper aioli, malt vinegar, crispy fries
\$18

Linguine Garlic & Oil

Anchovies, olives, tomato, crushed red pepper, basil
\$17

Eggplant Lasagna

ricotta, plum tomatoes, Burrata mozzarella
\$16

Grilled Pork Chop

Garlic mashed potatoes, vegetable of the day, topped with apple chutney and red wine sauce
\$26 ~ 12oz.

Chicken Milanese

Breaded chicken breast, baby arugula, cucumbers, tomatoes, feta cheese, lemon juice, extra virgin olive oil, balsamic reduction
\$19

Herb Roasted Airline Chicken Breast

Bell and Evans organic chicken breast with mashed potato, vegetable of the day, lemon caper fumet sauce
\$21

Liver and Onions

Sautéed calves liver topped with bacon and onions, mashed potatoes, vegetable of the day
\$18

Sides

Garlic Mashed Potatoes	\$4	Broccoli	\$4
Baked Potato	\$4	Sautéed Spinach	\$4
Baked Sweet Potato	\$4	Creamed Spinach	\$5
Mashed Sweet Potatoes	\$4	Vegetable of the day	\$4

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