

SALADS

GREEK 12 / 6

Romaine, Red Onion, Feta, Kalamata Olives, Cucumber, Roasted Bell Peppers, Salami & Pesto Vinaigrette

HOUSE 8 / 5

Artesian Greens, Grape Tomatoes, Cucumber, Carrot, & Choice of Dressing

ICEBERG WEDGE 10 / 7

Bleu Cheese Crumbles, Egg, Tomato, Bacon, Onion & Ranch Dressing

CAESAR 9 / 6

Romaine, Herb Croutons, Shaved Parmesan

*Grill additions to any Salad: **Beef Sirloin 9** **Salmon 7** **Chicken 5** **Shrimp 5**

*Dressing Options: Ranch, Bleu Cheese, Low Fat Italian, Thousand Island, Balsamic Vinaigrette, Pesto Vinaigrette, Sesame Vinaigrette, Champagne Vinaigrette

FROM THE GRILL

Served with Chef's Seasonal Vegetables and Whipped Potatoes, Wild Rice Blend or Baked Potato

STEAK AU POIVRE 14oz 32

Peppercorn Crusted NY Strip Steak with Bourbon Sauce

ANGUS FILET MIGNON 6oz / 26 8oz / 32

Port Wine Demi-Glace, Crisp Buttermilk Fried Onions

BLACKENED WILD SALMON 19

Drizzled with Herb Oil

BUFFALO STRIP STEAK 10oz 28

Fresh Herb-Chili Butter

STEAKHOUSE BEEF SIRLOIN 6oz 19

Onion Straws, Port Wine Demi-Glace

ROASTED BBQ CHICKEN 15

Texas Style Dry Rub Marinade

FEATURES

PAN SEARED DIVER SEA SCALLOPS 30

Pearl Cous Cous Sauté, Oregano-Lime Vinaigrette

SAUTEED CHILEAN SEA BASS 32

Horseradish Whipped Potatoes & Asparagus with Shallot-Bacon Sauce

APPLE CIDER PORK CHOP 25

Pomegranate Glaze, Boursin Whipped Potatoes, Broccolini

BABY BACK SPARE RIBS Half Rack 18 Full Rack 26

Smoked & Slow Roasted with Braised Pinto Beans & Roasted Yukon Gold Potatoes

PORTOBELLO NAPOLEON 19

Tempura Zucchini, Spinach Linguine, Sweet Tomato Jus

TWIN LOBSTER TAILS 36

Melted Butter, Fresh Vegetables & Twice Baked Potato

PECAN CRUSTED TROUT 20

Sage Butter, Mandarin Orange Wild Rice Blend & Broccolini

BRAISED LAMB SHANK 28

White Bean-Mint Sauce, Asparagus, Creamy Sweet Corn Polenta

TOMATO-BASIL RAVIOLI 18

Pomodoro Sauce, Squash Tips, Shaved Parmesan

*Items may be undercooked or cooked to order. Consuming raw or uncooked meat, poultry or seafood may increase your risk of food-borne illness.

STARTERS

WINGS THREE WAYS SIX 5 TWELVE 9

Buffalo, BBQ or Teriyaki

CALAMARI FRITTI 10

Marinara Dipping Sauce

SPICY ROCK SHRIMP 11

Tempura Beer-Battered, Garlic-Cilantro Aioli

SHRIMP COCKTAIL 11

Five Prawns Martini Style

CHEF'S DAILY SOUPS Cup 4 / Bowl 6

TAPAS

"A Selection of Small Savory Appetizer Style Dishes Served A La Carte"

LAMB KOFTA 11

Braised Meatballs with Feta & Citrus-Yogurt Drizzle

CRIMINI MUSHROOM AL AJILLO 9

Shallot-Garlic Sauté over Crisp Baguette

LOBSTER & SHRIMP RISOTTO 15

Saffron Scented with Grape Tomatoes

PRINCE EDWARD ISLAND MUSSELS 12

Steamed in Zesty Marinara

ASIAN PORK POT STICKERS 11

Teriyaki Slaw & Orange Ponzu Sauce

RUMAKI DATES 7

Bacon-Wrapped with Almonds over Green Olive Tapenade

FAVORITES

Select Side: Fresh Fruit, French Fries, Sweet Potato Fries, Cole Slaw, Cottage Cheese, House Salad

ENTRADA CHEESEBURGER 12

Char-Broiled 8 oz. Angus Patty, Choice of Cheese, Brioche Bun

VEGGIE BURGER 11

Guacamole, Roasted Bell Peppers, Cucumber, Brioche Bun

GRILLED MEATLOAF 12

Open Face Style, White Toast, & Port Wine Demi-Glace

FISH n' CHIPS 19

Tempura Beer-Battered Alaskan Halibut, Cole Slaw, Creamy Tarter Sauce & French Fries

SOUTHWEST SHRIMP TACOS 13

Pico de Gallo, Smoked Chili Slaw, Shaved Cheddar Blend, Flour Tortillas

CLUB 12

Sliced Turkey, Ham, Bacon, Lettuce, Tomato, Mayo on Toasted White Bread

*Gluten Free Breads and Pasta are available for substitution on any applicable menu item

*Please notify your server if you have any dietary or food allergy concerns