

## Appetizers

### Chicken Teriyaki Satay 10

marinated chicken breast skewers accompanied  
with peanut sauce

### Calamari 10

breaded, fried and seasoned with jalapenos  
and garlic butter

### \*Scallops Wrapped in Bacon 16

five seared applewood smoked bacon wrapped  
scallops with lemon butter sauce

### Sesame Tuna 14

seared sesame crusted ahi tuna served with a  
wasabi coulis on wonton skins

### Marinated Beef Tips 10

dredged in seasoned flour and served with chipotle  
aioli and soy sauce. choice of traditional or cajun

### Stuffed Dates 10

stuffed with shrimp and goat cheese and served with a  
spicy roasted red pepper sauce

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## Salads

### \*Cobb 13

crisp romaine, grilled or breaded chicken, bacon,  
eggs, tomatoes, onion and bleu cheese crumbles

### Chopped 14

marinated grilled chicken breast, crisp romaine,  
kalamata olives, hardboiled egg, tomatoes, onions,  
craisins, pecans, and bleu cheese crumbles

### Traditional Caesar 14

romaine, croutons and shredded parmesan cheese  
tossed with caesar dressing  
marinated chicken, blackened, traditional or cajun beef tip

### Marinated Beef Tip 14

romaine, marinated beef tips, oranges, mushrooms,  
tomatoes and mozzarella; choice of traditional or cajun

### \*Ahi Tuna 15

six ounce seared sesame crusted ahi, baby spinach,  
english cucumbers, grape tomatoes and edamame  
served with asian vinaigrette

### Blackened Salmon 14

eight ounces salmon, romaine, spinach, strawberries,  
avocado, and mandarin oranges topped with goat  
cheese and served with an asian vinaigrette

house, caesar or wedge side salad 3

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## Specialty Sandwiches and More

### Steak Sandwich 16

seven ounce sirloin on texas toast with chipotle aioli

### Country Fried Steak 14

smothered with country gravy with horseradish  
mashers and seasonal vegetables

### French Dip 15

thinly sliced prime rib with melted swiss on a toasted  
hoagie with au jus

### Loaded Steak & Cheese Sub 16

sliced ribeye, sauteed peppers, onions, mushrooms,  
and provolone on a toasted hoagie

### Build Your Own Burger or Grilled Chicken Sandwich 12

#### breads

kaiser roll, sourdough, telera,  
marble rye, white, wheat

#### cheeses

american, provolone, cheddar,  
pepper jack, swiss, bleu cheese

#### toppings

lettuce, tomato, jalapenos, red onion, mushrooms  
bacon 2 green chilies 2 avocado 2 fried egg 2

all sandwiches are served with your choice of one: french fries, seasoned fries, tots, kettle chips, fresh fruit,  
horseradish mashers, starch de jour, cottage cheese, seasonal vegetable, soup or salad



## USDA Prime Beef



*all beef is butchered in house daily*

\***Filet of Beef** 8oz 44 4oz 29

center-cut filet of prime beef tenderloin

\***Surf and Turf** 38

four ounce center-cut filet of beef tenderloin and  
three grilled shrimp or scallops

\***Beef Ribeye** 42

grilled twelve ounce prime beef ribeye

\***Prime Sirloin** 22

grilled eight ounce prime beef sirloin

### House Made Steak Toppers:

**Bordelaise:** shallot and red wine reduction with demi  
glaze

**Truffle Merlot:** balsamic and truffle oil reduction

\***Steak Butter:** garlic and herb butter

### Temperature Guide:

**rare:** cold red center

**medium rare:** cool red center

**medium:** warm red center

**medium well:** hot pink center

**well:** no red or pink

## Fish and Seafood

\***Salmon** 26

deglaized with white wine, accompanied by roasted  
red pepper gastrique

**Panko Breaded Fried Shrimp** 24

five fried golden brown shrimp served  
with cocktail sauce

**Tuna Tacos** 17

three corn tortillas, seared tuna, fresh pico de gallo  
garnished with chipotle aioli

**Seafood Kabob** 26

grilled shrimp, scallops and salmon glazed with  
white wine lemon butter

**Fish n' Chips** 16

three beer battered haddock filets

## Chicken and Chops

\***Black & Bleu Pork Chop** 26

ten ounce blackened bone-in chop topped with  
melted bleu cheese crumbles

**Grilled Marinated Chicken** 18

balsamic marinated chicken breast topped with  
fresh pico de gallo

## Pasta

**Shrimp & Scallop Diablo** 22

sauteed shrimp, scallops and seasonal vegetables in  
a spicy tomato cream sauce tossed  
with cavatapi pasta

**Italian Chicken Parmesan** 18

breaded chicken breast topped with marinara,  
parmesan and mozzarella over fettuccini with your  
choice of marinara or alfredo sauce

**Chicken Fettuccini Alfredo** 19

creamy alfredo sauce tossed with broccoli florets and fettuccini topped with sliced chicken breast  
all entrees served with: soup, house, caesar or wedge salad 3, and vegetable du jour and choice of: starch du jour, horseradish  
mashers, baked potato, french fries, seasoned fries, tots, kettle chips, cottage cheese or lentil & orzo medley

\*Denotes Gluten Free

