

## Fresh Made Appetizers

Ⓐ GF Prince Edward Island Mussels \$12 In the shell, sautéed with white wine, garlic, parsley, and butter

Chicken Wings \$12 Twelve chicken wings, tossed in bbq, teriyaki, sweet chili, or our house sauce (mild, medium, hot)

Ⓐ Stuffed Jalapenos \$14 Twelve jalapeno halves, bacon wrapped, and stuffed with cream cheese (Please allow 20 minutes for an order)

Crab Cakes \$13 Two 3 oz. flat grilled cakes, served with tomatoes, mixed greens, and remoulade sauce

Tuna Tartar \$13 Raw ahi tuna marinated in sesame oil, chili sauce, green onions, and light salt, served with wonton crackers

Prawn Cocktail \$10 Eight prawns in a chilled glass served with lemon and cocktail sauce

Bleu Cheese Chips \$11 Freshly cooked potato chips topped with Monterey Jack, tomatoes, green onions, bacon, and bleu cheese (Add steak \$5)

Smoked Salmon Platter \$14 Cold salmon with capers, onions, hard boiled eggs, cream cheese, and French baguette bread

Mozzarella Sticks \$8 Six lightly breaded mozzarella sticks served with marinara

Steak Nachos \$14 Corn tortilla chips topped with grilled steak, black olives, onions, tomatoes, jalapenos, queso cheese, and shredded cheese

Prime Rib Sliders \$15 Three prime rib sliders topped with avocado jalapeno queso

Ⓐ GF = Gluten Free

## Soup & Salad

### Soup Du Jour Cup \$4, Bowl \$6

Ask your server for today's selection

 **Fresh Strawberry Salad \$10** Mixed greens, cherry tomatoes, red bell peppers, feta, and fresh strawberries

 **Bleu Cheese Steak Salad \$15** A 6 oz. char-broiled Coulotte steak on a bed of romaine, tomatoes, onions, olives, and bleu cheese crumbles, choice of dressing

**Grilled Caesar Wedge Salad \$9** Grilled romaine lettuce tossed with our house made Caesar dressing, topped with freshly grated parmesan and croutons

### French Onion Soup \$6

Caramelized onions with a baguette topped with Swiss

 **Ahi Tuna Salad \$15** Mixed greens, red onions, tomatoes, and avocado topped with ahi tuna and a lemongrass vinaigrette

 **Cobb Salad \$12** Fresh mixed greens topped with chicken, diced tomatoes, avocado, bacon, and gorgonzola cheese, choice of dressing

**Crab and Shrimp Salad \$12** Imitation crab and baby shrimp tossed in mayonnaise on an avocado half over a bed of romaine lettuce,

Add Chicken \$4 | Steak \$5 | Shrimp \$5 | Salmon \$6 | Crab \$6

## Pizza

{ 12" Oven Baked Pizza with Gourmet Cheese—Please allow at least 20 minutes }

**Traditional Cheese \$11** House made marinara topped with gourmet cheese

**Supreme \$16** Pepperoni, sausage, beef, onions, peppers, mushrooms, and olives

**Four Cheese Spinach \$16** Creamed spinach, mozzarella, Monterey Jack, and feta cheese

**Buffalo Chicken \$14** Chicken marinated in buffalo sauce topped with bleu cheese

**Chicken Alfredo \$14** White alfredo sauce topped with chicken

### Build Your Own Pizza \$11

Add additional toppings for only \$1 each

garlic sausage | ham | pepperoni | hamburger | red onions  
mushrooms | pineapple | black olives | green olives  
tomatoes | jalapenos | bacon | peppers

 = Gluten Free

# Sandwiches

{ served with your choice of side }

**Chicken Fried Chicken Sandwich \$11** Chicken fried chicken on a ciabatta bun topped with coleslaw and pickled jalapenos

**Rueben \$12** Grilled marble rye bread topped with corned beef, sauerkraut, Swiss cheese, and thousand island dressing

**Asian Style Lettuce Wrap \$11** Grilled chicken with bell peppers, carrots, cashews, and Thai peanut sauce, accompanied with romaine lettuce

**SBCC Monte Cristo \$13** Deep fried triple decker sandwich stuffed with Swiss, cheddar, ham, and turkey, served with a side of strawberry puree

**Greek Gyro \$11** Blend of lamb and beef topped with onions, lettuce, and tomatoes served with homemade tzatziki or spicy feta sauce on grilled pita bread

**SBCC Prime Rib Sandwich \$14** Thinly sliced prime rib topped with fried onions, cheddar cheese, and mushrooms on Texas toast finished with a horseradish sauce

## \*SBCC Burger \$11

Our famous half pound burger topped with Cremini mushrooms, grilled onions, pepper jack cheese, lettuce, and tomatoes on a challah bun

## \*Build Your Own Burger \$10

Our half pound burger inside our toasted challah bun, served with lettuce, tomato, pickle, and onion  
Add toppings listed below

### Add the following toppings for \$.50 each:

sautéed mushrooms | grilled onions | jalapenos | bacon | American cheese  
Swiss | cheddar | pepper jack | bleu cheese | avocado or guacamole for an additional \$1

### All sandwiches come with your choice of:

regular fries | sweet potato fries | waffle fries  
hash browns | chips | cottage cheese | coleslaw | soup  
house salad | spinach salad | Caesar salad  
or fruit for an additional \$1

# On the Lighter Side

**Mango Fish Tacos \$12** Two flour tortillas filled with cod filets topped with a mango salsa, served with fruit

**(GF) Sundried Tomato Chicken \$12** Pan seared chicken breast topped with sundried tomatoes, served with the vegetable of the day

**(GF) = Gluten Free \*Now Offering Gluten Free Buns**

# Pasta

{ served with soup or salad }

## Lobster Guccini \$20

Lobster filled pasta tossed in a white wine cream sauce

## Chicken Parmesan \$16

Breaded chicken breast topped with marinara and mozzarella cheese over fettuccini

## \*Spicy Halibut Fettuccini \$29

Fresh halibut sautéed with tomatoes, cream, garlic, and fresh jalapenos over fettuccini

## \*Jambalaya \$24

Sautéed chicken, shrimp, scallops, Andouille sausage, bell peppers, and mushrooms in a Cajun cream sauce with penne or rice (hot or mild)

## \*Pesto Pasta \$12

Linguini tossed with pesto cream sauce (Add chicken \$4 | steak \$5 | shrimp \$6)

## \*Cajun Chicken Alfredo \$16

Cajun spiced chicken sautéed in a creamy white wine alfredo sauce topped with parmesan and fresh parsley

## \*Scallop Pasta \$29

Four jumbo scallops sautéed in white wine, butter, and herbs over linguini

## Wild Mushroom Stuffed Ravioli \$20

Wild mushroom stuffed ravioli tossed in white truffle oil and herbs topped with fresh grated parmesan Regiannito

Served with vegetables (Add chicken \$4 | steak \$5 | shrimp \$6 | crab \$6)

**\*These pastas can be made gluten free. To request a gluten free pasta, please ask your server and allow additional cooking time.**

**All of our sauces are made in house.**

**We offer a wide variety of catering and banquet options.**

## Poultry

{ served with soup or salad, vegetable, and starch }

### Chicken Fried Chicken \$17

Traditional chicken fried chicken served with mashed potatoes and topped with our homemade gravy

### Chicken Piccata \$20

Sautéed in white wine and butter with capers served over rice pilaf

### Pan Seared Duck \$29

Pan seared duck breast with a sundried cherry sauce reduction

## Seafood

{ served with soup or salad, vegetable, and starch }

**Jumbo Breaded Shrimp \$22** Five jumbo breaded shrimp, deep fried, served with a baked potato and vegetable of the day

**Salmon Red Pepper Sauce \$26** Fresh pan seared salmon topped with a red pepper cream sauce, served with rice

**Almond Crusted Halibut \$31** Filet of halibut crusted in almonds and topped with a creamy Provençale sauce, served with rice pilaf

**(GF) Mahi Mahi \$26** Sautéed mahi mahi over rice and vegetables topped with mango chutney

**Ahi Tuna and Vegetable Farro \$27** Pan seared rare ahi tuna over a bed of vegetable farro and topped with a wasabi aioli

**Jumbo Butterfly Shrimp \$26** Three jumbo grilled shrimp over vegetable risotto topped with chimi churri sauce

**(GF)** = Gluten Free

*For parties of 10 or more, a 20% gratuity will be added.*

*Proper dress attire required.*

## Meats

{ served with soup or salad, vegetable, and starch }

**Ribeye \$28** 12oz. broiled ribeye

Pairs with Cabernet or Merlot

**Filet of Beef \$28** A tender 8 oz. broiled filet

Pairs with Cabernet or Merlot

**Club Steak with Gorgonzola Sauce \$23** 10 oz.

broiled Coulotte topped with a gorgonzola bleu cheese sauce

Pairs with Zinfandel

**Chicken Fried Steak \$19** Traditional chicken fried

steak served with mashed potatoes and topped with  
our homemade gravy Pairs with Cabernet

**Petite Filet and Scallops with a Balsamic Glaze \$29**

4 oz. filet accompanied by two pan seared scallops drizzled  
with a balsamic glaze Pairs with Zinfandel

**Wild Mushroom Pork Loin \$22** Sautéed and

topped with an oyster mushroom sauce, served with  
mashed potatoes Pairs with Zinfandel

**New York Steak \$25** A broiled 10 oz. New York

steak Pairs with Cabernet or Merlot

**Herbed Lamb Loin \$25** 6 oz. boneless pan roasted

lamb loin topped with bordelaise sauce, served with  
mashed potatoes Pairs with Cabernet or Merlot

**Add Sauce to Your Steak**

Bordelaise \$3 | Dijon Diane \$3

**Larger Cut Available**

Additional \$1.50 per ounce

**Add Seafood to Your Steak**

Shrimp \$5 | Crab \$6

## Saturday Night Specials

{ served with soup or salad, vegetable, and baked potato }

**Roasted Prime Rib \$29** Seasoned and slow roasted (Upgrade to a master cut for only \$5 more)

**Gouda Cheese Fondue \$20** Club steak, potatoes, and vegetables accompanied by our signature gouda cheese sauce

**Seafood Fondue \$35** Shrimp, mussels, and scallops served with a lemon garlic butter sauce

## Desserts

{ Ask your server about our dessert tray and homemade ice cream }

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.