

STARTERS

POTSTICKERS 19

12 Asian style dumplings filled with spiced pork, and served with Szechuan dipping sauce

SASHIMI 18

Seared and sliced ahi tuna with white and black sesame seeds accompanied by ponzu vinaigrette, sesame seaweed salad and wasabi

SHRIMP COCKTAIL* 18

Eight prawns served with lemon and house-made cocktail sauce

CHICKEN WINGS 14-20

Choose either 6 or 12 large wings in your choice of: BBQ, Sweet Chili, Teriyaki, Mango Habanero, Buffalo, Jamaican Jerk, Nashville hot, or a dry rub

STEAK NACHOS* 22

Corn tortilla chips, grilled sirloin, black olives, red onions, tomatoes, jalapeños, and queso cheese sauce

BLEU CHEESE CHIPS* 18

Freshly cooked potato chips topped with Monterey Jack, tomatoes, green onions, bacon, and bleu cheese

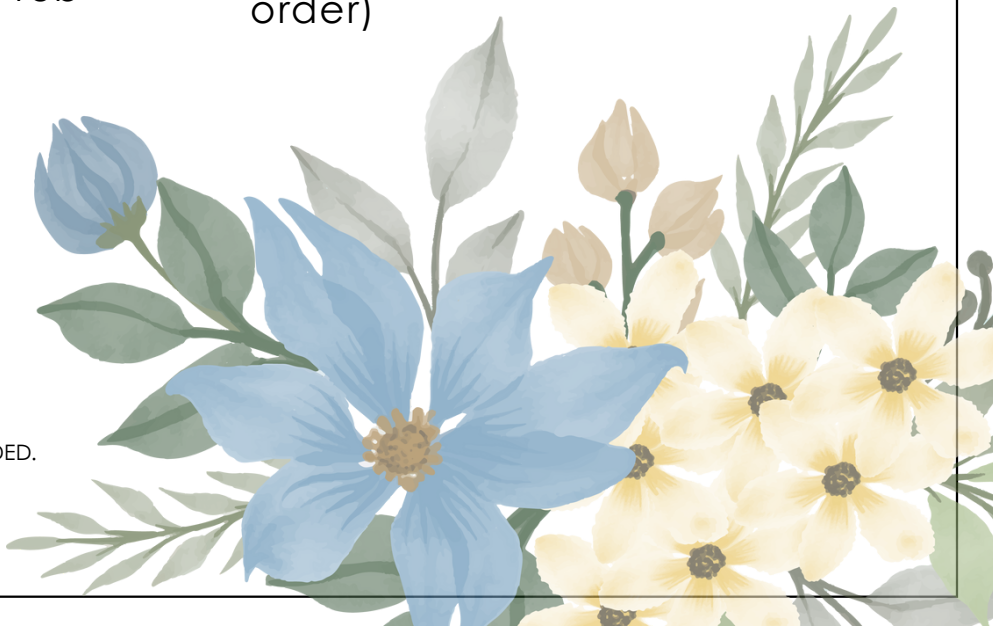
BEER CHEESE & PRETZEL BITES 12

Warm beer cheese sauce accompanied with twenty pretzel bites

STUFFED JALAPEÑOS* 18

Twelve jalapeño halves wrapped with bacon and stuffed with cream cheese (Please allow 20 minutes for an order)

*Denotes Gluten-Free
PARTIES OF 10 OR MORE A 20% GRATUITY WILL BE ADDED.
PROPER DRESS ATTIRE REQUIRED



SOUPS

SOUP DU JOUR

Cup 5

Bowl 7

FRENCH ONION 8

Caramelized onions topped with a baguette and swiss cheese

SALADS

ASIAN SALAD 14

Crisp romaine lettuce with cabbage, carrots, cashews, cilantro, green onions topped with mandarin oranges and chow mein noodles with a warm peanut dressing

AUTUMN TART CHERRY & PEAR SALAD 14

Baby spinach with spiced pears, tart bourbon cherries and sweet potatoes dressed with a tart cherry vinaigrette and sprinkled with toasted pumpkin seeds

WARM BACON-MUSTARD SHRIMP SALAD 19

Chopped spinach with seasoned sautéed shrimp tossed with sliced mushrooms, feta cheese, crumbled bacon, cherry tomatoes, red onions and chopped eggs, topped off with our home made warm bacon-mustard dressing

GREEK SALAD 15

Romain lettuce topped with feta cheese, tomatoes, kalamata olives, red onions with warm pita bread, and Greek vinaigrette on the side

Available by request: Cobb, Caesar, or Spinach

Add protein of your choice:

Chicken Breast 4 oz. \$5 / Steak \$8 / Falafel \$4 /
Greek Meat \$4 /

Salmon 4 oz. \$8 or 8 oz. \$16 /
2 Breaded or 3 Sautéed Shrimp \$6

SANDWICHES

Side choices:

Smashed Red Potatoes / Sidewinder Fries / Regular Battered Fries / Sweet Potato Fries \$1 / Waffle Fries / Truffle Fries \$3 / Hash Browns / Seasoned Chips / Soup / House Salad / Spinach Salad / Caesar Salad / Fruit \$1 / Baked Potato (after 5pm) / Load your potato \$2

FRENCH DIP 19

Sliced prime rib on a Dutch crunch bun, served with au jus

SHRIMP POBOY 18

Fried popcorn shrimp, remoulade sauce, shredded lettuce, tomatoes, and onions on a Dutch crunch bun

SIRLOIN PHILLY STEAK SANDWICH 18

Tender seasoned short rib topped with sautéed onions, peppers, and white American cheese sauce - served in a warm parmesan hoagie

SMOKED BBQ BRISKET SANDWICH 20

6oz of tender smoked brisket with bacon and melted cheddar on a toasted brioche bun. Topped with fried onion petals and drizzled with spicy honey BBQ sauce and Cajun cream sauce

GREEK GYRO 16

Falafel or Greek meat, wrapped in pita bread with lettuce, tomatoes, onions, feta cheese, tzatziki sauce

RUEBEN 15

Beer-braised corned beef, sauerkraut, swiss, and Thousand Island dressing

JALAPEÑO POPPER CHICKEN SANDWICH 16

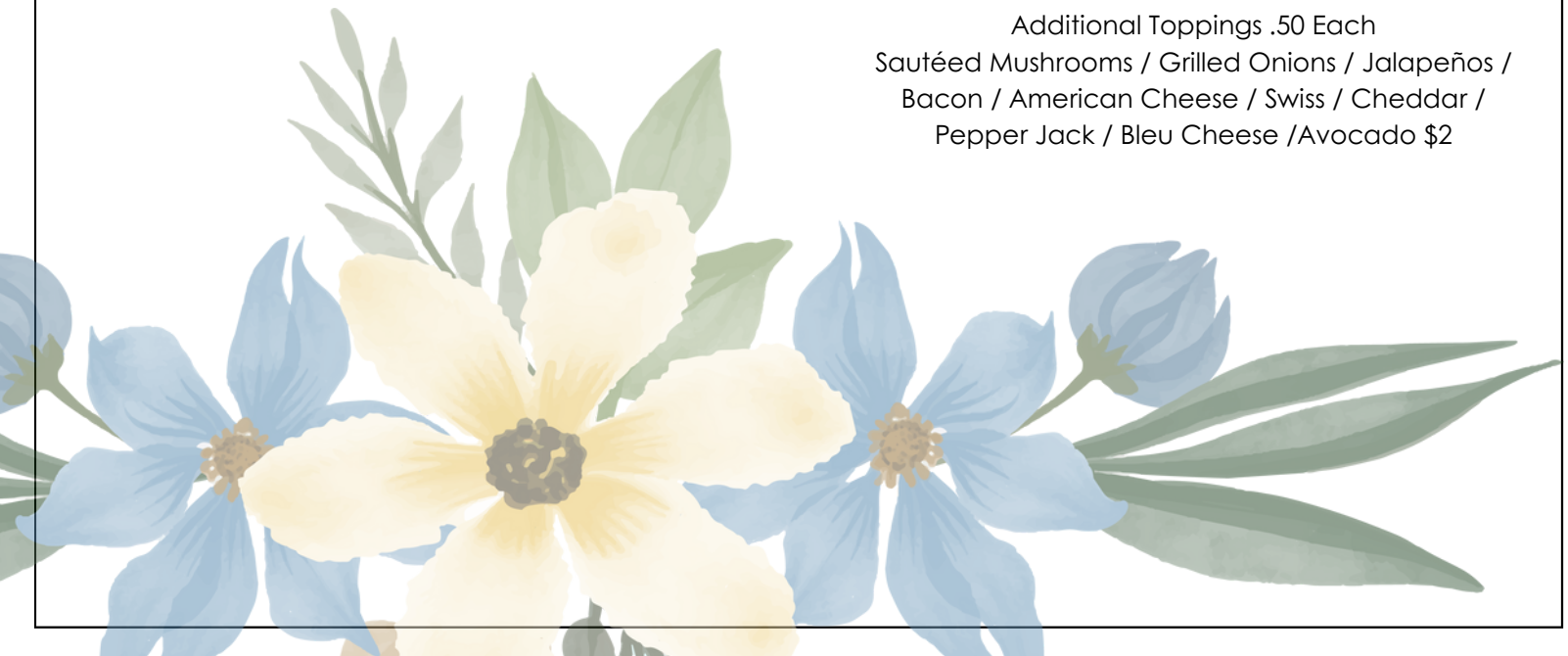
Juicy battered and fried chicken breast topped with pepper jack cheese, bacon and cream cheese with a sweet hot jalapeño jam

BUILD YOUR OWN BURGER 14

Half pound burger on a toasted brioche bun served with lettuce, tomatoes, pickles, and onions
Make it a double burger for an additional \$5

Additional Toppings .50 Each

Sautéed Mushrooms / Grilled Onions / Jalapeños / Bacon / American Cheese / Swiss / Cheddar / Pepper Jack / Bleu Cheese / Avocado \$2



PIZZA & CALZONES

PASTA

Served with soup or salad

MARGHERITA 13

Marinara sauce, basil, fresh sliced mozzarella cheese, and garlic

BUILD YOUR OWN PIZZA OR CALZONE 12

Additional topping \$1 each:
Italian Sausage, Ham, Pepperoni,
Hamburger, Red Onions,
Mushrooms, Pineapple, Black
Olives, Green Olives, Tomatoes,
Jalapeños, Bacon, Peppers,
Sundried Tomatoes, Basil, Garlic,
Artichokes

MUSSELS WITH CAPELLINI IN A WHITE WINE BUTTER SAUCE 26

Steamed mussels are tossed with a white wine butter sauce and topped with aged parmesan cheese and parsley. Simply delicious!

BANG BANG SHRIMP PASTA 20

Succulent shrimp in a Thai sweet chili sauce tossed with linguine for a spicy, sweet creamy treat

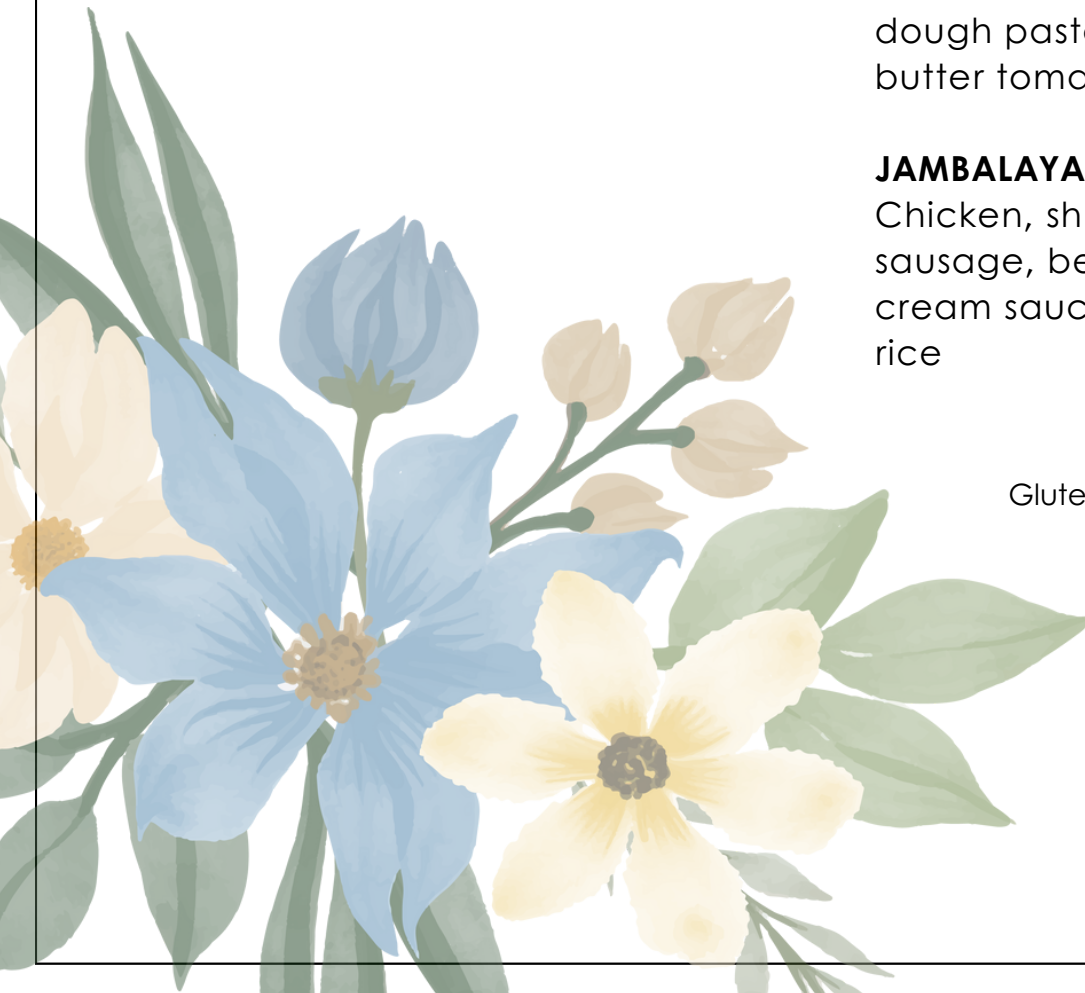
LOBSTER AND ROCK SHRIMP RAVIOLI 26

Sweet lobster meat in an egg dough pasta bathed in a brown butter tomato sauce

JAMBALAYA 27

Chicken, shrimp, scallops, andouille sausage, bell peppers, and a Cajun cream sauce served with penne or rice

Gluten Free Pasta Available



COMPOSED DISHES

Composed Dishes are served with soup or salad

BRAISED BEEF SHANK 35

Beef shank braised to perfection served with garlic parmesan mashed potatoes and a rich decadent mushroom demi glace

BROWN BUTTER SCALLOPS WITH WHITE WINE WILD MUSHROOM RISOTTO 30

5 Colossal scallops seared then enrobed with brown butter sauce and accompanied with creamy wild mushroom risotto

SHRIMP TACOS* 17

Marinated shrimp served in soft grilled corn tortillas with a creamy chipotle sauce with tomatoes, lettuce, crumbled queso fresco served with house salsa and sour cream

CHICKEN, STEAK & SEAFOOD

Served with soup or salad, vegetable of the day, and your choice of potato

NY STRIP 36

14 oz hand cut aged NY strip grilled to your specification
(add cowboy butter \$2)

8 OZ FLAT IRON STEAK* 28

Choice of bourbon glaze or gorgonzola cheese sauce

RIBEYE 35

12 oz beautifully marbled Ribeye grilled to your specification
(add cowboy butter \$2)

FILET MIGNON 48

Tender and juicy
(add bacon for \$4)
(add cowboy butter \$2)

HONEY GARLIC SWEET CHILI GLAZED SALMON 27

8 oz fillet grilled and finished with a sweet and spicy garlic glaze

JUMBO BREADED FANTAIL OR TEMPURA BATTERED SHRIMP 25

5 large shrimp with your choice of panko breaded or decadent crispy tempura batter served with our signature cocktail sauce or sweet chili sauce

CHICKEN FRIED STEAK 21

8oz flat iron steak breaded with panko bread crumbs, served with gravy

CHICKEN FRIED CHICKEN 18

Battered chicken breast fried, and served with gravy

Side choices:

Smashed Red Potatoes / Sidewinder Fries / Regular Battered Fries / Sweet Potato Fries \$1 / Waffle Fries / Truffle Fries \$3 / Hash Browns / Seasoned Chips / Soup / House Salad / Spinach Salad / Caesar Salad / Fruit \$1 / Baked Potato (after 5pm) / Load your potato \$2

DESSERTS



LEMON BERRY CREAM MASCARPONE CAKE 10

Vanilla crumb cake with a cream filling topped with cranberries and blueberries



BANANA FOSTER CHEESECAKE* 8

Combines the wholesomeness of sweet ripe bananas blended in creamy cheesecake, drizzled with caramel



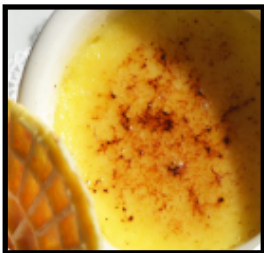
SNICKERS CAKE 10

A vanilla cheesecake full of chopped snickers, layered with chocolate and drizzled with caramel and chocolate sauce



PECAN BALL 7

Vanilla bean ice cream rolled in pecan pieces topped with whipped cream, cherry, and chocolate caramel sauce



CREME BRULEE 7

Smooth custard treat with a crunchy caramelized sugar on top

ICE CREAM SUNDAE

Vanilla Ice Cream

1 scoop \$2 / 2 scoops \$4 / Add Brownie \$3

Add toppings \$.50

Crème de Menthe \$3

Chocolate, Strawberry, Caramel, Sprinkles

Topped with whipped cream and a cherry

