

Dinner Menu

Appetizers

Coconut Fried Shrimp	\$9.50
<i>Four jumbo gulf shrimp, beer-battered, tossed with coconut and fried to perfection.</i>	
Escargot	\$8.75
<i>A six-piece presentation prepared in a garlic, shallot and butter sauce. Served with toast points.</i>	
Shrimp Cocktail	\$9.50
<i>Five jumbo gulf shrimp served with our own spicy cocktail sauce.</i>	
Smoked Norwegian Salmon	\$10.00
<i>Served on toast points with a dill mayonnaise and topped with capers and chopped red onions.</i>	
Chicken Tenders	\$7.25
<i>Fresh cut chicken breast dipped in our own beer-batter and fried to a golden brown.</i>	
Provolone Cheese Sticks	\$7.25
<i>Smoked provolone, beer-batter and lightly fried. Served with your choice of honey mustard or marinara sauce.</i>	
Oysters on the Half Shell	\$9.25
<i>Half-dozen blue points served with our own spicy cocktail sauce.</i>	
Beer-Battered Onion Rings	\$6.25
<i>Freshly sliced jumbo onions beer-battered and deep fried to a golden brown.</i>	
Nachos Platter	\$8.00
<i>Corn tortilla chips smothered with our seasoned ground beef and topped with black bean salsa, shredded jack cheeses, diced tomatoes and jalapenos. Served with sour cream and salsa on the side.</i>	

Soups

Baked French Onion Soup

Classic French Onion Soup topped with homemade croutons and Swiss cheese.

Cup.....**\$4.00**

Bowl.....**\$5.00**

Soup Du Jour

Made fresh daily.

Cup.....**\$3.50**

Bowl.....**\$4.50**

Salads

Spinach Salad.....**\$8.00**

Fresh baby green spinach, topped with bacon, egg wedges, tomatoes, and red onion. Served with hot sweet bacon dressing.

Grilled Chicken Caesar Salad.....**\$8.75**

Our famous Caesar salad topped with grilled chicken breast.

Gulf Shrimp Caesar Salad.....**\$11.50**

The Caesar topped with four jumbo shrimp.

Smoked Salmon Caesar.....**\$12.00**

Smoked Norwegian Lox top this Caesar.

Premium Lump Crab Caesar Salad.....**\$12.50**

Premium Lump Crab tops this Caesar.

Club Salad.....**\$8.75**

Fresh mixed greens topped with shredded jack cheeses, ham, turkey, bacon tomatoes and cucumber slices. Your choice of dressing.

Chicken Tender Salad.....**\$8.75**

Fresh mixed greens topped with shredded jack cheeses, bacon, tomatoes, cucumber slices and chicken tenders. Your choice of dressing.

Beef Entrees

Prime Rib Au Jus

Choice aged beef, slow roasted for the ultimate in flavor.

10 oz.....\$21.95

16 oz.....\$25.95

Filet Mignon

Choice beef tenderloin, charbroiled to perfection. Served with béarnaise sauce on the side.

6 oz.....\$22.95

10 oz.....\$26.95

Steak Au Poivre.....\$23.95

10 oz New York strip steak coated in cracked peppercorns and topped with a brandy cream sauce.

New York Strip Steak.....\$21.95

10 oz New York strip steak grilled to your specifications. Served with onion ring garnish.

London Broil.....\$18.95

Flank steak marinated with red wine and spices. Charbroiled and thinly sliced.

Veal Chop.....\$27.95

12 oz veal chop grilled to your specifications and topped with a Roquefort butter sauce.

12 oz Grilled Ribeye.....\$22.95

Topped with sautéed mushrooms.

Seafood Entrees

Grilled Yellow Fin Tuna.....\$18.95

8 oz Tuna Filet grilled and served with a ginger mayonnaise sauce.

Coconut Fried Shrimp.....\$18.95

Five jumbo shrimp, beer battered, tossed with coconut and fried to a golden brown. Served with mango chutney.

Salmon Filet.....\$18.95

8 oz filet grilled and served with a dill mayonnaise on the side.

Broiled Scallops.....\$21.95

Jumbo scallops broiled in a garlic wine butter.

Blackened Catfish.....\$16.95

Catfish filet rubbed in Cajun spices and blackened in a cast iron skillet.

Orange Roughy.....\$18.95

Premium filet, broiled with white wine and herb butter.

Broiled Lobster Tail.....\$32.95

A succulent 8 oz cold water tail served with drawn butter.

With six ounce filet.....\$48.95

Poultry & Pork Entrees

Chicken Oscar.....\$20.95

Lightly floured chicken breast sautéed and topped with fresh asparagus, crab meat and béarnaise sauce.

Fettuccine with Chicken.....\$16.95

A heavy serving of fettuccine Alfredo topped with a broiled chicken breast and provolone cheese.

Chicken Parmesan.....\$16.95

Parmesan cheese-coated chicken breast nestled on a bed of fettuccine and marinara sauce.

Chicken Marsala.....\$18.95

Sautee Chicken Breast topped with a heavy marsala and mushroom sauce.

Baby Back Ribs.....\$18.95

A half-slab, slow roasted in our own hickory barbeque sauce.

Filet of Pork.....\$18.95

10 oz pork filet wrapped in bacon and grilled to perfection.

*All Entrees are accompanied with your choice of soup du jour or side salad.
Substitute Caesar Salad, Spinach Salad, or French Onion Soup, 50 cents extra.*

Your choice of Baked Potato, Rice Pilaf or Fettuccine Alfredo or substitute with Twice Baked Potato or French Fries, \$1.50 extra

***Parties of 8 or more are subject to 18% gratuity.
\$2.50 service charge on splitting entrees.***