

## Appetizers

*Oysters on the Half-Shell - 3.00 each*

*Ask your Server for Today's Selection*

*Stuffed Portobello - 15.00*

*Portabella Mushroom Cap stuffed with our Delicate Crab Imperial*

*Served with a Spicy Mustard Sauce*

*Drunken Clams and Mussels- 12*

*Corona, Jalapeno, Andouille Sausage and Cilantro with Warm Cornbread*

*Fried Calamari - 13*

*Fried Jalapeño*

*Spicy Lemon-Chipotle Aioli*

*\*\*Ahi Tuna - 15*

*Seared Rare over Sesame Cucumber Salad with Sesame Soy Glaze*

*Shredded Brussel Sprouts - 13*

*Bleu Cheese and Bacon*

*Grilled Chicken Flatbread - 13*

*Caramelized Onion, Mozzarella Cheese, Arugula and Mango BBQ*

*Artisan Cheese Plate - 18*

*With Prosciutto Ham, Whole Grain Mustard, Dried Figs, Balsamic Glaze, Honey & Pears*

*Spinach & Artichoke Dip - 12*

*Served with Toasted Pita in a Bread Bowl*

*Crispy Pork Belly - 14*

*Pico De Gallo, Fried Egg and Curry Aioli Drizzle*

*Portobello Mushroom Ravioli - 14*

*Wilted Spinach and Parmesan Cheese Butter*

## Soups

*Wild Mushroom Bisque - 8*

*Portobello, Shiitake, Oyster Mushrooms*

*Soup Du Jour -- 8*

*Three Cheese French Onion -- 8*

*Two kinds of Onions topped with Swiss, Provolone and Parmesan Cheeses*

*Executive Chef Stephen Guiseppe*

## *Entrees*

### *Pan Roasted Chicken Breast - 25*

*Whipped Potatoes  
Crispy Pancetta and Lemon Butter*

### *Crispy Trout - 26*

*Buttered Potatoes  
Almonds, Asparagus, Braised Cabbage and Lemon Beurre Blanc*

### *Roasted Half Duck - 24*

*Port Wine and Cranberry Glace  
Mashed Potatoes and Asparagus*

### *Roasted Lamb Chops - 28*

*Roasted Potatoes  
Red Curry Sauce with Braised Onions and Mushrooms*

### *Jambalaya - 26*

*Shrimp, Scallops, Clams and Mussels with Chorizo  
White Rice*

### *Lobster Ravioli - 27*

*4oz Lobster Tail, Crab, Sun-dried Tomato and Basil Glaze*

### *Braised Short Ribs - 27*

*Potato Au Gratin and Broccoli Rabe  
Rich Cabernet Reduction*

### *Pistachio Crusted Sea Bass - 29*

*Goat Cheese Risotto  
Beet Puree and Brussel Sprouts*

### *12oz Blackened Ribeye - 32*

*Steak Frites, Thick Cut Onion Rings  
Balsamic Reduction |*

### *Pasta Bolognese - 23*

*Rigatoni with Shiitake Mushroom and Grilled Garlic Toast*

*Center Cut Steak -MP*

*Grilled with Mashed Potatoes and Asparagus*

*Choice of Molasses-Bacon Butter, Roasted Pepper- Habanero Butter or Tequila-Lime Butter*

*Additional Sides of Butter - 1*

*Add Shrimp or Scallops-8*

*Sides*

*Asparagus - 8*

*Broccoli Rabe - 8*

*Potatoes Au Gratin - 8*

*Mashed Potatoes - 7*

*No Substitutions Please*

## Salads

*Side House Salad — 7*

*Caesar or Spinach — 8*

*BLT Wedge Salad — 8*

## Light Fare

### ***Grilled Flank Steak "BLT" Salad - 16***

*Grilled Romaine Hearts*

*Balsamic Reduction*

### ***Avocado Shellfish Tower - 17***

*Chilled Jumbo Crab with Shrimp and Avocado*

*Served with Arugula and Pomegranate Vinaigrette*

### ***Cheddar Jalapeno Fush Puppies - 13***

*Spicy Remoulade Sauce*

### ***Fried Fish Tacos - 12***

*Salsa Roja, Queso Cotija, Red Onion and Sour Cream*

### ***Sliders - 13***

*Cheese Lamb - Rosemary Aioli and Manchego*

*Bison - Fried Onions, Bleu Cheese and Srirachi Aioli*

### ***Warm Potato and Quinoa Salad - 16***

*Kale, and Asparagus, with Herbed Crème Fraiche*

*Add Salmon - 10*

### ***\*\*Grilled Salmon BLT - 14.50***

*Smoked Bacon, Lettuce, Tomato*

*Cucumber-Dill Mayonnaise on Grilled Panini*

### ***\*\*Shaved Prime Rib Sandwich - 12.50***

*Slow Roasted and served with Horseradish Cream and Provolone*

### ***\*\*Cheeseburgers and Chicken Sandwiches - 10***

*Mushrooms, Avocado, Buffalo Style, Fried Egg - 1.00 each*

*Bacon, Blue Cheese, Goat Cheese, Mozzarella, Brie - 1.50 each*

### ***Grilled Scallops or Shrimp - 17***

*Roasted Baby Potatoes, Dried Cranberries, Couscous*

*Mixed Greens Salad with Lemon Vinaigrette*

*All Sandwiches served with a Pickle and Chips*

*Substitute French Fries or Pasta Salad add \$3*

*Substitute Onion Rings \$4.50*

*20% Gratuity will be added to all parties of 6 or more guests*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.