

APPETIZERS

BAKED BRIE \$10	CRAB CAKES \$10	EDAMAME \$7
CRAB RANGOON \$7	TOMATO-CUCUMBER BRUSCHETTA \$9	AHI TUNA \$9

ENTREES

*All Entrees Include Your Choice of Soup or Salad
We maintain our commitment to using the finest Certified Angus Beef & Seafood.
Lightly seasoned before grilling to perfection.*

HALIBUT <i>Pretzel Crusted with Whole Grain Country Mustard Cream Sauce, Wilted Spinach, & Mashed Potatoes</i> \$	8oz FILET <i>Crusted with your choice of Bleu Cheese, Parmesan, Horseradish, or Peppercorns. Served with Baked Potato & Vegetable Du Jour</i> \$
MAHI <i>Blackened Mahi with Pineapple-Mango & Lobster Salsa over Spinach, Orange Zest, & served with White or Brown Rice</i> \$	10oz. SKIRT STEAK <i>Corona & Lime marinade Skirt Steak. Served with sautéed Peppers & Onions, Jalapeño, Corn Tortillas, & White or Brown Rice</i> \$
SESAME SALMON <i>Pan Seared & served over a Warm Asparagus Salad with White or Brown Rice</i> \$	14oz RIBEYE <i>Blackened Pittsburg Style topped with Danish Bleu Cheese & Red Onion Jalapeño Jam. Served with Baked Potato & Vegetable Du Jour</i> \$
WILD MUSHROOM SCAMPI <i>Lemon, Garlic, White Wine, Grape Tomatoes, Spinach, Basil Chiffonade, & Asiago Cheese over Angel Hair Pasta</i> \$	PORK CHOPS <i>Lightly breaded & served with, Mashed Potatoes, Brown Sauce, & Vegetable Du Jour</i> \$
BABY BACK RIBS <i>Smothered in Smokey BBQ Sauce with Cole Slaw & French Fries</i> Half \$17 Full \$21	CHICKEN MARSALA <i>Sautéed with Prosciutto, Mushrooms, Garlic, & Butter, then Flambé with Marsala Wine and served with Mashed Potatoes</i> \$
CANTONESE <i>Tempura Chicken or Shrimp w. Sweet Chili Sauce over sautéed Asian Vegetables, Rice, & Orange Zest</i> \$	CASHEW <i>Tempura Chicken or Shrimp over Rice with Soy Ginger Glaze, Green Onion, Carrots, & Toasted Cashews</i> \$