

APPETIZERS

BACON ONION TARTS

\$10

BREADED CALAMARI

w. Cocktail Sauce & Lemon

\$12

SPINACH-ARTICHOKE DIP

w. Naan Bread or Homemade Tortilla Chips

\$10

EDAMAME

Sautéed in Butter w. dash of salt & pepper

\$9

CRAB CAKES

w. Lemon-Dill Sauce

\$11

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

BRAISED SHORT RIBS

Served over Mashed Potatoes,

Sautéed Red & Green Peppers, Red Onion,

Carrots & Celery

\$26

WINTER SALAD

*Mixed Greens, Parsnips, Turnips, Cherry Tomatoes
Shredded Carrots, Feta Cheese
and Choice of Dressing*

\$18

STUFFED CHICKEN BREAST

Baked & Pan Seared Chicken Stuffed with

Goat Cheese, Basil & Sundried Tomatoes.

Served w. Smashed Red Potatoes, Baby Carrots

& Parsnips

\$26

JAMAICAN JERK SHRIMP ALFREDO WITH ANDOUILLE SAUSAGE

Served w. Angel Hair Pasta and Parmesan Cheese

\$26

8oz FILET

Topped w. Garlic Herb Butter

*Served w. Baked **or** Mashed Potatoes,*

Seared Brussel Sprouts & Bacon

\$37

STEAK DIANE

Three 2oz. Steak Medallions

*Served w. Smashed Red Potatoes **or** Mashed,*

Grilled Asparagus & Artichoke Hearts

\$29

ROASTED BROWN BUTTER SALMON

Served w. Mashed Potatoes,

Roasted Mixed Peppers, Turnips and Parsnips

\$28