

APPETIZERS

GOAT CHEESE &
FRUIT CROSTINIS
\$10

CRAB CAKES
\$10

SPINACH-ARTICHOKE
DIP
\$9

EDAMAME
\$8

BREADED CALAMARI
Cocktail Sauce
\$12

AHI TUNA NAPOLEON
\$10

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
*Prosciutto wrapped & served with Tomato &
Olive Concasse, Wilted Spinach,
& Mashed Potato*
\$32

8oz FILET
*With your choice of Bleu Cheese, Parmesan,
Horseradish, or Peppercorn crust. Served with
Baked Potato & Vegetable Du Jour*
\$37

BLACKENED SALMON
*Served with orange Butter & Vegetable Du
Jour with White or Brown Rice*
\$24

10oz. BUFFALO STRIP STEAK
*Grilled Buffalo Steak topped with Butter and
served with Baked Potato & Vegetable Du Jour*
\$42

MAHI
*Grilled Mahi with Pineapple-Mango &
Lobster Salsa over Spinach, Orange Zest, &
served with White or Brown Rice*
\$28

14oz RIBEYE
*Grilled Boneless Ribeye served with Baked
Potato & Vegetable Du Jour*
\$44

CANTONESE
*Tempura Chicken or Shrimp w. Sweet Chili
Sauce over sautéed Asian Vegetables, Rice, &
Orange Zest*
\$19

BABY BACK RIBS
*Smothered in Smokey BBQ Sauce with
Cole Slaw & French Fries*
Half \$17 Full \$21

CHICKEN MARSALA
*Sautéed with Prosciutto, Mushrooms, Garlic, &
Butter, then Flambé with Marsala Wine with
Mashed Potatoes or Angel Hair Pasta*
\$19

CHICKEN VESUVIO
*Pan seared Chicken with White Wine, Garlic,
Herbs, Butter, Peas, & Red Potatoes*
\$19

VEGETABLE STIR FRY
*Mixed Vegetable Sautéed with Soy-Ginger
Sauce over White or Brown Rice*
\$16