

## Appetizers

### Reuben Potato Skins - \$4.50

*crispy potato skins topped with corned beef, sauerkraut and Swiss cheese, then finished with thousand island dressing drizzle and a dollop of sour cream*

### Crab Cake - \$6

*made with delicate lump crab meat and served with homemade remoulade*

### Santa Fe Quesadilla - \$8

*grilled tomato tortilla filled with pepper-jack cheese, southwest seasoned chicken and cilantro. Served with a chipotle-ranch sauce.*

### Shrimp Cocktail - \$2 per shrimp

*served with our signature cocktail sauce*

### Homemade Chips & Salsa - \$3

*hand cut flour tortilla chips deep fried to a golden brown served with our freshly made tomato salsa*

## \$6 Kids Menu

*Includes choice of French fries, chips, fresh fruit or cottage cheese.*

**Hamburger, Cheeseburger, Chicken Tenders,  
Spaghetti & Meatballs, Hot Dog**

# Soup & Salad

**Famous French Onion Soup or Soup de Jour - Cup \$4 Bowl \$5**

**The Wedge - \$10**

*wedge of iceberg lettuce topped with crumbled bleu cheese, bacon, cherry tomatoes, and red onion dressed with bleu cheese dressing*

**Chef Salad - \$11**

*chopped greens topped with sliced turkey breast, baked ham, bacon bits, tomato, avocado, hardboiled egg, and shredded jack cheese*

**Sea Clipper - \$15**

*romaine lettuce, lump crab meat, shrimp cocktail, cherry tomatoes, red onion, cucumber and parmesan cheese served with Louie Dressing or your choice of dressing*

**Taco Salad - \$10**

*mixed greens in an edible tortilla bowl finished with tomatoes, black olives, jalapenos, seasoned beef, and shredded jack cheese. Served with Salsa and Sour Cream*

**Teriyaki Chicken Salad - \$12**

*teriyaki chicken breast, mandarin oranges, grapes, toasted almonds, water chestnuts and feta cheese atop fresh chopped lettuce*

**Fruit Lovers Delight - \$10**

*assortment of fresh fruit encompassing your choice of rainbow sherbet or cottage cheese along with brown bread cream cheese sandwiches*

**Mediterranean Salad - \$11**

*romaine lettuce, cucumbers, grape tomatoes, red onion, artichoke hearts, feta cheese, pepperoncini peppers, gyro meat along with herbed flatbread and a tzatziki style dressing*

**Tomato and Artichoke - \$6**

*fresh tomato slices and artichoke hearts finished with Parisian dressing*

*All steaks, chicken and chops are served with choice of soup or house salad, Caesar salad, wedge salad and seasonal vegetables and your choice of baked potato or starch de jour.*

## **Certified All Natural Steaks**

*Our steaks are 100% all natural choice, grain fed beef with no growth hormones, steroids or artificial color flavorings*  
add mushroom demi-glaze to any steak - \$2

**Filet 6oz \$27      9oz \$32**

**Ribeye 12oz \$28**

**Shrimp & Steak Skewers - \$34**

*5oz filet mignon paired with a skewer of five jumbo shrimp grilled with a garlic and herb lemon butter*

## **Chicken and Chops**

**Chicken Courdoun Bleu - \$18**

*hand pounded chicken rolled with ham and Swiss cheese lightly breaded and baked to perfection; topped with a mornay sauce*

**Stuffed Chicken Breast - \$24**

*crusted chicken stuffed with pecan stuffing and finished with an apple-pear sauce*

**Grilled Pork Chop \$16 Single/\$20 Double**

*center-cut pork chop seasoned and grilled  
Try it plain, BBQ, or Thai Chili Glazed*

# Seafood

*All seafood dishes are served with choice of soup or house salad, Caesar salad, wedge salad and seasonal vegetables and your choice of baked potato or starch de jour*

## **BBQ Bacon Wrapped Sea Scallops - \$25**

*six fresh scallops wrapped in bacon and finished with our house BBQ sauce*

## **Blackened Mahi-Mahi - \$22**

*10oz Cajun seasoned Mahi-Mahi, pan-seared and topped with roasted red pepper aioli*

## **Horseradish Crusted Salmon - \$20**

*8oz salmon filet encrusted in horseradish and breadcrumbs then baked; topped with a mild Dijon mustard cream sauce*

## **Mediterranean Salmon - \$21**

*salmon filet sautéed with basil, tomatoes, and black olives topped with white wine butter sauce*

# Pasta

*All pasta dishes are served with choice of soup or house salad, Caesar salad, wedge salad and seasonal vegetables and garlic bread*

## **Chicken Parmesan - \$16**

*7oz chicken breast lightly pounded and breaded, topped with house marinara and mozzarella on a bed of pasta*

## **Spaghetti and Meatballs - \$15**

*homemade all beef meatballs in our house marinara sauce topped with shredded parmesan cheese*

## **Lobster Ravioli - \$24**

*tender lobster raviolis in a light parmesan sherry cream sauce with scallions and tomatoes*