

# Dinner Menu

Served Daily from 4pm-close

## Appetizers

### Seared Sesame Ahi Tuna

Sushi grade tuna seared rare and served with sesame ginger vinaigrette 8.00

### Bruschetta

Grilled crostini's topped with fresh pesto, parmesan, marinated tomatoes, and balsamic glaze 6.50

### Flat Bread Pizza

Grilled chicken, spinach, mushrooms, and Alfredo topped with goat cheese 8.50

### Crab Cake

Fresh Blue crab meat, onion, celery, red pepper, lightly dusted in corn meal and pan seared, served with a red pepper coulis 9.00

### Spinach and Artichoke Dip

Creamy sauce baked with mozzarella, and served with pita bites 6.50

### Zucchini Fries

Breaded and fried, served with a garlic aioli 6.50

### Tempura Lobster

Lightly battered and fried. Served with dipping sauces 12.00

### Shrimp Cocktail

6 Large white shrimp with cocktail sauce 7.50

### Stuffed Mushrooms

With fresh crab, red pepper, onion, celery, garlic, and egg. Topped with cheeses and baked 8.00

## Land Entrees

Served with roasted veggies and choice of roasted reds, mashed, fries, linguini Alfredo, or spaghetti marinara

Add a house salad, Caesar salad, or cup of soup of the day for \$2.50

### Filet Mignon

Hand cut Choice Filet grilled and served with demi glaze and topped with fried onions 4OZ. 16.00 8OZ. 22.00

### Smothered Sirloin

8 oz. Black Angus Sirloin grilled and topped with sautéed onions and mushrooms 15.00

### Beef Tenderloin Tips Marsala

Tenderloin tips sautéed with mushrooms, garlic, Marsala wine, demi glaze reduction and a hint of cream 16.00

### Shepard's Pie

Angus Ground Chuck with carrots, onions, peas, and a red wine demi glaze, baked with garlic mashed potatoes and cheddar cheese 13.00

### Tuscan Chicken

Grilled chicken breasts with portabellas, fresh mozzarella, and bruschetta tomatoes, topped with balsamic glaze 14.00

### Chicken Roulade

Chicken breast stuffed with fresh spinach, garlic, bacon, and mozzarella cheese.

Pan roasted and served with a roasted red pepper Alfredo. 14.00

Consuming raw or undercooked meat and egg products have been known to cause foodborne illness.

# Seafood Entrees

With roasted veggies and choice of roasted reds, garlic mashed, fries, linguini Alfredo, or spaghetti marinara

Add a side house salad, Caesar salad, or cup of soup of the day \$2.50

## Sesame Encrusted Tuna

8 oz. Sushi grade tuna rolled in sesame seeds and seared rare. Served with a sesame ginger vinaigrette 16.00

## Crab Cakes

Two fresh Blue Crab cakes, corn dusted and pan fried, served with a red pepper coulis 21.00

## Seafood Au gratin

Shrimp, scallops, and blue crabmeat baked in Alfredo sauce with parmesan and mozzarella 19.00

## Maine Lobster Tail

5oz. Tail baked with lemon butter and seasonings 21.00

Add one tail to any entrée 12.00

## Shrimp

8 Large white gulf shrimp, choice of grilled, blackened, or panko fried crisp 13.50

## Shrimp and Grits

Sautéed shrimp, caramelized onions, bacon, and a cayenne pepper cream sauce

over stone ground sharp cheddar cheese grits 15.00

## Crab Stuffed Shrimp

6 Shrimp stuffed with our homemade crab cake, baked with a garlic herb butter 18.50

# Pasta Entrees

Served with roasted veggies

Add a side house salad, Caesar salad, or cup of soup of the day \$2.50

## Lobster and Shrimp Angel

Maine tail meat and shrimp sautéed with olive oil, white wine, garlic and herbs, with Angel hair 21.00

## Shrimp & Scallop Carbonara

Sautéed with peas, mushrooms, and bacon, with linguini in a parmesan cream sauce 19.00

## Linguini Alfredo

Linguini tossed with homemade Alfredo sauce 8.00

Add grilled or blackened chicken 4.00 Add 6 grilled or blackened shrimp 5.00

## Spaghetti and House Ground Meatballs

House ground meatballs made with beef tenderloin, pork, and chuck with our homemade marinara 14.00

# Fresh Fish & Scallops

Grilled, Blackened, Pan Seared, or Panko breaded and fried

We carry the finest available FRESH Fish and Scallops . All are subject to season and availability.

All fresh fish and scallops are Market Price.

# Chef's Signature Sauces

Pesto, Sesame Ginger, Red Pepper Coulis, Ginger Beurre Blanc \$1.50

# Wine Selections

## Whites

	Glass	Bottle
<b>Ironstone Chardonnay, Lodi</b> Light citrus, fresh peaches, soft vanilla and oak. *Owner Selection	7.50	29.00
<b>Cupcake Chardonnay, Central Coast</b> Flavors of butter and cream, soft oak.	6.00	22.00
<b>Estrella Chardonnay, California</b> Light and lively with soft oak,	5.00	16.00
<b>Terrapura Sauvignon Blanc, Chile</b> Citrus fruits with a hint of lemon grass	6.00	22.00
<b>Fratelli Pinot Grigio, Italy</b> Fruity, light, and refreshing	6.00	22.00
<b>Coastal Vines White Zinfandel, California</b> Slightly sweet with hints of berry.	5.00	16.00
<b>Crane Lake Riesling, California</b> Sweet with flavors of tropical fruit and key lime	5.00	16.00
<b>Allure Moscato, California (split)</b> Sweeter with hints of melon and nectar	6.50	
<b>New Age Tincho, White blend</b> This wine cocktail is served on the rocks with a slice of lime. Refreshing and delicious. #1 wine in Buenos Aires!	5.00	
<b>Salmon Creek Brut, California</b> Bubbly with soft fruit and a dry finish.	6.00	22.00

## Specialty Drinks

Mimosa	5.00
Bloody Mary	5.00
With Zing Zang Bloody Mary mix	

## Beverages

Coke, diet coke, sprite, root beer, pink lemonade, mr. pibb, Raspberry tea, fresh brewed tea, coffee.	2.00
Fresh orange juice, apple, grapefruit, cranberry, tomato, v-8	
Sm. 2.00 Lg. 2.50	

## Reds

	Glass	Bottle
<b>Ironstone Cabernet Sauvignon, Lodi</b> Ripe, rich, easy drinking with a smooth finish.	7.50	29.00
<b>Elsa Cabernet Sauvignon, Argentina</b> Medium to full body, dark fruit with soft tannins.	6.00	22.00
<b>Hahn Meritage, Central Coast</b> Cabernet, Merlot, Cabernet Franc, Malbec, and Petite Verdot. Smooth and rich dark fruit with a little spice on the finish, *Owner Selection		28.00
<b>Pillar Box Blend, Australia</b> Shiraz, Cabernet, and Merlot. Medium body with lush fruit and a soft spicy finish.	6.00	22.00
<b>Sensual Malbec, Argentina</b> Fruit forward, easy drinking, with a dry finish.	6.00	22.00
<b>Muriel Crianza Tempranillo, Spain</b> Dark fruits with hints of vanilla and oak. Smooth finish.		26.00
<b>Estrella Merlot, California</b> Medium to light bodied, fruit forward	5.00	16.00
<b>Montpellier Pinot Noir, California</b> Soft an elegant with flavors of baked cherry.	6.00	22.00

## Beer

Corona, Heineken, Yeungling, Fat Tire, Blue Moon	3.75
Bud, Bud light, Coors light, Miller lite, Amberbock, Mich light, Mich ultra	3.25

## Specialty Coffees

Espresso	2.50
Cappuccino	3.25
Café Latte	3.25
Vanilla Cappuccino	3.25
Café Mocha	3.25
Mexican Hot chocolate	2.50