

Appetizers

Fresh Mozzarella and Tomatoes on a bed of greens with fresh basil, olive oil, and a balsamic glaze 7.50

Sesame Tuna seared rare and served with our sesame ginger vinaigrette 9.00

Bruschetta olive oil, pesto, garlic- basil marinated tomatoes, parmesan and a balsamic drizzle
served on toasted Italian bread 7.50

Chicken Pizza alfredo, spinach, and mushrooms. Topped with goat cheese 8.50

Spinach Dip with parmesan and mozzarella, served with pita bites 7.50

Zucchini Fries served with our house made garlic aioli 6.50

Garlic Knots freshly baked, and topped with olive oil, garlic, and parmesan. .75 each or 3 for 2.00

Salads

House

Mixed greens, tomato, onion, cucumber, carrots, cheddar , croutons 7.50

Caesar

Crisp romaine with parmesan and croutons 7.75

Baby Green

Baby greens, walnuts, raisins, onions, and blue cheese crumbles, with raspberry dressing 7.75

Spinach

Fresh Spinach with crumbled bacon, tomatoes, onion, olives, and sliced egg. 7.75

Backfin Crab

Mixed greens, tomato, onion, cucumber, egg, and fresh backfin crab meat,
with a sweet & spicy Louie dressing 10.50

Wedge

Wedge iceberg, bacon, blue cheese crumbles, with blue cheese dressing 7.00

Salad add ons:

6 oz. grilled or blackened chicken breast 4.00 4 oz. seared or blackened mahi 5.00

6 seared or blackened shrimp 5.00 4 oz. seared or blackened salmon (when available) 5.00

4 oz. seared tuna 5.00 4 oz. Filet mignon (when available) 8.00

Soups

Corn and Crab Chowder cup 3.99 bowl 5.99 **Lobster Bisque** 6.25

French Onion 5.25 **Soup of the Day** cup 3.25 bowl 4.50

Entrees

Served with roasted veggies and a garlic knot and choice of roasted reds, mashed, fries, or linguini Alfredo
Add a house salad, Caesar salad, or cup of soup of the day for \$2.50

Filet Mignon

Hand cut USDA Choice Filet served over demi glaze and topped with fried onions

4OZ. 15.00 8OZ. 22.00

Smothered Sirloin

8 oz. Black Angus Sirloin 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 14.00

Shepard's Pie

Angus Ground Chuck with garlic, carrots, onions, peas, and a red wine demi glaze,
baked with garlic mashed potatoes and cheddar cheese 14.00

Tuscan Chicken

Pan seared chicken breast with portabellas, fresh mozzarella, and bruschetta tomatoes,
topped with balsamic glaze 14.00

Chicken Marsala

Pan seared chicken breast with mushrooms, garlic, Marsala wine,
demi glaze reduction and a hint of cream 13.50

Chicken Parmesan

Breaded and pan fried chicken breast topped with our house made Marinara
and baked with a blend of cheeses 13.50

Sesame Tuna

8 oz. Sushi grade tuna rolled in sesame seeds and seared rare.

Served with our sesame ginger vinaigrette 16.00

Seafood Au gratin

Shrimp, fish, and crabmeat baked in Alfredo sauce
with parmesan and mozzarella 15.00

Firecracker Shrimp

8 Panko fried shrimp drizzled with our house made Chili Mayo and Siracha sauce 15.00

Shrimp

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

Fresh Catch of the Day Market Price

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

Pasta Entrees

Served with roasted veggies and a garlic knot

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

Linguini Alfredo

Linguini tossed with our house made Alfredo sauce 10.00

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

Linguini Carbonara

Bacon with garlic, mushrooms, peas and a parmesan cream sauce tossed with Linguini 12.00

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

Linguini Pesto

Linguini tossed with our house made pesto, olive oil, and parmesan 12.00

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

Shrimp Teriyaki Stir Fry

Shrimp and fresh vegetables, with a teriyaki soy ginger sauce.

Tossed with sesame seeds and linguini 14.00

Handhelds and Other Stuff

All served with choice of side

1/2 lb. Angus Burger

Cooked your way with choice of lettuce, tomato, and onion on a grilled bun 8.00

Choice of toppings: cheese, mushrooms, grilled onions, or onion straws .50 each add bacon 1.00

French Dip

Lean roast beef with provolone on a garlic butter toasted roll, with Au Jus 8.50

N.Y. Pastrami

Hot pastrami on grilled marble rye, with mustard and kraut 8.75

Rueben

Corned beef or Pastrami on grilled rye, with swiss, kraut, and 1000 island 8.75

Pot Pie

All white chicken in a chunky supreme sauce served in a puff pastry shell 9.00

Mahi Tacos

Grilled or blackened with home made garlic aoli, lettuce, tomatoes, cheddar cheese 9.50

Chicken Portobello Focaccia

Grilled chicken breast with portabellas, provolone, tomatoes, and a balsamic glaze

On a grilled Focaccia roll 8.50

Open Face Roast Beef

Thin sliced with garlic mashed potatoes and gravy, over Texas toast 8.50

Kids Menu

12 and under

\$5.99

Served with a drink and choice of fries, applesauce, fruit, mashed potatoes, or broccoli

Cheese Burger

Grilled Cheese

Chicken Fingers

Chicken and Cheese Quesadilla

Linguini Alfredo with garlic toast

Fried Shrimp

Desserts

Tiramisu

Double Chocolate Mousse cake

Pecan Caramel Fudge Brownie

With toffee pieces

New York style Cheesecake

With cherries

Key Lime Pie

With whipped cream

Sides

All 2.50 each

Roasted redskin potatoes

Mashed potatoes

French fries

Sweet potato fries

Onion straws

Vegetables

Steamed broccoli

Linguini alfredo

Specialty Drinks, & Coffees

Mimosa 5.00

Bloody Mary 5.00

New Age Tincho 5.00

(Sparkling wine cocktail on the rocks with lime)

Espresso 2.50

Café Latte 3.25

Café Mocha 3.25

Cappuccino 3.25

Vanilla Cappuccino 3.25

Hot Chocolate 2.50

Beverages

Fresh brewed coffee, Tea 2.00

Orange juice, V8, Tomato juice, Cranberry,

Apple, Pink Grapefruit sm. 2.00 lg. 2.50

Milk sm. 2.10 lg. 2.60

Chocolate milk sm. 2.35 lg. 3.00

Coca Cola, Diet Coke, Sprite, Root beer,

Pink lemonade, Raspberry tea 2.00