



APPETIZERS

SHRIMP COCKTAIL
Traditional Cocktail Sauce

**TART WITH BRAISED KALE,
BLACKENED PORK TENDERLOIN**
Citrus Cream

FRIED OYSTERS
Chipotle, Lime

ROASTED WILD MUSHROOM BISQUE
Buttermilk, Sherry, Smoked Gouda

SICILIAN MEATBALL SOUP
Macaroni, Fennel, Baby Kale

BABY SPINACH SALAD
Blue Cheese Dressing

KALE OR ROMAINE CAESAR SALAD
House Made Dressing, Shaved Parmesan



ENTREES

SPAGHETTI CARBONARA
Bacon, Cheese, Garlic, Cream

SEARED STRIPED BASS
*Lemon, Creamy Savoy Cabbage,
Sour Dough Fried Potatoes*

BROILED MAINE LOBSTER TAIL
*Wild Mushroom Risotto
Broccoli*

*** SLOW COOKED PRIME RIB**
Baked Potato, Horseradish

ROOT VEGETABLES IN A PIE CRUST
Herbed Ricotta Mousse, Roasted Red Pepper

FEATURED VEGETARIAN
*Indian Style Vegetable Dish with Lentils, Basmati
Rice, Pickle, Papadam and Raita*

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

FLAT IRON STEAK*
Pepper, Herbs

CHICKEN BREAST
Roast Garlic and Herbs

PORK CHOP
Caramelized Onions, Stewed Apple

Sauces

*BBQ Sauce, Béarnaise, Peppercorn
Wild Mushroom*

STEAKHOUSE SELECTIONS

*Premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$20.00 applies to each entrée*

GRILLED LAMB CHOPS*
Double Cut Lamb Chops

BROILED FILET MIGNON*
9-oz. Premium Aged Beef

NEW YORK STRIP LOIN STEAK*
14-oz. of the Favorite Cut for Steak Lovers

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*