

## APPETIZERS

<b>House Made Bacon</b> .....	12
Sweet/Spicy Curry Barbecue Sauce and Pickled Vegetables	
<b>Crab Cakes</b> .....	19
Jumbo Lump Crab, Arugula, Dried Cranberries and Balsamic Reduction	
<b>Spinach/Artichoke Dip</b> .....	16
Creamy Blend of Spinach and Artichoke Hearts, Parmesan, House-Made Garlic Bread	
<b>Curry Calamari</b> .....	16
Fried Calamari, Spicy Curry Sauce and Green Onions	
<b>Deviled Eggs</b> .....	12
Fried Oyster and Remoulade Sauce	
<b>Marinated Grilled NY Strip</b> .....	19.5
Grilled Crostini, Roasted Vegetables, Grape Tomatoes and Soy Balsamic Reduction	
<b>Pork Belly</b> .....	16
Basil Chili Garlic Glace	

## RAW BAR

<b>Ceviche</b> .....	14
Lime-Marinated Shrimp, Cucumber, Pineapple Salsa, Corn Tortilla Chips	
<b>Beef Carpaccio</b> .....	23
Thinly Sliced USDA Prime Filet Mignon, Capers, Cracked Black Pepper, Lemon Aioli with EVOO, Shaved Imported Parmigiana Reggiano and Arugula	
<b>Salmon Carpaccio</b> .....	18
Thinly Sliced Scottish Salmon with a Sweet Spicy Slaw	

## TEXAS HOLD 'EM

<b>Fish Wraps</b> .....	21	<b>Thin Crust Pizza</b> .....	14.5
Crepe-wrapped Lettuce Leaves, Broiled Market Fish, Feta Cheese, Pico de Gallo, Grilled Onions and Hoisin Sauce		Spinach, Mushrooms and Mozzarella <i>Additional Toppings: Chicken Breast 7/ Shrimp 7.5 / Ground Beef 6.5 / Andouille Sausage 5.5 / Bacon 3</i>	
<b>Grilled or Blackened Chicken Sandwich</b> .....	15	<b>Burger</b> .....	15
Chicken Breast, Lettuce, Tomatoes, Red Onion, Basil Aioli, Sourdough Bun, Fries <i>(add Cheese .75)</i>		Char Grilled 8 oz. Beef Patty, Pickles, Tomatoes, Lettuce, Red Onions, Sour Dough Wheat Bun, Fries <i>(add Cheese .75 - Provolone, Cheddar or Mozzarella) (Onion Rings 2)</i>	
<b>Fish and Chips</b> .....	23	<b>Ultimate Burger</b> .....	18
Fried Battered Market Fish, Yukon Gold Potatoes and Spicy Slaw		Char Grilled 8 oz. Beef Patty, Diced Bacon, Sunny Side Egg, Tabasco and Cheddar Cheese <i>(No Changes Please)</i>	

## SOUPS / SALADS

*Additions: Chicken Breast 7 / 4 Grilled Shrimp 7.5 / Salmon 15*  
*(House Dressings: House Pesto, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard or Balsamic Vinaigrette)*

<b>Greek</b> .....	Side 7 / Lg 11	<b>House</b> .....	Side 4.5 / Lg 7.5
Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Capers, Red Onion, House Greek Dressing		Mixed Lettuce, Onions, Grape Tomatoes, House Croutons	
<b>Caesar</b> .....	Side 7 / Lg 11	<b>Spinach</b> .....	Side 7 / Lg 11
Romaine Lettuce, Parmesan Cheese, House Croutons, House Caesar Dressing		Baby Spinach, Roasted Pecans, Sliced Apples, Pecan Crusted Goat Cheese, Warm Bacon Dressing	
<b>French Mushroom</b> .....	8	<b>Soup du Jour</b> .....	Sm 9 / Lg 11
Caramelized Onions, Cremini Mushrooms, Vegetable Stock, House Croutons, Parmesan and Provolone		Ask your server for our soup of the day	

## SEAFOOD

<b>Grilled Scottish Salmon</b> .....	31
7 oz. Scottish Salmon, Strawberry and Red Bell Pepper Salsa, Jasmine Rice and Spinach	
<b>Broiled Shrimp &amp; Crab au Gratin</b> .....	36
Jumbo Shrimp, Jumbo Crab au Gratin, Crispy Fried Potato Balls and Sautéed Spinach	
<b>Fish Bowl</b> .....	29.5
Shrimp, Market Fish, Jasmine Rice, Lime Coconut Seafood Broth and Spinach	
<b>Fried Shrimp, Oysters or Combo</b> .....	27.5
Lightly Battered, Fries and Cole Slaw <i>(Onion Rings 2)</i>	

## STEAKS

<i>Two Chef Accompaniments</i>	
<i>Add Sautéed Crab to any steak 16</i>	
<b>USDA Prime New York Strip</b> .....	47
12 oz. Steak, Pittsburgh Style, Spicy Montreal Seasoning,	
<b>USDA Prime Rib Eye</b> .....	47
12 oz. Grilled Ribeye, Chipotle Sauce, Tobacco Onions	
<b>USDA Prime Filet Mignon</b> .....	49.5
7 oz. Pan Seared Filet, Brandy Butter	

## PASTAS

*Additions: Chicken Breast 7 / 4 Grilled Shrimp 7.5 / Salmon 15*

<b>Pasta Eva</b> .....15 Sautéed Garlic, Roma Tomatoes, Fresh Basil, Cream and Parmesan Cheese, Farfalle Pasta	<b>Chicken Carbonara</b> ..... 24.5 Chicken Breast Medallions, Light Creamy Applewood Bacon Infused Sauce, Linguine
<b>Seafood Pasta</b> ..... 29 Sautéed Jumbo Shrimp, Oysters, Mushrooms, Cajun Cream Sauce, Linguine	<b>Andouille &amp; Blackened Chicken</b> ..... 24.5 Andouille Sausage, Blackened Chicken, Cajun Cream Sauce, Linguine

## SECOND COURSE

<b>Shrimp Newburg</b> ..... 23 Shrimp, Puffed Pastry, Newburg Sauce, Sautéed Spinach and Mushrooms	<b>Pork Belly</b> ..... 23 Basil Chili Garlic Glace, Jasmine Rice and Spinach
<b>Applewood Smoked Salmon</b> ..... 24 Mustard Caper Cream, Arugula, Dried Cranberries, Balsamic Reduction and Crispy Fried Potato Balls	<b>Pan Seared Chicken</b> ..... 23.5 Chicken Breast, White Wine Lemon Butter Sauce, Mushroom Barley Risotto and Chef Vegetables

## THREE COURSES

32.5

*(Three Course meals to go will be charged a 2 container fee)  
All items are available à la carte*

Salads	Entrées	Desserts
<i>Substitute French Mushroom or Soup du Jour 2.5</i> <b>House Dressings:</b> House Pesto, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard or Balsamic Vinaigrette  <b>House</b> (Mixed Lettuce, Onions, Grape Tomatoes, House Croutons)  <b>Caesar</b> (Romaine Lettuce, Parmesan Cheese, House Croutons, House Caesar Dressing)  <b>Greek</b> (Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Capers, Red Onion, House Greek Dressing)  <b>Spinach Salad</b> (Baby Spinach, Roasted Pecans, Sliced Apples, Pecan Crusted Goat Cheese, Warm Bacon Dressing)	<b>Andouille &amp; Blackened Chicken Pasta</b> (Andouille Sausage, Blackened Chicken, Cajun Cream Sauce, Linguine) <b>Shrimp Newburg</b> (Shrimp, Puffed Pastry, Newburg Sauce, Sautéed Spinach and Mushrooms) <b>Pork Belly</b> (Basil Chili Garlic Glace, Jasmine Rice and Spinach) <b>Applewood Smoked Salmon</b> (Mustard Caper Cream, Arugula, Dried Cranberries, Balsamic Reduction and Crispy Fried Potato Balls) <b>Fish and Chips</b> (Fried Battered Market Fish, Yukon Gold Potatoes and Spicy Slaw) <b>Pan Seared Chicken</b> (White Wine Lemon Butter Sauce, Mushroom Barley Risotto and Chef Vegetables)	<b>Cheesecake with Caramel Sauce</b>  <b>Tiramisu</b>  <b>Molten Lava with Raspberry Sauce</b>  <b>Bread Pudding with Caramel Sauce</b>  <b>Crème Brulee</b>

## LUNCH

<b>Salad and Pasta</b> .....16.5 <i>Additions: Sautéed Jumbo Lump Crab 16 / 4 Shrimp 7.5 / Chicken 7</i> Choose from any Salad and Farfalle Pasta Eva in a Light Tomato Basil Cream Sauce	<b>Soup and Salad</b> ..... 14 Choose from any of the Salads and Soups
<b>Pan Seared Chicken</b> ..... 19 White Wine Lemon Butter Sauce, Chef Accompaniments	<b>Pan Seared Salmon</b> ..... 5 oz 21 / 7 oz 29 Beurre Blanc Sauce, Chef Accompaniments,
<b>Shrimp Po-Boy</b> ..... 19 Hand Battered Fried Jumbo Gulf Shrimp, Lettuce, Tomatoes, Remoulade Sauce and fries	<b>Fried Jumbo Shrimp or Oysters</b> ..... 19 (6) Fried Jumbo Shrimp or (8) Oysters, House Coleslaw and Fries

## DESSERTS

<b>Cheesecake with Caramel Sauce</b> .....6
<b>Tiramisu</b> .....7
<b>Molten Lava with Raspberry Sauce</b> ..... 7.75
<b>Bread Pudding with Caramel Sauce</b> .....7
<b>Crème Brulee</b> .....7.5

## KIDS MENU.....14

12 and Under

*(Soft Drink included, OJ and Milk Extra)*

<b>Chicken Tenders with Fries</b>	Hand Battered Chicken Tenders served with Fries
<b>Sauteed Chicken and Vegetables</b>	Pan Seared Chicken Medallions, Chef Choice Veggies
<b>Mac and Cheese</b>	House Blend of Creamy Cheese Sauce, Farfalle Pasta <i>(Not Kraft)</i>
<b>Burger</b>	Sourdough Bun and Fries
<b>Fried Shrimp</b>	Three Hand Battered Gulf Shrimp served with Fries

\*Consuming raw or undercooked meat, eggs and/or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.