



grill and bar

Appetizers

House Made Bacon

With Sweet/Spicy Curry Sauce and Pickled Vegetables \$11

Crab Cake

Lightly Battered Lump Crab Meat served with Roasted Vegetables and Garlic Aioli \$17

Curry Calamari

Lightly Battered and Fried Calamari tossed with Spicy Curry Sauce, Bean Sprouts and Green Onions \$15

Spinach/Artichoke Dip

Creamy Blend of Spinach and Artichoke Hearts broiled with Parmesan and served with House-Made Garlic Bread \$14

Deviled Eggs

Served with Fried Oyster and Remoulade Sauce \$10.5

Marinated Grilled NY Strip

Served with a Grilled Crostini and Roasted Red Bell Peppers, Zucchini, Red Onions and Grape Tomatoes \$18.5

Salads

Additions: 6 oz. Grilled Chicken \$6.5 / 4 Grilled Shrimp \$7.5 / Salmon \$12

House Salad – Side \$4.5 / Large \$7.5

Dressings: House, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard or Balsamic Vinaigrette

Red Leaf Lettuce, Grape Tomatoes, Julienne Red Onions and Croutons

Greek Salad – Side \$7 / Large \$11

Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Capers, Red Onion with our House Greek Dressing

Caesar Salad – Side \$6 / Large \$10

Romaine Lettuce tossed with our House Caesar, Parmesan Cheese and Croutons

Spinach Salad – Side \$7 / Large \$11

Baby Spinach with Roasted Pecans, Pecan Crusted Goat Cheese, sliced Apples with a Warm Bacon Dressing

Soups

Soup du Jour – Small \$9 / Large \$11

Ask your server for our soup of the day

French Mushroom \$8

Caramelized Onions, Cremini Mushrooms, Vegetable Stock, topped with Croutons, Parmesan and Provolone

Mains

Pork Belly

Served with Basil Chili Garlic Glace, Jasmine Rice and Spinach \$19.5

Fish Wraps

Crepe-wrapped Lettuce Leaves topped with Broiled Atlantic Cod, Feta Cheese, Pico de Gallo and Hoisin Sauce \$19.5

Grilled or Blackened Chicken Sandwich (add Cheese .75)

Chicken Breast served with Lettuce, Tomatoes, Red Onion with Basil Aioli on a Sourdough Roll \$14.5

Burger (add Cheese .75 - Provolone, Cheddar or Mozzarella) (Onion Rings \$2)

Char Grilled 8 oz. Beef Patty with Pickles, Tomatoes, Lettuce, Red Onions on a Sour Dough Wheat Bun served with French Fries \$14.5

Thin Crust Pizza

Topped with Spinach, Mushrooms and Mozzarella \$14.5

Additional Toppings: Grilled or Blackened Chicken \$6 / Shrimp \$7 / Ground Beef \$6 / Andouille Sausage \$5 / Bacon \$2

Pan Seared Chicken

Chicken Breast topped with White Wine Lemon Butter Sauce, Mushroom Barley Risotto and Chef Veggies \$20.5

Pastas

Pasta Eva

Sautéed Garlic, Roma Tomatoes, Fresh Basil, Cream and Parmesan Cheese over Farfalle Pasta \$14

Chicken Carbonara

Chicken Breast Medallions on top of Linguine in a Light Creamy Applewood Bacon Infused Sauce \$22.5

Seafood Pasta

Sautéed Jumbo Shrimp, Oysters and Mushrooms in a Cajun Cream Sauce tossed with Linguine \$27

Andouille & Blackened Chicken

Sautéed Andouille Sausage and Blackened Chicken in a Cajun Piquant Cream Sauce with Linguine \$22.5

Seafood

Grilled Scottish Salmon Filet

7 oz. Scottish Salmon Fillet, topped with a Strawberry and Red Bell Pepper Salsa, Jasmine Rice and Spinach \$29.5

Broiled Shrimp & Crab au Gratin

Broiled Jumbo Shrimp topped with Crab au Gratin, Crispy Fried Potato Balls and Sautéed Spinach \$33

Fried Shrimp, Oysters or Combo (Onion Rings \$2)

Lightly Battered served with French Fries and Cole Slaw \$27.5

North Atlantic Cod & Gulf Shrimp Bowl

Served with Jasmine Rice, Lime Coconut Seafood Broth and Spinach \$25

Steaks

Add Sauteed Crab \$14.5

USDA Prime New York Strip

12 oz. Char Grilled Steak served with Cauliflower Mashed Potatoes and Asparagus \$42

USDA Prime Rib Eye

12 oz. Grilled Prime Ribeye topped with Chipotle Sauce and Tobacco Onions, served with Cauliflower Mashed Potatoes and Asparagus \$42

USDA Prime Filet Mignon

Grilled Filet topped with Brandy Butter served with Cauliflower Mashed Potatoes and Asparagus \$46