

House Made Bacon Sweet/Spicy Curry Barbecue Sauce and Pickled Vegetables **\$12**

Crab Cake Battered Lump Crab Meat, Roasted Vegetables and Garlic Aioli **\$18**

Curry Calamari Fried Calamari, Spicy Curry Sauce and Green Onions **\$16**

Spinach/Artichoke Dip Creamy Blend of Spinach and Artichoke Hearts, Parmesan, House-Made Garlic Bread **\$15**

Deviled Eggs Fried Oyster and Remoulade Sauce **\$12**

Marinated Grilled NY Strip Grilled Crostini, Roasted Red Bell Peppers, Zucchini, Red Onions, Grape Tomatoes and Balsamic Drizzle **\$19.5**

Pork Belly Basil Chili Garlic Glace, Jasmine Rice and Spinach **\$21**

Fish Wraps Crepe-wrapped Lettuce Leaves, Broiled Market Fish, Feta Cheese, Pico de Gallo, Grilled Onions and Hoisin Sauce **\$21**

Thin Crust Pizza Spinach, Mushrooms and Mozzarella **\$14.5** Additional Toppings: Grilled or Blackened Chicken **\$6** / Shrimp **\$7** / Ground Beef **\$6** / Andouille Sausage **\$5** / Bacon **\$2**

Burger (add Cheese .75 - Provolone, Cheddar or Mozzarella) (Onion Rings \$2) Char Grilled 8 oz. Beef Patty, Pickles, Tomatoes, Lettuce, Red Onions, Sour Dough Wheat Bun, Fries **\$14.5**

Grilled or Blackened Chicken Sandwich (add Cheese .75) Chicken Breast, Lettuce, Tomatoes, Red Onion, Basil Aioli, Sourdough Bun, Fries **\$14.5**

Pan Seared Chicken Chicken Breast, White Wine Lemon Butter Sauce, Mushroom Barley Risotto and Chef Vegetables **\$21.5**

French Mushroom Caramelized Onions, Cremini Mushrooms, Vegetable Stock, House Croutons, Parmesan and Provolone **\$8**

Soup du Jour – Small \$9 / Large \$11 Ask your server for our soup of the day

House Salad – Side \$4.5 / Large \$7.5 Additions: 6 oz. Grilled Chicken \$6.5 / 4 Grilled Shrimp \$7.5 / Salmon \$12 USDA Prime New York Strip Add Sauteed Crab **\$14.5**

12 oz. Steak, Pittsburgh Style, Spicy Montreal Seasoning, Mashed Cauliflower and Yukon Gold Potatoes and Asparagus **\$45**

USDA Prime Rib Eye Add Sauteed Crab **\$14.5** 12 oz. Grilled Ribeye, Chipotle Sauce, Tobacco Onions, Mashed Cauliflower and Yukon Gold Potatoes and Asparagus **\$45**

USDA Prime Filet MignonAdd Sauteed Crab \$14.57 oz. Pan Seared Filet, Brandy Butter, Mashed Cauliflower and Yukon Gold Potatoes and Asparagus \$48

Grilled Scottish Salmon 7 oz. Scottish Salmon, Strawberry and Red Bell Pepper Salsa, Jasmine Rice and Spinach **\$31**

Broiled Shrimp & Crab au Gratin Jumbo Shrimp, Jumbo Crab au Gratin, Crispy Fried Potato Balls and Sautéed Spinach **\$36**

Fish Bowl Shrimp and Market Fish, Jasmine Rice, Lime Coconut Seafood Broth and Spinach **\$27**

Fried Shrimp, Oysters or Combo (Onion Rings \$2) Lightly Battered, Fries and Cole Slaw \$27.5

Pasta Eva Sautéed Garlic, Roma Tomatoes, Fresh Basil, Cream and Parmesan Cheese, Farfalle Pasta **\$15**

Dressings: House Pesto, Blue Cheese, Ranch, Raspberry Vinaigrette, Honey Mustard or Balsamic Vinaigrette Mixed Lettuce, Onions, Grape Tomatoes, House Croutons

Greek Salad - Side \$7 / Large \$11

Additions: 6 oz. Grilled Chicken **\$6.5** / 4 Grilled Shrimp **\$7.5** / Salmon **\$12** Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini Peppers, Tomatoes, Capers, Red Onion, House Greek Dressing

Caesar Salad - Side \$7 / Large \$11

Additions: 6 oz. Grilled Chicken **\$6.5** / 4 Grilled Shrimp **\$7.5** / Salmon **\$12** Romaine Lettuce, Parmesan Cheese, House Croutons, House Caesar Dressing

Spinach Salad – Side \$7 / Large \$11

Additions: 6 oz. Grilled Chicken **\$6.5** / 4 Grilled Shrimp **\$7.5** / Salmon **\$12** Baby Spinach, Roasted Pecans, Pecan Crusted Goat Cheese, Sliced Apples, Warm Bacon Dressing

Chicken Carbonara

Chicken Breast Medallions, Light Creamy Applewood Bacon Infused Sauce, Linguine **\$24.5**

Seafood Pasta

Sautéed Jumbo Shrimp, Oysters, Mushrooms, Cajun Cream Sauce, Linguine **\$29**

Andouille & Blackened Chicken Pasta

Andouille Sausage, Blackened Chicken, Cajun Cream Sauce, Linguine **\$24.5**

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