

A P P E T I Z E R

<p>SHRIMP COCKTAIL 20</p> <p>6 JUMBO GULF SHRIMP, CLASSIC COCKTAIL SAUCE</p>		<p>CHARCUTERIE BOARD 35</p> <p>DOMESTIC AND IMPORTED MEATS AND CHEESES WITH FRESH FRUIT, NUTS AND SPREAD SERVED WITH GRILLED PITA BREAD</p>
<p>FRIED BRUSSEL SPROUTS 16</p> <p>BRUSSELS, APPLEWOOD SMOKED BACON, ROASTED ALMONDS AND DRIZZLED WITH BALSAMIC VINAIGRETTE</p>		<p>ROASTED HUMMUS 16</p> <p>ORIGINAL RECIPE WITH ROASTED SWEET BELL PEPPERS AND EVOO SERVED WITH GRILLED PITA BREAD</p>
<p>SEAFOOD PLATTER 30</p> <p>JUMBO GULF SHRIMP, SEA SCALLOPS, CRAB FINGERS, BRIE CHEESE, ROASTED BELL PEPPER AND WHOLE GRAIN MUSTARD SAUCE</p>		<p>CRAB CAKES 21</p> <p>3 HOUSE MADE LUMP CRAB CAKES WITH LEMON REMOULADE</p>

S O U P & S A L A D

<p>HOUSE SALAD 10</p> <p>MIXED GREENS, TOMATO, CUCUMBER AND ARTICHOKE HEARTS CHOICE OF RANCH OR ITALIAN DRESSING</p>		<p>CAESAR SALAD 11</p> <p>ROMAINE, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING</p>
<p>WEDGE SALAD 14</p> <p>QUARTER OF ICEBERG LETTUCE WITH BACON, BLUE CHEESE CRUMBLES, CANDIED PECANS, BLUE CHEESE DRESSING AND BALSAMIC REDUCTION</p>		<p>SOUP DU JOUR 6</p> <p>BOTTOMLESS CHEF SELECTION OF HOUSE MADE SOUP</p>

M A I N C O U R S E

<p>PEPPERCORN FILET 45</p> <p>8OZ PAN SEARED FILET TOPPED WITH BRANDY PEPPERCORN SAUCE, WITH MASHED POTATOES & CHOICE OF VEGETABLE</p>		<p>SHRIMP DIABLO 28</p> <p>ANGEL HAIR PASTA WITH FRESH TOMATO, BASIL AND SPICY MARINARA SAUCE</p>
<p>DILL CRUSTED SALMON 30</p> <p>DILL CRUSTED SALMON SERVED WITH GINGER DILL SAUCE WITH RICE PILAF & CHOICE OF VEGETABLE</p>		<p>NEW YORK STRIP 40</p> <p>10OZ CENTER CUT NEW YORK STRIP STEAK, WITH A RED WINE DEMI GLAZE WITH MASHED POTATOES & CHOICE OF VEGETABLE</p>
<p>CHICKEN PICCATA 26</p> <p>CHICKEN BREAST, 2 JUMBO GULF SHRIMP, CAPERS AND A LEMON BUTTER SAUCE</p>		<p>RAINBOW TROUT 35</p> <p>PAN SEARED TROUT WITH CRAB FINGERS, ROASTED ALMONDS, CHIVES AND A WHITE WINE SAUCE WITH RICE PILAF & CHOICE OF VEGETABLE</p>
<p>BONE IN RIBEYE 55</p> <p>16 OZ. BONE IN RIBEYE TOPPED WITH ONION STRINGS, SERVED WITH MASHED POTATOES & CHOICE OF VEGETABLE</p>		<p>SOUTHERN CATFISH 30</p> <p>CATFISH, HOMEMADE HUSHPUPPIES, COLESLAW</p>
<p>SEA SCALLOPS 30</p> <p>PAN SEARED SEA SCALLOPS SERVED ON TOP OF WILD MUSHROOM RISOTTO</p>		

A C C O M P A N I M E N T S

<p>SAUTEED GARLIC MUSHROOMS • MASHED POTATOES WILD RICE PILAF • FRIED BRUSSEL SPROUTS MAC & CHEESE • SEASONAL VEGETABLES WILD MUSHROOM RISOTTO</p>		<p>8</p>
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