

starters

thai style seared diver scallops

citrus and herb marinated scallops pan seared and set atop a crispy rice noodle cake, with sweet chili sauce 11.95

martini shrimp cocktail

three jumbo prawns seasoned, grilled and chilled, served with traditional horseradish, cocktail and lemon 12.25

grilled five cheese flatbread pizza

flatbread dough with gouda, goat cheese, romano, parmesan and fresh mozzarella, basil oil, roasted tomato chutney dipping sauce 9.95

spicy rock shrimp

lightly breaded and flash fried with a buffalo style hot sauce, accompanied by bleu cheese 10.95



gaspacho with crab salad

[low-fat/low cholesterol/carb conscious]
seasoned vegetable puree topped with a crab and pepper salad 11.95

lemon pepper calamari

marinated calamari lightly breaded, flash fried and served with lemon aioli dipping sauce 9.25

crab and artichoke dip

backfin crabmeat, artichoke hearts, hot parmesan, cream cheese dip and an abundance of chips 10.95

crab cakes

sweet lump crabmeat pattied into light and airy cakes, served with a red pepper chili mayonnaise 10.95

soup of the day

cup 4.95 bowl 5.95
each day our chef prepares a specialty soup



thai inspired seared ahi tuna

[low-fat/low cholesterol/carb conscious]
with papaya salad and sweet lime chili sauce 11.95

salads & sandwiches

sandwiches include your selection of french fries or kettle chips

caesar salad

crisp romaine lettuce, creamy caesar dressing, shredded romano and seasoned croutons 9.95

with grilled chicken 11.95

(blackened upon request)

tuscan chicken

chargrilled chicken breast with pesto mayonnaise, tomato, red onion, mixed field greens and balsamic vinaigrette on herb focaccia 11.95

black and bleu sirloin salad

romaine lettuce, caesar dressing with blackened sirloin, bacon, crumbled bleu cheese, egg and roma tomatoes 12.95

blackened salmon salad

atlantic salmon with cajun seasoning, pan seared, served over baby greens with a dijon vinaigrette 12.95

black angus burger[®]

a juicy angus beef patty with lettuce, tomato and onion on a kaiser roll 10.95

with cheese and/or bacon 11.95

cobb salad

fresh garden greens, turkey, avocado, bacon, cheddar cheese, bleu cheese, egg and tomato, choice of dressing 11.95

honey mustard turkey club

Boar's Head oven gold turkey breast baked with white cheddar, maple pepper bacon, honey mustard on challah with sweet potato fries 10.95

roast beef sandwich

french dip style shaved Boar's Head oven roasted beef, sautéed onions and mozzarella cheese on a crusty baguette with au jus for dipping 11.95



grilled shrimp salad [carb conscious]

niçoise style with a mustard vinaigrette 13.95



these items have been selected to meet the diverse dietary needs of our guests.
Your server will be happy to answer any questions you may have



we proudly offer Michelob Ultra and Pepsi Edge as low carb beverage alternatives

we will substitute a vegetable crudite in place of bread service upon request



main plates

all entrees served with our bottomless house salad, fresh bread,
our signature potato of the day and fresh vegetables

chicago style ribs

slow roasted and sauced, piled high for
a big appetite 25.95

sesame crusted scallops and prawns

sea scallops, fresh water prawns, crusted with
sesame seeds, sautéed with a ginger sake cream
and asparagus 23.95

n.y. strip steak

14 oz. usda choice center cut, seasoned and grilled
to your liking with tobacco onions 34.00

10 oz. house sirloin

our most popular steak...a generous cut, grilled and
drizzled with maytag bleu cheese butter and
topped with tobacco onions 27.95

filet mignon

10 oz. usda choice superbly tender, seasoned and
grilled to your request, green peppercorn sauce
and tobacco onions **market price**

pork piccata

medallions of pork sautéed with wild mushrooms,
capers and artichoke hearts with lemon white
wine reduction 19.95

parmesan and dijon crusted chicken

pan roasted chicken breast, chardonnay basil and
roasted tomato chutney, set atop housemade
steak fries 21.95

grilled ahi tuna

spice crusted, grilled pineapple and ponzu 24.95

cedar plank salmon

cooked on a cedar plank, stuffed with crabmeat
and topped with a dill sauce 22.95

herb grilled breast of chicken

marinated with rosemary, sage, olive oil and lemon,
served in natural jus 21.95

pasta

all entrees served with our bottomless house salad and fresh bread

mediterranean penne

imported penne tossed with lots of basil pesto, artichoke hearts, roasted red pepper,
kalamata olives and crumbled feta cheese 20.95

add grilled chicken breast 22.95 add shrimp 23.95

cajun seafood fettuccine

shrimp, scallops and crabmeat sautéed and tossed with a cajun cream sauce 24.95

sides

caramelized red & white onions 1.95

sautéed crimini mushrooms 2.50

maytag bleu cheese butter 1.95

housemade steak fries 1.95

sautéed baby spinach 2.50

specialties



porcini crusted new york steak (10 oz.) [carb conscious]
with bleu cheese spinach au gratin and charred vidalia onion arugula salad 28.95



miso glazed salmon [low-fat/low cholesterol]
served with lemongrass broth 19.95