

STARTERS

JUMBO SHRIMP COCKTAIL

FIVE GULF SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON \$14

BACON WRAPPED SHRIMP

SHRIMP STUFFED WITH JALAPEÑOS AND WRAPPED IN CRISP BACON SEASONED WITH CAJUN SPICE SERVED WITH LEMON AND GARLIC BUTTER \$14

BOURSIN CRAB DIP

TENDER CRAB MEAT IN A CREAMY BOURSIN SPREAD SERVED WITH WARM FRENCH BREAD \$12

BOCK BEER BATTERED CHICKEN

CRISPY CHICKEN TENDERS WITH A BOCK BEER BATTER, SERVED WITH BBQ SAUCE AND SPICY TOMATO CHUTNEY \$11

HUMMUS

TRADITIONAL DISH PAIRED WITH ROASTED RED PEPPERS, FETA CHEESE, KALAMATA OLIVES AND WARM NAAN BREAD. YOUR CHOICE OF SPICY, PESTO OR TRADITIONAL \$10

BRUSCHETTA

FRESH TOMATOES, BASIL, RED ONIONS AND GARLIC PLACED ON A MOZZARELLA TOPPED CROSTINI WITH A TANGY BALSAMIC GLAZE \$12

SOUPS & SALADS

FRENCH ONION GRATIN

A CLASSIC SOUP BROILED AU GRATIN WITH SWISS CHEESE \$8

COASTAL CRAB AND CORN CHOWDER

SWEET CRAB SIMMERED IN A CREAMY CORN AND POTATO BROTH, SPINACH AND OLD BAY SEASONING \$10

HOUSE SALAD

FRESH SPRING MIX AND CHOPPED ROMAINE WITH CUCUMBERS, EGG, TOMATOES, BACON AND CROUTONS SERVED WITH YOUR CHOICE OF HOMEMADE RANCH, BLEU CHEESE, BALSAMIC OR RASPBERRY VINAIGRETTE \$8

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED IN OUR HOUSE-MADE CAESAR DRESSING GARNISHED WITH FRESH CROUTONS \$8

SPINACH SALAD

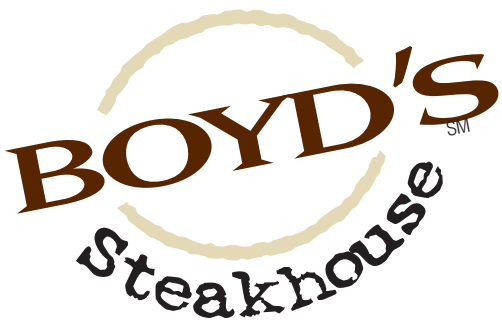
CRISP SPINACH TOSSED IN OUR WARM BACON VINAIGRETTE DRESSING AND SERVED WITH RED ONION, SLICED EGG, AND CANDIED WALNUTS \$9

BACON AND BLEU SALAD WEDGE

FRESH CRISP ICEBERG WEDGE SERVED WITH BLEU CHEESE DRESSING TOPPED WITH BACON, CHIVES, SUNDRIED TOMATOES AND BLEU CHEESE CRUMBLES \$9

WATERMELON AND ARUGULA SALAD

FRESH WATERMELON AND ARUGULA TOSSED IN A LIGHT VINAIGRETTE WITH BASIL FETA CHEESE AND BALSAMIC GLAZE \$9



STEAKS AND MORE

FILET MELT IN YOUR MOUTH TENDERNESS 8 OZ \$38

RIBEYE 16OZ ANGUS AND MARBLED TO PERFECTION \$38

SANTA MARIA SIRLOIN MARINATED IN HERBS AND A PINCH OF CAYENNE 12 OZ \$34

SLOW ROASTED PRIME RIB HERB CRUSTED QUEEN \$29 KING \$39

T-BONE 20 OZ ANGUS AND MARBLED TO PERFECTION \$42

BABY BACK RIBS RUBBED WITH OUR HOUSE SEASONING 1/2 RACK \$20 FULL \$30

PORK CHOP 12 OZ CHARBROILED AND FINISHED WITH A BOURBON AND BROWN SUGAR GLAZE \$24

CUSTOMIZE YOUR STEAK

BLACK & BLEU \$4

MUSHROOM DIANE \$5

AU POIVRE \$4

LOBSTER & SHRIMP \$6

SEAFOOD POULTRY PASTA

SALMON FILET SEARED OR BLACKENED, TOPPED WITH BÉARNAISE SAUCE OR BLUEBERRY SALSA \$29

SHRIMP GRILLED OR FRIED SHRIMP SERVED WITH HORSERADISH SPIKED COCKTAIL SAUCE \$21

SEA BASS RISOTTO 6OZ SEA BASS, SCALLOPS AND SHRIMP \$34

TWIN LOBSTER TAIL TWO COLD WATER MAINE LOBSTER TAILS SERVED BROILED TO ORDER MARKET PRICE

WALLEYE TWO FILETS LIGHTLY FRIED, TENDER AND FLAKEY \$24

SEARED SCALLOPS SCALLOPS IN A WHITE WINE GARLIC SAUCE WITH FRESH BASIL AND CROSTINIS,
CHOICE OF SIDE \$24

CHICKEN PARMESAN TWO CHICKEN BREASTS TOPPED WITH MARINARA, SMOKED GOUDA AND MOZZARELLA BLEND
SERVED WITH YOUR CHOICE OF SIDE \$27

BRUSCHETTA PASTA PENNE TOSSED WITH A CREAMY BALSAMIC ALFREDO AND BRUSCHETTA TOMATOES \$19
ADD CHICKEN \$21 SHRIMP \$24

SIDES

BAKED POTATO
LOADED BAKED POTATO
LOBSTER LOADED BAKED POTATO*
SWEET POTATO
LOADED SWEET POTATO

BROCCOLI
VEGETABLES MEDLEY
SAUTÉED BABY CARROTS
GARLIC YUKON MASHED POTATO
PARMESAN TRUFFLE FRIES

MACARONI & CHEESE
STEAKHOUSE MACARONI & CHEESE
LOBSTER MACARONI & CHEESE*
RISOTTO

*THERE WILL BE AN UP CHARGE FOR THESE ITEMS

FOR YOUR CONVENIENCE, ALL PARTIES OF 8 OR MORE WILL BE PRESENTED WITH ONE CHECK PER TABLE WITH AN 18% SERVICE CHARGE.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.