

Delicious From The Chef

OUR MENU

STARTERS

Seared Ahi Tuna

\$14.99

Topped with a blend of sesame seeds and seared rare. Served with pickled ginger and wasabi aioli.

3 Cheese Pierogis

\$8.99

A blend of Mozzarella, Cheddar, Swiss and Potatoes. Topped with caramelized onions and crumbled Bacon.

Shrimp Cocktail

\$12.99

6 jumbo shrimp served with house made roasted horseradish cocktail sauce.

Jumbo Lump Crab Cakes

\$15.99

2 pan seared cakes served with house made jalapeño tartar sauce.

Buffalo Chicken Spring Rolls

\$11.99

A blend of slow cooked chicken, cream cheese, hot sauce and smoked cheddar cheese. Served with buttermilk ranch dressing.

Jumbo Chicken Wings

\$15.99

A dozen jumbo wings tossed in your choice of sauce. Hot, bbq, garlic parmesan, chipotle dry rub.

Breaded Tofu Bites

\$8.99

Tossed in your choice of any of our wing sauces.

Hush Puppies

\$ 6.00

A basket of cornmeal hushpuppies, served with house made honey butter

Jumbo Chicken Wings

\$15.99

A dozen jumbo wings tossed in your choice of sauce. Hot, bbq, garlic parmesan, chipotle dry rub.

FLATBREADS

Pesto Chicken Flatbread

\$11.99

House-made sunflower seed pesto, pulled chicken and shaved parmesan.

Pear And Prosciutto Flatbread

\$13.99

Organic fig jam, sliced pears, crumbled goat cheese and prosciutto.

KIDS MENU

All meals are \$7 and come with fresh cut fries.

Kid's 8 and under.

Cheeseburger*

Hamburger*

Macaroni and Cheese

Chicken Fingers

Grilled Cheese

*Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Root Beer,
Iced Tea, Lemonade, Coffee, Juice \$3, Pellegrino \$4*

STEAKS

(All steaks cut in house)

Served with choice of potato and a side salad, and warm roll

14oz Certified Angus New York Strip Steak

* \$31.99

Cut in house and grilled to order. Topped with house made compound butter.

Garlic Parmesan Pork Chop

* \$24.99

A thick cut Porterhouse Chop grilled then topped with house made garlic Parmesan Sauce. Then we smother it in Parmesan Cheese and bake it till golden brown.

6oz Certified Angus Filet Mignon

* \$32.99

Seasoned and seared to order. Topped with house made compound butter.

16oz Coffee Rubbed Ribeye

* \$39.99

A thick cut Delmonico Steak that's seasoned with 100% Hawaiian Kona Coffee. Then cooked to order and topped with house made compound butter.

CHICKEN AND TOFU

Smothered Chicken (GF)

\$18.99

Two grilled chicken breasts topped with mushrooms, onions, peppers and melted cheddar cheese

Breaded Tofu

\$22.99

Fresh sauteed seasonal vegetables and breaded tofu, tossed in a sweet soy glaze. Served over cauliflower linguini .

SEAFOOD

All Dinners served with a warm house roll.

Beer Battered Cod Dinner

\$19.99

A generous cut of Cod Loin that's battered in our Guinness blend and fried to a golden brown. Comes with jalapeño tartar, coleslaw, and a side salad.

Blackened Grouper Dinner

\$27.99

A broiled piece of Grouper that's topped with our house made blackening season then topped with a fresh pineapple, mango salsa. Served with coleslaw and a side salad.

Lobster Mac & Cheese

\$27.99

An Amish smoked cheddar and gouda cheese sauce that's blended with real lobster claw meat and cavatappi pasta. Served with a side salad.

Grilled Norwegian Salmon Dinner

\$24.99

Seasoned and grilled to perfection. Served over honey butter stone ground grits. Served with a side salad.

Seared Ahi Tuna Dinner

\$19.99

Sesame encrusted Ahi Tuna that's seared rare and placed atop a bed of cold sweet soy tossed noodles. Served with pickled ginger, wasabi aioli. Served with a side salad.

Jumbo Lump Crab Cake Dinner

\$29.99

A delicate blend of jumbo lump and lump crab that's mixed in a lemon, wine, mustard and cracker batter then pan fried to a golden brown. Served with choice of potato, side salad and jalapeño tartar sauce. 2 per order.

Shrimp and Grits (GF)

\$22.99

Sauteed shrimp in a creole butter sauce, roasted red peppers and shallots. Served over honey butter grits topped with fresh scallions, served with a side salad.

Salads

House Salad

\$11.99

A bed of mixed greens topped with diced tomatoes, cucumbers, hard boiled egg and Mozzarella cheese. Served with Balsamic Vinaigrette.

Poached Pear

\$14.99

A bed of mixed greens topped with fresh goat cheese, shallow poached pears, crumbled bacon, diced onions. Served with White French dressing.

Classic Caesar

\$11.99

Chopped romaine crowns topped with shredded Parmesan, roasted garlic Parmesan croutons. Served with a Creamy Caesar dressing.

Add a protein to any salad for an additional \$8.

Grilled chicken, Salmon, Shrimp.

Dressing options.

Buttermilk Ranch, Blue Cheese, Golden Italian, Balsamic Vinaigrette, White French, Chipotle Ranch, Olive Oil & Vinegar.

HANDHELDS

All handhelds come with fresh cut fries.

House Ground Angus Steak Burger

* \$15.99

An 8oz blend of ribeye, filet, and strip steak married with a blend of seasonings. Cooked to order and placed on a toasted brioche bun. Served with choice of cheese, and lettuce, tomato and bacon . (Substitute an impossible burger at no additional charge.)

Philly Cheesesteak

* \$16.99

Thin sliced ribeye steak topped with roasted peppers, caramelized onions, sliced mushrooms and melted mozzarella cheese.

Garlic Rosemary Grilled Chicken Sandwich \$13.99

A generous cut of marinated chicken breast char broiled and placed on a toasted brioche bun. Served with lettuce, tomato, bacon. Add cheese for an additional \$1

New England Lobster Roll

\$19.99

Lobster claw sautéed in clarified butter. Placed atop shredded lettuce in a grilled New England style roll. Drizzled with a citrus and wine aioli.

Beer Battered Fish Sandwich

\$14.99

A tender piece of Cod battered in Guinness beer batter and fried golden brown. Served on a toasted brioche bun. Comes with lettuce, Tomato and jalapeño tartar.

Jumbo Lump Crab Cake

\$18.99

A pan fried house made jumbo lump crab cake served on a toasted brioche bun. Served with lettuce, tomato, and jalapeño tartar sauce.

Sides/Ala Carte \$4.99

Macaroni and Cheese

Sautéed Seasonal Vegetable
Baked Sweet Potato
Idaho Baked Potato
Fresh Cut Fries
Honey Butter Grits
Side House or Caesar Salad
Garlic Parmesan Potatoes (GF)
Red Pepper Risotto (GF)

Ask Your Server About Our Desserts

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food born illness.

* All menu pricing reflects cash payment. A 3% fee will be applied to your bill when paying with a credit/debit card