

Dinners



Appetizers

- Artichoke Hearts French** \$10.99
 Artichoke hearts dipped in egg batter and sautéed golden brown in a lemon sherry sauce.
- Flat Bread Bruschetta** \$8.99
 Flat bread baked with marinated tomatoes, garlic, fresh basil, fresh mozzarella and asiago cheese. Finished with a balsamic glaze.
- Fried Eggplant Caprese** \$7.99
 Crisp fried eggplant baked with marinated tomatoes, basil and fresh mozzarella. Drizzled with balsamic glaze.
- Jerk Seared Scallops** \$12.99
 Large sea scallops pan seared with Caribbean jerk spice and served over yellow rice with pineapple salsa. Finished with spicy citrus aioli.

DINNER SIDES

Mashed Potatoes, Baked Potatoes
 Yellow Rice
 French Fries, Onion Rings
 Sweet Potato Fries, Tator Tots
 Broccoli

Add a side salad to any Entrée
 for \$1.99

From the Grill

- New York Strip Steak** \$25.99
 14oz USDA choice strip steak. Served with your choice of: Plain, bleu butter, mushroom demi glaze or au poivre.
- Delmonico Steak** \$25.99
 14oz USDA choice Delmonico steak seasoned, char broiled. Served with choice of: Plain, bleu butter, mushroom demi glaze or au poivre
- London Broil** \$19.99
 Marinated Certified Angus Beef flank steak topped with mushroom demi glaze.
- 8 oz. Pub Steak** \$14.99
 8 oz. sirloin steak seasoned and char broiled, served with choice of side.

Chicken Entrées

- Chicken French** \$18.99
 Chicken dipped in egg batter and sautéed golden brown in a lemon sherry sauce, served with your choice of side.
- Chicken Parmesan** \$17.99
 Breaded chicken cutlet deep fried and topped with marinara sauce & melted mozzarella cheese, served over your choice of pasta.
- Cajun Grilled Chicken** \$15.99
 Boneless chicken breast charbroiled with cajun spices. Served over rice and black beans. Topped with shredded cheddar jack cheese, pico de gallo and chipotle ranch.
- Mediterranean Chicken** \$18.99
 Chicken sautéed with mushrooms, artichoke hearts, spinach and sun dried tomatoes in a garlic sherry wine sauce. Served over linguine and topped with crumbled feta cheese.
- Chicken Marsala** \$18.99
 Chicken cutlets pan seared with mushrooms, shallots and garlic in a Marsala wine sauce. Served with choice of side.

Pasta and Seafood Entrées

- Shrimp Alexander** \$18.99
 Shrimp sautéed with bacon, fresh spinach and tomatoes in a garlic sherry wine sauce, served over linguine and finished with feta cheese.
- Pecan Crusted Salmon** \$18.99
 Atlantic salmon broiled with sweet honey Dijon sauce then topped with a pecan crust.
- Shrimp & Scallop Pomodoro** \$19.99
 Shrimp and sea scallops sautéed with mushrooms in a white wine tomato herb sauce, served over linguine and finished with fresh shaved asiago cheese.
- Mushroom Ravioli** \$16.99
 Ravioli filled with portabella and porcini mushroom stuffing simmered with artichoke hearts and tomatoes in a basil pesto cream sauce.
- Eggplant Parmesan** \$15.99
 Eggplant medallions deep fried with crisp panko bread crumbs. Baked with marinara sauce and mozzarella cheese and served over linguine.
- Shrimp Picatta** \$18.99
 Shrimp sautéed with artichoke hearts, capers and sun dried tomatoes in a lemon garlic white wine sauce. Served over portabella and porcini mushroom stuffed ravioli and topped with shaved asiago cheese.
- Sausage Pizzailoa** \$18.99
 Italian sausage simmered with peppers and onions in our house made marinara sauce. Tossed with cavatappi pasta and baked with mozzarella cheese.

Fish Fry served Fridays