

DINNER MENU

APPETIZERS

RASPBERRY BRIE BRUSCHETTA

Charred Ciabatta Bread/ Brie Cheese/ Basil/ Honey/ Raspberry Sauce/ \$8

TEMPURA SHRIMP

Seven Pieces Tempura Shrimp/ Sweet Chili Cocktail Sauce/ \$9

GARLIC BUTTER SHRIMP

Garlic Butter Marinated Shrimp/ Roasted Corn Cream Sauce/ \$10

BACON WRAPPED JALAPEÑOS

Bacon Wrapped Jalapeño/ Pimento Cheese/ Red Pepper Jam/ \$10

FRIED GNOCCHI BITES

Asiago Stuffed Gnocchi/ Roasted Red Pepper Cream Sauce/ \$7



SALADS

TERIYAKI SALMON SALAD

*Grilled Salmon/ Teriyaki Glaze/ Salad Mix/ Toasted Coconut/ Mandarin Oranges/
Chow Mein Noodles/ Poppyseed Vinaigrette/ \$16*

BLACK GARLIC SALAD

*Grilled Chicken Breast/ Salad Mix/ Heirloom Tomatoes/ Bacon/ Roasted Carrots and
Asparagus/ Black Garlic Ranch/ \$16*

BLACKENED CHICKEN SALAD

*Blackened Chicken Breast/ Salad Mix/ Roasted Red Peppers/ Roasted Corn and
Poblano/ Tortilla Strips/ Southwest Ranch/ \$16*

BUILD YOUR OWN SALAD

Ask your server for our separate menu/ \$10



PASTA

SHRIMP SCAMPI

Sautéed Shrimp/ Angel Hair Pasta/ Garlic Butter Sauce/ \$20

CHICKEN FETTUCCINE

Classic Alfredo Sauce/ Grilled Chicken Breast/ Fettuccine Pasta/ \$18

CALABRIAN PENNE

*Spiced Chicken Breast/ Penne Pasta/ Italian Nduja/ Blistered Tomatoes/ Roasted Red Peppers/ Feta
Cheese/ Charred Lemon/ \$19*

FRESH GARDEN RAVIOLI

*Spinach Ricotta Ravioli/ Sautéed Zucchini and Squash/ Grilled Asparagus/ Garlic Butter Mushrooms/
Roasted Red Pepper Cream Sauce/ \$19*

DINNER MENU

ENTREES

BONELESS BEEF SHORT RIB

Slow Braised Beef Short Rib/ Mashed Potatoes/ Garlic Green Beans/ Dark Cherry Demi-Glace/ \$28

RED WINE TOURNEDOS

Seared Beef Medallions/ Asparagus Risotto/ Broccolini/ Bordelaise Sauce/ \$28

GREMOLATA MAHI

Seared Mahi/ Mediterranean Risotto/ Grilled Broccolini/ Gremolata/ Lemon Infused Olive Oil/ \$27

BOURBON SALMON

Grilled Faroe Island Salmon/ Bourbon Glaze/ Wild Rice/ Asparagus/ Charred Lemon/ \$27

MEDITERRANEAN SCALLOPS

Five Seared Scallops/ Mediterranean Risotto/ Lemon Pepper Asparagus/ Sundried Tomato Cream Sauce/ \$34



SIGNATURE CUTS

14OZ PRIME RIBEYE| \$52

8OZ PRIME FILET| \$50

14OZ PRIME NEW YORK STRIP| \$42

8OZ PRIME SIRLOIN| \$35

ADDITIONS

Sautéed Mushrooms/ \$3

Sautéed Onions/ \$3

Garlic Crust/ \$3

Bleu Cheese Crust/ \$3

Horseradish Crust/ \$3

Fried Shrimp/ \$4

Grilled Shrimp/ \$4

Seared Scallop/ \$5



SIDES

Mashed Potatoes

Baked Potato

Seasonal Risotto

Wild Rice

Broccoli

Asparagus

Green Beans

Veg Du Jour

SIDE SALADS

House/ \$5

Wedge/ \$6

Caesar/ \$6

SOUP DU JOUR

Cup/ \$3

Bowl/ \$4