

## **Appetizers**

### **Conch Fritters 6.50**

Remoulade

### **Nashville Hot Pollock Bites 6.00**

Slaw & Dipping Sauce

### **Red Curry Chicken Bites 8.00**

Ranch & Celery

### **Shrimp Cocktail 12.00**

Horseradish Cocktail Sauce

## **Salads & Sandwiches**

### **Heirloom Tomato Carpaccio Salad 9.00**

Bleu Cheese Crumbles/Almonds/Mixed Greens/Lemon Dressing

### **Chef Javier's All American Hand Formed Burger 11.00**

6oz Ground Chuck/Bacon/American/LTO/Pickles/Chef's Sauce/Sweet Potato Tots

### **Classic Club Sandwich 9.00**

Turkey & Ham/Cheese & Bacon/Lettuce & Tomato/Your Choice of Bread

## **Pizza**

**All Pizzas are Hand Tossed Dough**

**Small Cheese: 8.75    Large Cheese: 12.50**

**Chef's Gluten Free Crust Recipe: 9.00**

**Cauliflower Crust Now Available (Vegan & Gluten Free) 14.00**

**Additional Toppings Available: .75 each**

**Pepperoni/Italian Sausage/Ground Beef/Ham/Bacon/Grilled Chicken/Onion/Bell  
Pepper/Mushrooms/Black Olives/Artichokes/Spinach/Pineapple/Jalapeno/Anchovy**

## Entrees

All entrees include choice of House or Caesar Salad

### **Hawaiian Caught Long Line Swordfish 25.00**

Warm Farro Salad/Broiled Dynamite Sauce

### **Tilapia 20.00**

Chili Lime Marinated/Roasted Carrots/Orzo/Pico

### **Miso Glazed Cod 25.00**

Broiled/Fried Rice/Bok Choy

### **Chicken Cordon Bleu 17.00**

Ham/Swiss/Mustard Sauce/Mashed Potato

### **Pork Tenderloin 20.00**

Mashed Sweet Potato/Braised Red Cabbage/Bourbon Maple Demi

### **Shrimp Scampi with Linguini 20.00**

Sautéed Shrimp/Lemon Butter Sauce

### **Bucatini with Sausage Stuffed Cabbage 16.00**

Tomato Sauce

## Steaks

**22oz Porterhouse 35.00**

**18oz Bone In Ribeye 36.00**

**12 oz In-House Hand Cut NY Strip 24.00**

**8oz Filet Mignon 26.00**

**Steaks Include:**

Choice of One starch:

Idaho Baked Potato / Mashed Potato / Rice Pilaf/ Smashed Loaded Yukon Gold Potato

Choice of One Vegetable:

Green Beans / Roasted Baby Carrots / Asparagus / Escarole & Beans