

Appetizers

Boneless Chicken Bites 5.50

Choice of Hot Sauce or BBQ

Steamed Mussels 11.00

Chorizo-Tomato Broth

Shrimp Cocktail 11.00

Horseradish Cocktail Sauce

Mozzarella Sticks 8.00

Pomodoro Dipping Sauce

Sandwiches

Apple Cheddar Chicken Panini 12.00

Honey Mustard/Tomato/Apple-Brussels Sprouts Slaw

Grilled Salmon BLT 14.00

Traditional BLT with Salmon/Dill Mayo

French Dip 12.00

Hoagie/Onion/Cheddar/Prime Rib/Au Jus

Salads

House Salad or Caesar Salad 4.00

1/2Wedge 8.00

Iceberg/Bleu Cheese Crumbles/Bacon/Tomato/Scallion

Egg Cristo Salad 12.00

Mixed greens/Tomato/Cucumber/Ham & Swiss Roulade/Flat Egg Omelet

Create Your Own Pizza

Cheese

Small ~ 8.75 Large ~ 12.50

Additional Toppings ~ .75 each

Gluten Free ~ 9.00

Handtossed Crust

Entrées

Ham & White Cheddar Stuffed Chicken Breast 22

Creamy Leek Sauce/Cornbread Stuffing/Green Beans

Florida Grouper 28.00

Lobster Butter/Beurre Blanc/Diced Sweet Potato Fondue/Bacon Lardons/Tomato & Green Onion

Ribeye Steak 20/25/28

8oz/12oz/Chef's Cut/Zucchini & Squash Medley/Baked Potato/Flame Grilled

Turkey Plate 17.00

Mashed Potato/Stuffing/Green Beans/Gravy/Cranberry Sauce

Braised Short Rib of Beef 21.00

Pumpkin Ravioli/Brussels Sprout-Carrot-Butternut Squash Sauté/Kielbasa

Chicken Parmesan 19.00

Linguini/Pomodoro/Melted Mozzarella/Seasonal Vegetables

Brisket and Ribs 20.00

6 oz Brisket/1/2 Slab of Ribs/Corn on the Cobb/Coleslaw & White Bread

Scallops 28.00

Potato Puree/Asparagus Tips/Saffron-Tomato Broth

Bacon Wrapped Lamb Loin 24.00

Balsamic Cherry Sauce/Mashed Potato/Seasonal Vegetable

Florentine Stuffed Trout 22.00

Wild Rice/Crabmeat/Green Beans

Duck Breast 21.00

White Bean & Pancetta Stew

Beef Burgundy 18.00

Beef Tips/Carrot/Onion/Potato/White Rice

Twin Lobster Tails 38.00

Two 7oz Cold Water Lobsters/Avocado Toast/Black Garlic Mushroom Cream