



DINNER MENU

Offered Thursday-Saturday at 5pm

STARTERS

Pot Stickers

pan fried pork dumplings. served with pot sticker sauce. \$10

Calamari

lightly breaded calamari served with sweet chili sauce. \$11

BBQ Rib Tips

pork rib tips. \$11

Shrimp Cocktail

five jumbo shrimp with cocktail sauce. \$12

Crab Cakes

two jumbo lump crab cakes served with remoulade sauce. \$13

Tuna Tartar

sushi grade tuna, jalapeno, green onions, avocado, and sesame seeds. \$12

Caprese

sliced tomatoes, fresh mozzarella, basil, extra olive oil, and balsamic glaze. \$12

DINNER ENTREES

each entrée served with your choice of a house salad, caesar salad, cup of chicken velvet, or a cup of the soup of the month.

Chilean Sea Bass

8-ounce sea bass filet grilled and seasoned to perfection topped with mango salsa. served over spinach and garlic. \$29

Atlantic Salmon

8-ounce atlantic salmon filet grilled and seasoned to perfection. served over asparagus, and rice pilaf on the side. \$19

New York Strip

12-ounce boneless center cut new york strip seasoned and grilled to perfection. served with roasted brussel sprouts and fingerling potatoes. \$28

Filet Mignon

8-ounce certified angus beef. served with house whipped mashed potatoes and homestyle green beans. \$29

Apple Brie Chicken

grilled chicken breast stuffed with champagne caramelized red apples and brie cheese. served atop sautéed spinach and onions. \$17

Bang Bang Chicken & Shrimp

chicken breast, breaded shrimp, signature bang bang sauce, atop pico de gallo and rice. \$17

Grilled Lamb Chops

four lamb chops served atop risotto. served with mint sauce on the side. \$28

Pork Chop

14-ounce bone-in chop served atop mashed potatoes and covered in apple sauce. \$22

Baked Rigatoni

rigatoni layered with spicy sausage, tomato sauce, parmesan cheese, and mozzarella cheese. \$16

Fajitas

marinated chicken or steak, fajita peppers and onions. served with mexican rice and refried beans. Chicken, Steak, or Combo \$16



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ENTRÉE SALADS

Grilled Chicken & Strawberry Salad

fresh greens, mandarin oranges, strawberries, red onions, candied pecans, feta cheese, and grilled chicken. served with a house made cranberry vinaigrette on the side. \$13

Sirloin Salad

fresh greens, diced tomatoes, blue cheese crumbles, bacon, and peppered sirloin. served with a house made blue cheese dressing on the side. \$14

Grilled Salmon Chopped Salad

grilled salmon, chopped iceberg, diced salami, diced tomatoes, diced green peppers, red onions, roasted corn, garbanzo beans, diced cucumber, and chopped basil. tossed with a balsamic vinaigrette. \$14

A LA CARTE SIDES

\$6

*Roasted Brussel Sprouts
Fresh Broccoli
Fire-Roasted Corn
Sautéed Green Beans
Mashed Potatoes
Roasted Asparagus*

DESSERTS

all desserts are made to be shared.

\$7

Banana Rolls

fried bananas topped with caramel sauce served with ice cream.

Cookie Sundae

warm chocolate chip cookie topped with vanilla ice cream, chocolate drizzle, whipped cream and a cherry.

Apple Pie A la Mode

large slice of apple pie served with vanilla ice cream, whipped cream, and caramel drizzle.

Strawberry Shortcake

buttermilk biscuit, vanilla ice cream, covered in fresh strawberries and a sweet strawberry sauce.

Gelato

two scoops of your choice of gelato. choice of chocolate, vanilla, strawberry, or sea salt caramel.

Cheesecake

large slice of new york style cheesecake, covered in fresh strawberries, sweet strawberry sauce, and whipped cream.