



## starters

### classic shrimp cocktail

six large shrimp served with cocktail sauce and a lemon wedge 13.95

### grilled flatbread pizza

grilled flatbread dough topped with pesto sauce, parmesan, cheddar, mozzarella and goat cheeses with a chunky marinara dipping sauce 10.95

### buttermilk coated calamari

buttermilk marinated calamari lightly breaded, fried and served with sweet chili sauce 10.95

### crab cakes

two lightly seared crab cakes served with a lobster bisque dipping sauce 9.95

### thai ahi tuna

[low fat, low cholesterol, carb conscious]  
lightly seasoned ahi tuna seared and served rare with papaya salad and sweet chili lime sauce 11.95

### french onion soup

a crock of housemade onion soup topped with croutons, fresh swiss cheese and baked to a golden brown 6.25

### spinach & artichoke dip

tuscan style dip with artichoke hearts, spinach and parmesan cheese, served with pita wedges and vegetables 10.95

### soup du jour

fresh housemade soup of the day  
cup 3.95 bowl 5.95

## salads & sandwiches

sandwiches include your selection of housemade old bay chips, french fries or a fruit cup

### caesar salad

crisp baby romaine lettuce tossed with caesar dressing and fresh parmesan cheese with a boursin crustini 9.95  
with grilled chicken 12.95

### california chicken sandwich

grilled chicken breast on a square ciabatta roll with maple pepper bacon, mozzarella cheese, avocado, lettuce, tomato and mayonnaise 12.95

### black and bleu salad

romaine lettuce tossed with caesar dressing, bleu cheese crumbles, bacon, egg, tomato and topped with blackened sirloin prepared medium-rare 13.95

### asian salmon salad

grilled salmon atop mixed greens, carrots, green onions, celery, cucumbers and fresh cilantro tossed with a sesame seed dressing 14.95

### tuna salad nicoise [carb conscious]

lightly seasoned ahi tuna grilled rare and served on mixed greens, tossed with french green beans, kalamata olives, tomato and chopped egg in a mustard vinaigrette 14.95

### skirt steak wrap

grilled skirt steak, diced tomatoes, red onions, mixed greens, cheddar cheese and a housemade chipotle ranch sauce rolled in a tomato basil tortilla 10.95

### black angus burger®

a juicy angus burger with lettuce, tomato and onion on a square ciabatta roll with your choice of cheese and/or bacon 11.95

### cobb salad


fresh mixed greens, chicken, avocado, bacon, cheddar cheese, bleu cheese crumbles, egg and tomato, tossed with your choice of dressing 13.95

### honey mustard turkey club

oven gold turkey baked with provolone cheese, maple pepper bacon, honey mustard dressing with lettuce and tomato on challah bread 11.95

### italian beef sandwich

thinly sliced oven roasted beef with sweet peppers and mozzarella cheese served on a garlic-buttered hoagie roll 12.95

 these items have been selected to meet the diverse dietary needs of our guests.  
Your server will be happy to answer any questions you may have

 we proudly offer Michelob Ultra and Pepsi Edge as low carb beverage alternatives

we will substitute a vegetable crudite in place of bread service upon request



## entrees

all entrees served with our signature bread basket, a choice of baked potato or our housemade boursin mashed potatoes and fresh vegetables  
add a house salad, caesar salad or cup of soup du jour to your entree for 2.95

### chicago style ribs

a full slab of slow roasted pork ribs smothered in barbeque sauce 25.95

### n.y. strip steak

a seasoned 14 oz. usda choice center cut steak broiled to your liking and served with demi-glaze and tobacco onions 33.95

### flat iron steak

10 oz. usda choice flat iron steak seasoned and broiled to your liking and served with a demi-glaze 27.95

### filet mignon

9 oz. usda choice center cut filet, seasoned and broiled to your liking and topped with maytag bleu cheese butter and tobacco onions market price

### boneless pork chops

two 6 oz. center cut chops seared and topped with a bourbon glaze 21.95

### chicken marsala

seared chicken covered with sautéed mushrooms and a marsala wine sauce 22.95

### chicken cacciatore

seared chicken breast topped with an Italian sauce made of mushrooms, onions, tomatoes, green peppers and garlic 22.95

### organic free range chicken

an all-organic meal of grilled chicken, sautéed spinach and roasted fingerling potatoes 24.95

### portobello mushroom

a portobello mushroom marinated in balsamic vinegar and topped with a vegetarian blend of diced tofu, asparagus, green pepper, onion and kalamata olives 17.95

### ahi tuna

chili pepper encrusted ahi tuna seared rare and topped with a fresh mango salsa 25.95

### chilean sea bass

sea bass grilled to perfection and topped with a spicy salsa verde 25.95

### fresh atlantic salmon

seasoned and simply grilled 22.95  
served with sweet chili glaze 23.95

## pasta

served with our signature bread basket  
add a house salad, caesar salad or cup of soup du jour to your pasta for 2.95

### baked chicken alfredo

chicken and fettuccini tossed in our housemade alfredo sauce, topped with mozzarella cheese and baked to perfection 18.95

### shrimp scampi

sautéed shrimp, spinach and tomatoes tossed with linguini in a light butter and white wine sauce 22.95

## sides

caramelized red & white onions 1.95

maytag bleu cheese butter 1.95

sautéed crimini mushrooms with vermouth 2.50

housemade steak fries 1.95

sautéed baby spinach 2.50

## specialties



### moroccan swordfish [carb conscious, low cholesterol]

grilled swordfish with israeli couscous, topped with a lemon vinaigrette and fennel 24.95



### seared grouper with tomato fumet [low-fat, low cholesterol]

grouper fillet covered with tomato fumet and served with fingerling potatoes and broccoli rabe 22.95