

## starters

**minestrone soup** cup 4.95 bowl 5.95  
hearty italian beef vegetable soup with ditalini pasta,

**martini shrimp & crab cocktail**  
a combination of jumbo shrimp and jumbo lump crab  
drizzled with a delicate lemon sauce, served with  
spicy cocktail sauce 13.50

**littleneck clams with chorizo** [carb conscious]  
clams tossed with chorizo sausage, onions and tomatoes,  
steamed in a white wine and scallion garlic butter 12.95

**soup of the day**  
cup 4.95 bowl 5.95  
each day our chef prepares a specialty soup

**grilled chicken & white cheddar quesadilla**  
guacamole, roasted tomato salsa and sour cream 10.75

**stuffed hot peppers**  
banana peppers stuffed with hot italian sausage and cheese,  
topped with a rich tomato sauce, finished with shredded  
mozzarella and provolone cheeses 9.95

### crab cakes

sweet lump crabmeat, pattied into light and airy cakes,  
served with a red pepper chili mayonnaise 12.50

## salads & sandwiches

sandwiches include your selection of french fries or kettle chips

**caesar salad**  
crisp romaine lettuce, creamy caesar dressing,  
shredded romano and seasoned croutons 11.50  
**with sirloin\*** 14.75  
**with gulf shrimp** 15.75  
**with grilled chicken** 13.75  
(blackened upon request)

**citrus chicken salad**  
iceberg lettuce tossed with orange raspberry vinaigrette,  
diced tomato, red onion, raspberries and cashews,  
topped with sage and black pepper  
crusted chicken breast 14.95

**steak and bleu cheese salad\***  
romaine lettuce, creamy caesar dressing,  
blackened sirloin, bacon, crumbled bleu cheese,  
egg and roma tomatoes 14.95  
**with blackened grilled chicken** 13.95

**black angus® burger\***  
a juicy angus beef patty with lettuce, tomato and onion  
on a kaiser roll 10.95  
**with cheese and/or bacon** 11.95

**chicken bruschetta**  
chargrilled chicken breast with fresh mozzarella,  
basil pesto and tomato on toasted focaccia 11.95

**pulled barbecued pork sandwich**  
slow roasted bbq pork topped with cheddar cheese and  
sweet cole slaw, served on a toasted pretzel roll 10.95

**classic club**  
a combination sandwich with ham, turkey, cheddar cheese,  
bacon, tomato, lettuce and plenty of mayonnaise 11.95

**classic lobster & shrimp roll**  
tender diced maine lobster and shrimp tossed with a  
blend of fresh herbs, lemon and mayonnaise,  
served on a toasted roll 12.50

**blackened salmon salad**  
atlantic salmon with cajun seasoning, pan seared, served over  
baby greens with a dijon vinaigrette 13.95

make it a pittsburgh salad by adding fries 2.95

## sides

**today's mashed potatoes** 4.95

**today's vegetable** 4.95

**steamed asparagus** 4.95

**steamed broccoli** 4.95

**baked potato** 4.95

**sautéed mushrooms** 4.95

**sautéed onions** 4.95

**rice pilaf** 4.95

"Fit For You" Items have been selected to meet the diverse dietary needs of our guests. We will be happy to answer any questions you may have.

we proudly offer Michelob Ultra® and Diet Pepsi® as carb conscious alternative beverages.

these items may be prepared in smaller portions for half price for children 12 and under.  
for the convenience of all our guests, please refrain from cigar and pipe smoking.

\*thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

**SPECIAL REQUESTS - we'll do our best to accommodate your request!**



the  feature — priced daily  
**main plates**

*all entrees served with our fresh bread, choice of baked or mashed potatoes, french fries or rice pilaf and fresh seasonal vegetables.  
 (add a house salad or side caesar salad to any entree for an additional 2.95)*

**beef**

*our n. y. strip and filet are dusted with special seasonings and high heat broiled til crusted*

 **n. y. strip steak\***

14 oz. usda choice center cut, seasoned and grilled to your liking 32.25

**filet mignon\***

9 oz. usda choice, superbly tender, seasoned and grilled to your request 35.25

**accompaniments for your steaks:**

maytag bleu butter 2.75 • Marriott steak butter 2.75  
 sautéed mushrooms & onions 4.95

**about your steak:**

**rare** - red, cool center; **medium rare** - red, warm center;  
**medium** - pink center; **medium well** - slightly pink center;  
**well** - broiled throughout

**chicken**

**grilled chicken fontina**

grilled chicken breast topped with melted fontina cheese, served on a bed of sautéed portabella mushrooms, roasted red peppers, sliced artichokes, all topped with a garlic & scallion butter sauce 24.25

**chicken romano**

chicken breast dipped in romano cheese batter, sautéed to a golden brown, served on a bed of pasta, topped with a lemon sauce accented by fresh diced tomato and mushroom 24.25

**seafood**

**fresh catch: simply grilled**

today's offering served with your choice:  
 lemon butter sauce • lime tomato garlic sauce  
 warm citrus salsa market price

**cedar planked honey citrus salmon**

salmon fillet brushed with honey citrus glaze and baked on a cedar plank, served on a bed of sautéed julienne carrots and baby tender spinach 26.25

**jumbo sea scallop in pepper bacon**

jumbo sea scallops wrapped in a smoky pepper bacon, roasted and served on a romesco sauce, topped with fried tortilla strips and shredded manchego cheese 29.95

**pasta**

**lobster spaghetti**

chunks of lobster with basil, roasted garlic and onions, peppers and parmesan, tossed in our chef's own alfredo sauce 28.95

**ravioli of the day**

ask your server about our chef's ravioli creation of the day!

**desserts**

**chef's dessert selection**

your server will be happy to describe today's selection priced daily

**häagen-dazs ice cream** 7.25

**traditional crème brûlée** 7.95

**n.y. cheesecake**

with raspberry sauce 7.95

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