

# Dinner

# **Appetizers**

# © 8 OF YOUR CHOICE WINGS | 17

garlic parmesan, buffalo, bbq or teriyaki with celery and ranch or blue cheese \*Boneless wings available upon request.

#### SPICY SHRIMP | 16

breaded and fried shrimp tossed in a sweet and spicy sauce

# CRAB CAKES | 16

tender lump crab cakes seared and served with creole style remoulade sauce

#### LOBSTER RAVIOLI | 18

five jumbo stuffed ravioli sautéed in a roasted tomato and fennel cream

#### **SEARED AHI TUNA | 16**

lightly seared and sliced ahi tuna served with seaweed salad and wasabi aioli

# Salads

Served with choice of salad dressing - ranch, blue cheese, oil and vinegar, balsamic vinaigrette, honey mustard, caesar or italian.

# 

local greens, grape tomatoes, cucumbers, house croutons and shaved vidalia onions

# **○** CAESAR SALAD | 10

romaine hearts, shaved parmesan and house croutons tossed with traditional caesar dressing

#### SOUTH PACIFIC SALAD | 10

napa cabbage, kale, carrots, broccoli, kohlrabi and sliced almonds in an oriental style dressing topped with fried lo mein noodles

#### PROTEIN ADD-ON'S

grilled chicken | 6 fried shrimp | 8 roasted salmon | 8 sliced tuna | 8

# Entrées

Choice of asparagus, roasted potatoes, coleslaw, fruit cup, or side salad.

# NY STRIP | 30

12 oz NY strip fire roasted to your liking served with two sides

#### FIRE ROASTED RIBEYE | 32

14 oz ribeye steak topped with compound butter and two sides

#### BLACKENED SALMON | 28

fresh blackened salmon with a cool tzatziki sauce served with two sides

# W MEZZE PENNE | 23

fresh vegetables and pasta with a creamy pesto sauce

#### CHICKEN PICCATA | 26

seared airline chicken breast topped with a lemon caper sauce served with two sides

#### STEAK HOUSE BURGER | 16

8 oz angus short rib and chuck burger with choice of cheese, lettuce, tomato, shaved vidalia onions and bacon on a brioche bun \*Gluten-free bread available upon request.

ADD pimento cheese | 2

### PORTABELLA GRILL | 11

marinated and grilled portabella mushroom, lettuce and tomato served with or without the bun

#### **W BEYOND BURGER | 14**

plant based burger, local greens, tomato, shaved vidalia onion on a brioche bun \*Gluten-free bread available upon request.

GF) MADE WITHOUT GLUTEN

(V) VEGETARIAN



Consuming raw or uncooked meats, poultry, shellfish, fish, foods or eggs, may increase your risk of food borne illness. All guest checks carry a 20% gratuity.