



DINNER MENU

Salads and Soups

Mixed Field Greens

Balsamic Vinaigrette, onions, tomatoes, cucumber, radish, croutons, sunflower seeds

Caesar Salad

Shaved parmesan, herb croutons, anchovy
Add chicken - Add Grilled Shrimp - Add Salmon

Boston Bibb Wedge

Applewood bacon, diced tomatoes, herb croutons, blue cheese dressing

Soup Du Jour

Ask your server for daily selection

Appetizers

Black pepper Seared Ahi Tuna

Sushi grade ahi, tomato, avocado, cucumber relish, sweet soy sauce & wasabi

Spinach & Artichoke Dip

Bechamel sauce & warm crostini

Crunchy Calamari

Sweet chili dipping sauce

Bowl of Mussels or Clams

White wine & garlic with bread basket

Shrimp Cocktail

Jumbo shrimp, fire roasted tomato gazpacho, avocado

Entrées

Grilled Salmon

Citrus butter sauce, lemon scented jasmine rice & seasoned vegetables

½ Rack of Ribs

Baby back ribs - slow cooked, signature barbecue sauce seasoned fries & slaw

Seared Scallops & Shrimp Risotto

Mushrooms, onions, creamy risotto, drizzle of aged balsamic reduction

Grilled Ribeye

Cream cheese mashed potatoes, asparagus, red wine demi jus

Grilled Chicken Breast

Tandoori mushroom cream sauce, cream cheese mashed potatoes, grilled asparagus

Prime Rib

Available Saturday & Sunday

10 oz cut, creamy horseradish, au jus, cream cheese mashed potatoes & seasonal vegetables

Lobster Ravioli with Shrimp

Jumbo shrimp, lobster raviolis, lobster cream sauce

Linguini Carbonara with Chicken

Chicken, bacon, onions, white wine cream sauce, fresh tomatoes

Please inform your server of any allergies or dietary restrictions

18% gratuity will be added to all parties of 6 or more Separate checks cannot be accommodated for parties of 6 or more
All Food Items are available 'to go' Corkage Fee is \$20.00 per bottle

Rob Nelson, Executive Chef