

APPETIZERS

Brussels Sprouts-n-Bacon (gf)	\$12
Sautéed w/ crispy bacon, onions, red & green peppers	
Escargot (gf)	\$15
Baked w/ fresh garlic herb butter	
Baked Brie	\$18
Topped w/ crispy bacon & toasted walnuts, served w/ sweet pepper jelly & crostini	
Jumbo Wings (gf)	\$19
Lightly dusted served salt-n-pepper or hot	
Short Dry Ribs	\$19
Our house specialty	
Calamari	\$19
Lightly dusted, served w/ tzatziki	
Salt-n-Pepper Prawns (gf)	\$19
Sautéed w/ garlic, chili paste, julienne peppers & onions	
Beef Carpaccio	\$23
Pepper crusted tenderloin, horseradish aioli, pickled onion & capers w/ garlic crostini	
Jumbo Shrimp Cocktail	\$20
Served chilled w/ homemade cocktail sauce & lemon	
Fresh East Coast Oysters	\$4/ea
Served w/cocktail sauce & spicy mignonette (min. 4)	

SOUPS & SALADS

Feature Soup	\$9
Homemade fresh daily	
French Onion Soup	\$12
Caramelized onions, double mozzarella	
Garden Fresh Salad (gf)	\$13
Fresh greens, house vinaigrette	
Caesar Salad	\$13
Traditional homemade dressing, garlic parmesan croutons	
Wedge Salad (gf)	\$14
Iceberg lettuce, bacon bits, crumbled blue cheese & choice of blue cheese or ranch dressing	

DINNER SALADS

Steak & Wedge (gf)	\$31
7oz Top Sirloin, iceberg lettuce, bacon bits, crumbled blue cheese, & choice of blue cheese or ranch dressing	
Fresh Salmon Salad (gf)	\$30
Oven roasted, fresh greens, cucumber, tomatoes, red onion, dry cranberries, tortilla chips, house vinaigrette Blackened: add 2.00	
Blackened Shrimp Salad (gf)	\$28
Blackened shrimp, mixed greens, bacon, blue cheese, avocado, egg, dried cranberries, w/ house vinaigrette	

