

Entrees

All entrees are served with your choice of two dinner side dishes

*Filet Mignon

7 oz. Char grilled filet of beef served with a merlot Demi-glace

\$24.95

Chicken Portabello

Boneless medallions of chicken topped with sauteed marinated portabello mushrooms.

\$14.95

Grouper

Pan roasted and served with a warm tomato vinaigrette.

\$15.95

*Strip Loin Filet

Twin 5 oz. strip loin filets char grilled and served with house made steak sauce.

\$16.95

*Salmon

Pan seared fresh Atlantic salmon served with raspberry jalapeno sauce.

\$17.95

Crab Cakes

Chesapeake Bay crab cakes served with lemon aioli.

\$16.95

*NY Strip Steak

Hand cut New York strip steak char grilled and topped with smoked hickory butter.

8 oz. \$15.95

12 oz. \$19.95

Chicken Saltimbocca

Boneless medallions of chicken with prosciutto, basil and asiago cheese.

\$14.95

Pasta

All pasta dishes served with your choice of soup or salad.

Crab & Shrimp over Fresh Pasta

Six large shrimp sauteed with crabmeat tossed with fresh pasta, spinach, bacon, roasted red peppers in an Alfredo sauce.

\$15.95

Italian Chicken & Rigatoni

Chicken, spinach, mushrooms, and peppers tossed in an Alfredo sauce.

\$12.95

Chicken Parmesan Over Fresh Pasta

Breaded boneless breast of chicken served with fresh pasta tossed in marinara and topped with provolone and mozzarella cheeses.

\$12.95

Chicken Stir Fry

Juilliene of chicken tossed with stir fry vegetables in a gingered soy sauce accompanied with rice.

\$12.95

Lunch Portion \$8.95

Sides

Pasta, Rice Pilaf, Twice Baked Potato, Vegetable D'Jour, Applesauce, Cottage Cheese, French Fries, Coleslaw, Onion Petals or Soup of the Day

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase food borne illness.