

APPETIZERS

SHRIMP COCKTAIL Sautéed Tiger Shrimp, Bloody Mary Sauce, served with Pickled Vegetables \$11

CALAMARI Lightly Battered Calamari served on a bed of greens with Marinara Sauce \$11

BRUSCHETTA Sundried Grape Tomatoes, and Fresh Mozzarella served on a toasted Baguette \$7

WEDGE SALAD Iceberg lettuce, Grape Tomatoes, Crumbled Blue Cheese, and Bacon topped with a creamy Blue Cheese Dressing \$7

SOUP OF THE DAY Chef's Daily Creation Cup \$3 Bowl \$5

CRABCAKE Lump Crab, and Roasted Corn Relish served on a bed of greens and Remoulade Sauce \$14

SANDWICHES

Served with Choice of French Fries or Onion Rings

BACON CHEESEBURGER Angus Reserve 8oz Burger, Bacon, Cheddar Cheese, Lettuce, Red Onion, and Tomato. Served on a Brioche Roll \$10

RIB EYE STEAK SANDWICH Tender Rib Eye grilled with Sautéed Peppers and Onions, topped with Provolone Cheese and served on a Brioche Roll \$14

CRAB BLT Lump Crab Cake, Lettuce, Tomato, and Red Onion served with Remoulade Sauce on a Brioche Roll \$14

ENTREES

Served with Choice of 2 Sides - Garlic Mashed Potatoes, French Fries, Onion Rings, or Vegetable

GRILLED SALMON Grilled Atlantic Salmon Filet topped with Sriracha Thai Glaze, served with Herbed Risotto and Vegetables \$18

CHICKEN FRANCAISE Egg Dipped Chicken Breast sautéed golden brown, served with a Lemon Sauce \$16

CHEF'S SPECIALS - PLEASE ASK YOUR SERVER

FRESH SEAFOOD AND THE BEST CUT OF MEATS, SERVED WITH CHOICE OF 2 SIDES

DESSERT

Chocolate Mousse served with Whipped Cream and Strawberry Sauce \$7

Restaurant operated by

