



DINNER MENU

APPETIZERS

Crab Cakes 12
Fried Calamari 12
Shrimp Cocktail(6) 12
Bacon Wrapped Scallops (6) 12
Soup of the day - Cup 5 Bowl 7

SALADS

Caesar Salad 10 With Chicken 15
Romaine, served with House Caesar and Croutons, Lemon Zest
Spring Mix 9
Served with Cranberries, Blue Cheese, Walnuts, Apple Cider Vinaigrette or Balsamic Dressing

ENTREES

Cheeseburger 15
8oz Beef Topped with Lettuce, Tomato, served on a Warm Bun with Chef Salad and Chips

Lasagna 22
Fresh Home Made Pasta made with Authentic Mother Sauce and Parmesan. Served with Chef Salad and Garlic Bread

Homemade Pasta 25
With Shrimp or Chicken, Veggies and Roasted Garlic. Choice of Alfredo Sauce or Primavera

Chicken 26
Oven Roasted with Herb Butter, Served with Whipped Garlic Mashed Potatoes & Seasonal Vegetable

Pork Chop 24
Bone-In Seared with a House Rub, Served with Whipped Garlic Mashed Potatoes and Chef Salad
Hunter Sauce Seasonal vegetable

Salmon 25
Pan seared 8oz Filet, Served with Garlic Mashed Potatoes and Vegetable of the Day

Ribeye Steak 30
10oz Grilled Ribeye Served with Garlic Mashed Potatoes and Vegetable of the Day

Friday - Saturday Specials

Trout 25
Pan Fried Trout Topped with Lime, Cilantro Butter, Served with Whipped Garlic Mashed Potatoes & Seasonal Vegetable

Surf & Turf 53
12oz Delmonico Grilled with Chef's Special Seasoning, 10 oz Lobster Tail, Baked Potato, Seasonal Vegetable

Lobster Tail 35
10 oz Broiled with Lime Butter, Served with Seasonal Vegetable and Baked Potato

** ask your server for dessert options*