



## APPETIZERS

### Fried Green Tomatoes

Tempura Beer Battered  
with Sautéed Shrimp and Balsamic  
Reduction  
\$8.00

### Crab Cakes

Two Jumbo Lump Crab Meat  
Pan seared served with a side of  
Orange Marmalade  
\$8.00

### Soup Du Jour *or* Creamy Tomato Bisque

Cup \$3.50 Bowl \$4.95

## SALADS

*(Included in price of Entrée)*

### Classic Caesar Salad

Romaine Lettuce, Freshly Grated Parmesan Cheese, Homemade Croutons

### House Salad

Lettuce, Tomato, Egg, Cucumber, Cheese, Bacon Bits & Croutons

## ENTREES

### Shrimp Scampi

12 Seared Jumbo Shrimp in a Lemon Garlic Cream Sauce With a Linguini Pasta and Grilled Asparagus  
\$16.00

### 10 oz Hamburger Steak

Grilled Hamburger Steak with Chef's Vegetable Selection Mashed Potatoes, Sauteed Onions and Mushroom Demi-Glaze  
\$12.50

### Chicken Carbonara

Pan Seared Chicken Breast Served over Linguini and Tossed with a Classic Carbonara Sauce  
\$17.00

### Filet Mignon

Char Grilled Filet Complimented with Jumbo Steamed Asparagus and Parmesan Whipped Potatoes  
6 oz \$20.50  
8 oz \$24.50

### Blackened Chicken Pasta

Blackened Pan Seared Chicken served over Linguini and Tossed in a Parmesan Cream Sauce  
\$15.00

### Norwegian Salmon

Pan Seared with a Pineapple Salsa Chef's Vegetable Selection and Baked Potato  
\$16.00

### Vegetarian Pasta

Chef's Vegetable Selection served with Your Choice of Marinara or Alfredo Sauce  
\$18.00

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*