

Chefs Features

Garlic Roasted Chicken

1/2 Chicken roasted and basted with fresh garlic and herbs. /\$15

Steak Chimichanga

Seasoned steak, rice, cheese and salsa inside a flour tortilla and topped with cheese sauce, diced tomato, black olives and green onion. Served with cilantro rice and a salad. /\$14

*Appetizer
Special*

Loaded Nachos

Fresh fried tortilla chips topped with taco beef, cheddar cheese sauce, tomatoes, green onion and jalapenos. Served with salsa, sour cream and guacamole./\$10

Fish Fore Ways

Sea Scallop

Provencal

Sea Scallops sauteed in olive oil with fresh tomatoes, garlic, basil and white wine. Served with a salad and a side.

/\$22

Citrus BBQ

Char-grilled and topped with Citrus BBQ sauce. Served with a salad and a side. /\$22

Apple Jack

Seared Sea Scallops, mushrooms and tomatoes flamed with Applejack brandy, simmered in a cream sauce. Served with a salad and a side./\$22

Blackened

Dusted with our house seasoning, blackened and served with a salad and a side. /\$22

— Feature Burger

Kobe Beef

Raised in Kobe Japan with a special diet, including beer, to make the most tender and full flavored burger topped with American cheese, lettuce and tomato. /\$16

Foursomes

Choose One Item From Each Category
to Complete Your Foursome

1

Starter

House Salad
Homemade Soup
Coleslaw

2

Chicken Madagascar

Sauteed Chicken breast layered with fresh baby mozzarella, artichokes, capicola and roasted red peppers in a sherry infused demi-glaze. /\$15

Fried Clams

Jumbo breaded surf-clams lightly fried and served with cocktail sauce. /\$14

Manicotti

Manicotti stuffed with ricotta cheese and herbs topped with marinara and baked with mozzarella cheese. /\$12

3

Sides

Yukon Gold Mashed Potatoes
Vegetable du Jour
Pasta Marinara
French Fries
Cilantro Rice

4

Finish

Cheesecake
Peanut Butter Pie
Chocolate Mousse