

Chefs Features

Veal Piccata

Veal cutlet dusted in flour. Sauteed with fresh garlic, capers, lemon and a splash of white wine. Served with a side and salad.

/\$19

Pepper Chicken Tortellini

Grilled Chicken tossed with cheese tortellini in a parmesan peppercorn butter sauce.

/\$15

Appetizer
Special

Maple Jalapeno Shrimp

Sauteed shrimp topped with a jalapeno, bacon maple glaze.

/\$9

Fish Fore Ways

Orange Roughy

Mediterranean

Broiled and Topped with sauteed artichoke, kalamata olives, capers and roasted tomatoes. Served with a side and salad.

/\$19

Crab Stuffed

Stuffed with our homemade crab stuffing and baked to perfection topped with hollandaise sauce. Served with a side and salad.

/\$22

Berry Balsamic

Broiled and topped with fresh berries and balsamic glaze. Served with a side & salad.

/\$20

Parmesan Encrusted

Baked with freshly grated parmesan and bread crumbs on a bed of garlic cream sauce. Served with a side and salad.

/\$19

Feature Wine

Mark West Black Pinot Noir

Glass /\$7

Bottle /\$28

Feature Burger

Grilled Cheese Burger

Two Grilled Cheese Sandwiches stuffed with a 1/2 Lb. Burger. Served with a side.

/\$14

Foursomes

Choose One Item From Each Category
to Complete Your Foursome

1

Starter

House Salad
Homemade Soup
Coleslaw

2

Crab Cakes

Hand-crafted lump crab cakes with homemade remoulade sauce.

/\$19

Jerk Steak

Sweet and spicy filet medallions sauteed with peppers, onions, and pineapple.

/\$19

Stuffed Portabella Bruschetta

Portabella stuffed with our house bruschetta mix and baked with bleu cheese.

/\$15

3

Sides

Garlic Smashed Potatoes
Vegetable du Jour
Pasta Marinara
French Fries
Cilantro Rice

4

Finish

Ice Cream
Peanut Butter Pie
Chocolate Mousse
