

Appetizers

OYSTERS ON THE HALF SHELL

HALF DOZEN...\$12 DOZEN...\$20

Shucked to order & served on a bed of ice with cocktail sauce, lemon, horse-radish, & Tabasco sauce.

PAN FRIED CRAB CAKES.....\$9

Our signature crab cakes pan fried & served with an apple & cranberry slaw.

ASIAN DUMPLINGS.....\$8

Seared homemade Asian style pork dumplings served with Szechwan style ginger ponzous.

BOURSIN CHEESE DIP.....\$7

Baked herbed garlic cheese islanded in our homemade tomato basil sauce. Served with crusty oven baked garlic bread for dipping.

CLASSIC SHRIMP COCKTAIL.....\$10

Five steamed, seasoned, & chilled shrimp with classic cocktail sauce & lemons.

FLAMING SAGANAKI.....\$7

Kasseri cheese floured & pan-fried then flamed tableside with brandy & lemon.

FRENCH ONION SOUP AU GRATIN.....\$6

Leeks, onions, garlic, beef stock & three wines make this house soup a truly unique flavor experience. Baked with three cheeses & served with Asiago crostinis.

Salads

CAPRESE SALAD....\$12

Sliced Roma tomatoes & fresh mozzarella drizzled with basil oil & balsamic vinegar wrapping around a marinated mushroom salad.

SMOKED SEAFOOD SALAD.....\$19

Marinated leeks, tomatoes & gouda cheese accompany smoked scallops, shrimp & salmon atop Romaine & Artisan lettuce. Lightly dressed with tangy raspberry vinaigrette.

CLASSIC CAESAR SALAD.....\$7

with chicken add \$2

Crisp Romaine lettuce tossed with asiago cheese, homemade croutons, & Caesar dressing.

SOUTHWESTERN GRILLED CHICKEN SALAD.....\$11

Smoky grilled chicken breast with mixed greens, tomatoes, green onions, cheddar cheese, black olives, tortilla strips, & a spicy Ranch dressing.

GRILLED ESCAROLE SALAD.....\$12

Grilled escarole with gorgonzola cheese, tomato wedges, hard cooked eggs & a fresh lemon vinaigrette.

Grill

Grilled entrees include soup or salad, potato & chef's vegetable.



Our steaks are hand-cut to order & served with garlic roasted mushrooms & shallots.

NEW YORK STRIP STEAK

10oz.....\$20

14oz.....\$24

BABY BACK RIBS

1/2 Rack.....\$15

Full Rack.....\$23

CENTER CUT BEEF TENDERLOIN

5oz.....\$16

7oz.....\$20

9oz.....\$24

RIBEYE STEAK

12oz.....\$19

16oz.....\$26

5OZ. FILET & LOBSTER TAIL....\$30

Steak Temperatures

RARE.....cool red center

MEDIUM RARE.....pink throughout with a warm red center

MEDIUM.....pink throughout

MEDIUM WELL.....cooked throughout with a slight pink center

WELL.....fully cooked throughout

Seafood

SEARED SEA SCALLOPS.....\$20

Fresh sea scallops pan seared & served with lemon-caper butter.

CHILEAN SEA BASS.....\$24

Baked Chilean sea bass served with a beurre nantais sauce.

WALLEYE.....\$20

Pan-fried or grilled & served with lemon compound butter.

LAKE PERCH.....\$19

Sauteed yellow perch fillets served with lemon.

Seafood entrees include soup or salad, potato & chef's vegetable.

House Specialties



PORTERHOUSE PORK CHOP....\$20
16 ounce chop rubbed with a brown sugar & spice blend served with
bacon vinaigrette.

CHICKEN FLORENTINE.....\$16
Pan fried parmesan & herb crusted twin chicken breasts with a sherried spinach
& garlic sauce.

SLOW ROASTED CAROLINA BARBECUED BRISKET.....\$21
Marinated brisket rubbed with a blend of spices, smoked then slow roasted.
Basted with sweet Carolina style barbecue sauce, sliced & piled high.

STEAK AND CHICKEN SHISH KABOB.....\$18
Mushrooms, cherry tomatoes, bell pepper, pearl onions, marinated steak &
chicken, skewered & grilled. Served atop rice pilaf.

Pasta

FARFALLE WITH SAUSAGE
& ROASTED PEPPER
SAUCE.....\$15

"Butterfly" pasta & Italian
sausage tossed in a fire
roasted bell pepper sauce.

CLAM & MUSSEL
LINGUINI.....\$18

Fresh shell fish simmered in
white wine with garlic &
shallots, finished with butter
& serve over linguini.



GNOCCHI PESTO....\$16

Italian potato dumplings
tossed in a pistachio pesto
sauce & asiago cheese
served with sun dried
tomatoes & grilled
portabella mushrooms.

SEAFOOD ALFREDO....\$20

Shrimp, scallops & crab
meat sauteed with vodka,
cream & parmesan served
over fettuccini.

CHICKEN & SPINACH
ALFREDO....\$14

Grilled chicken breast with
a spinach & roasted
mushroom alfredo sauce
served over fetuccini.

All pastas served with soup or salad & garlic bread.

Sandwiches

CAROLINA PULLED PORK.....\$8

Slow roasted pork tossed in Carolina style barbeque sauce topped with caramelized onions on a Kaiser roll. Serve with Cajun spiced potato wedges.

THE MALIBU.....\$10

Grilled chicken & ham with pineapple, American cheese, Swiss cheese, lettuce, tomato & sauteed onions on Ciabatta bread.

STRIP STEAK SANDWICH.....\$12

Grilled steak paired with roasted garlic scented mushrooms, lettuce, herbed Balsamic tomatoes & onions & served on a toasted Ciabatta roll.

ITALIAN BEEF.....\$7

Slow roasted beef simmered in herbed beef stock served on an Italian roll & topped with provolone cheese. Served with au jus & tomato basil sauce.

HANDMADE BURGERS.....\$8

8oz. of fresh ground beef mixed with a blend of seasonings & handmade to order.

Just for Kids

GRILLED
CHEESE
WITH
FRESH FRUIT
\$4

GRILLED
CHICKEN
BREAST WITH
VEGETABLES &
SMASHED
POTATOES
\$6

BAKED
TILAPIA WITH
VEGETABLES &
RICE PILAF
\$6

SHRIMP
WITH
VEGETABLES
AND FRIES
\$8

TWIN
MINI-BURGERS
WITH
MATCHSTICK
FRIES
\$4