



Red Wines

- 14 Hands Cabernet Sauvignon - \$11
- Canyon Road Cabernet Sauvignon - \$7
- Louis M. Martini Cabernet Sauvignon - \$10
- Rex Goliath Cabernet Sauvignon - \$8.25
- Blackstone Merlot - \$10
- Canyon Road Merlot - \$7
- Red Diamond Merlot - \$11
- Red Rock Merlot - \$8
- Blackstone Pinot Noir - \$9
- Mark West Pinot Noir - \$10
- McWilliam's Shiraz - \$9
- Penfolds Shiraz/Cabernet - \$8

White Wines

- Canyon Road Chardonnay - \$7
- Kendall-Jackson Chardonnay - \$10
- McWilliams Chardonnay - \$9
- Sterling Vintner's Chardonnay - \$9
- William Hill Chardonnay - \$9
- Canyon Road Moscato - \$8
- Pine Ridge Chenin Blanc/Viognier - \$8.50
- Ecco Domani Pinot Grigio - \$9
- Chateau Ste. Michelle Riesling - \$9
- Pepi Sauvignon Blanc - \$8.50
- Sycamore Lane White Zinfandel - \$7

Starters

Calamari Fritti

Lightly breaded and fried calamari, served with marinara sauce
\$12

Cheese Ball

Smoked cheddar cheese "spread" with chopped bacon. Served with crackers.
\$8

Chicken Quesadilla

Grilled flour tortilla, stuffed with cheddar cheese, chicken, and pico de gallo. Served with sour cream and salsa.
\$8

Award Winning Pumpkin Mushroom Soup & Homemade Soup of the Day
\$6

Salads

Antipasto Salad

A bed of spring mix greens, garnished with marinated fresh mozzarella cheese, artichoke hearts, mushrooms, and Italian meats
Side Salad - \$4 Entrée Salad - \$8

Caesar Salad

Romaine lettuce and herb croutons, tossed in our Caesar dressing, and topped with shredded parmesan cheese
Side Salad - \$4 Entrée Salad - \$8

Dog & Pony Salad

Spring mix greens tossed with our signature balsamic poppy seed dressing, and topped with carrots, red onions, tomatoes, and shaved pecorino Romano cheese
Side Salad - \$4 Entrée Salad - \$8

Wedge Salad

Iceberg lettuce, topped with blue cheese dressing, diced tomatoes, and chopped bacon
Side Salad - \$4 Entrée Salad - \$8

Any entrée salad with: Chicken - \$12 Salmon - \$16.50 Shrimp - \$16.50 Steak - \$16.50

Crab Fritters

Filled with crab meat, peppers, onions, and fresh parsley. Deep fried to golden perfection, and served with tartar sauce.
\$10

Portabella Mushroom "Pizza"

Topped with sautéed spinach, melted mozzarella cheese, and olive poached plum tomatoes. Drizzled with balsamic gastrique.
\$8

Trio of Tapenade

Tomato bruschetta, hummus tahini, and muffedetta style olives. Served with toasted flat bread.
\$10

Steaks and Seafood

Blackened Salmon

Pan seared in a spice crust, served with bacon cheddar grits and the vegetable du jour.
Garnished with citrus crème fraiche.

\$26

Broiled Crab Cakes

Two 4oz, gluten free, jumbo lump crab cakes, served with quinoa rice pilaf and the vegetable du jour

\$36

Add a single crab cake to any salad or entrée for \$15

Market Fish of the Day

Ask your server for today's feature.

Market Price

New York Strip Steak

Grilled to your liking, topped with maître'd butter, and served with a baked potato and the vegetable du jour

\$35

Rib Eye Steak

Topped with sautéed mushrooms and burgundy butter. Served with a side salad of your choice, garlic mashed potatoes, and the vegetable du jour.

\$50

Due to the thickness of this cut, cooking time may run long.

Twin Cold Water Lobster Tails

Served with drawn butter, quinoa, pilaf and the vegetable du jour

\$45

Add a single lobster tail to any salad or entrée for \$20

Pastas and House Specialties

Double Cut Stuffed Rib Chop

Stuffed with apple sage sausage stuffing, and served with the vegetable du jour

\$25

"Drunken" Chicken

Bourbon roasted half chicken, served with garlic roasted mashed potatoes and pan jus

\$25

Kobe Beef in Miso

Kobe beef tips with soba noodles and a miso broth. Garnished with baby bok choy and carrot ribbons.

\$25

Pasta Your Way

Choose from angel hair, linguine, or spaghetti, and pair it with Alfredo, vodka blush, or marinara sauce

\$11

With: Chicken - \$15 Crab - \$21 Meatballs - \$15 Shrimp - \$19.50 Steak - \$19.50

Seafood Pasta

Bay scallops, lobster, and shrimp in a sherry cream sauce, served over pappardelle pasta

\$25

"Spun" Vegetable Pasta

Carrot spaghetti, yellow squash, and zucchini sautéed with garlic, olive oil, and white wine, tossed with roasted red peppers and spinach, and topped with a grilled marinated tofu cutlet

\$20

We advise you to review preparation techniques and ingredients thoroughly with your Server should you have any allergies to avoid exposure to ingredients that are harmful to you.

Consumption of Raw or Undercooked Food Products can be Hazardous to your Health

For parties of 8 or more, a 19% Service Charge will be automatically added to the check.