

## 🍷 Appetizers 🍷

### **Shrimp Cocktail 11.50**

*Six tender shrimp with the Chef's Bloody Mary cocktail sauce*

### **Escargots en Croute 10.25**

*A dozen escargots sautéed in shallots and Madeira wine topped with puff pastry crowns*

### **Spinach & Artichoke Dip 9.50**

*Melted cheese with spinach and artichokes served with pita chips.*

### **Duck and Brie Quesadilla 12.00**

*Tender duck with melted brie cheese in a flour tortilla with fruit relish*

## 🍷 Soups & Salad 🍷

### **Lobster Bisque**

*Creamy lobster broth garnished with whipped sherry cream*

**6.50**

### **French Onion Soup**

*Caramelized onions in rich broth topped with a garlic crouton and melted Asiago cheese*

**5.25**

### **Roasted Butternut Squash Soup**

*A rich seasonal favorite*

**5.25**

### **House Salad**

*Wedge of crisp iceberg lettuce with cherry tomatoes, shaved red onions, crumbled bacon, bleu cheese crumbles, and Piquant Ranch dressing*

**4.50**

### **Poached Pear Salad**

*Field greens tossed with Chef's Poppy Seed Truffle vinaigrette, blue cheese, candied walnuts, and garnished with a red wine poached pear.*

**10.00**

### **Classic Caesar**

*Chopped romaine tossed with Chef's signature creamy Caesar dressing with foccacia croutons and a parmesan crisp.*

**4.50/7.50**

### **Nicoise Salad**

*Field greens topped with tuna marinated in Mustard Herb Vinaigrette and herbs garnished with eggs, potatoes, olives, artichokes, and green beans.*

**11.50**

**Make your salad into an entrée by adding any of the following:**

**Chicken 3.75   Shrimp 6.25   Steak or Duck 8.00**

## 🍷 Gourmet Bite-Size or 12oz Burgers 🍷

**7.50/10.00**

**Try our Bite-Size Mini Burgers or our 12oz burgers, made in house using Certified Angus Beef and special seasoning blend. Add toppings for \$1.00 each:**

- Cheese
- Smoked Bacon
- Fresh Avocado
- Bourbon Glazed or Crispy Onions
- Grilled Portobello Mushroom

## **🌀 House Specialties 🌀**

All house specialties served with the Chef's vegetable du jour and choice of side of the following: Baked Potato, Wild Rice Pilaf, Garlic Mashed Potatoes, House Fries, or Baked Sweet Potato.

### **Prime Rib**

*Slowly roasted and served with au jus and horseradish sauce*

**32.00**

### **Blackened Tilapia**

*Lightly blackened tilapia filet served with fresh lemon*

**17.50**

### **Double Cut Pork Chops**

*Roasted and served with Apple Demiglaçe*

**25.00**

### **Mediterranean Shrimp & Garlic Pasta**

*Sautéed with garlic, white wine, tomatoes, basil, capers, artichokes, and olives (not served with veggies or side)*

**21.00**

### **Grilled Chicken Breast**

*Bone-in breast with a Plum Chipotle BBQ Glaze*

**17.50**

### **Grilled Salmon Filet**

*Served with a light Citrus Herb Sauce*

**22.50**

### **Seared Duck Breast**

*Lightly peppered and served with a Strawberry Cabernet Reduction*

**24.50**

## **🌀 Steaks and Lamb 🌀**

*All of our steaks are cooked to your desired temperature and accompanied by the Chef's vegetable du jour and your choice of side. Divine on their own, or dress them with Bourbon Glazed Onions or Crispy Onions, Sautéed Mushrooms, or Blue Cheese for \$2.00 each.*

<b>Center Cut Filet</b>	<b>10 oz</b>	<b>35.00</b>
<b>Rib-eye</b>	<b>14 oz</b>	<b>32.00</b>
<b>Porterhouse</b>	<b>18 oz</b>	<b>36.00</b>
<b>NY Strip</b>	<b>16 oz</b>	<b>35.00</b>
<b>New Zealand Lamb</b>	<b>Half/Full</b>	<b>32.00/45.00</b>

## **🌀 Accompaniments 🌀**

<b>Lobster Tail</b>	<b>12.00</b>
<b>Steamed Asparagus w/Béarnaise</b>	<b>3.50</b>
<b>House Fries</b>	<b>3.00</b>
<b>Baked Potato</b>	<b>3.00</b>
<b>Whipped Sweet Potatoes</b>	<b>3.50</b>
<b>Wild Rice Pilaf</b>	<b>3.00</b>
<b>Garlic Mashed Potatoes</b>	<b>3.50</b>