

Dinner Menu

Served in the Evening after 5:00pm

Appetizers

Breaded Fried Calamari \$6

Lightly Fried Calamari Strips with Cocktail Sauce and Sweet Chili Aioli

Crab Roll \$8

With Sweet Chili Aioli

Baked Brie \$7

Fruit Compote and Fried Flatbread

Teriyaki Beef Satay \$6

Prince Edward Island Mussels \$9

Steamed Mussels in Smoked Tomato Butter with Crusty Bread

Fried Mozzarella \$6

Made in House served with
Marinara Sauce

Soups

Soup du Jour

Cup - \$3 *Bowl - \$6*

Our Chef's Daily Featured Soup

Baked Onion

Cup - \$4 *Bowl - \$8*

Sweet Georgia Onion topped with Parmesan Crusted Croutons and Swiss Cheese

**Consuming raw or undercooked meats, eggs or other foods may increase your risk for food born illness.*

Updated 1/4/2018

Salads

Wilted Spinach Salad \$10

With Mushrooms, Red Onions, Hard Cooked Egg and Warm Bacon Vinaigrette

Roasted Beet Salad \$10

With Red Onions, Goat Cheese, Candied Almonds and Balsamic Vinaigrette

*Seared Ahi Salad \$11

Macadamia Crusted Seared Ahi Tuna with Mandarin Oranges, Cucumber, Cilantro and Sesame Ginger Vinaigrette on a bed of Mesclun Greens

Classic Caesar Salad \$8

Chopped Romaine Lettuce with Croutons, Parmesan Cheese and Caesar Dressing

Add Chicken \$4 - Add Salmon \$7

Entrées

All Entrées served with a Spring Mix Salad or Soup with Warm Bread and Butter Seasonal Vegetables and your choice of Starch unless otherwise specified

*Lamb Chops \$29

Roasted Garlic and Herb Rubbed Lamb Chops with Lemon Olive Oil and Feta Gremolata Served with Roasted Potatoes and Vegetable du Jour

Pan Seared Halibut \$26

Served in Lemon Tomato Broth with Risotto Milanese

Pasta Primavera \$14

A traditional Italian pasta with Peas, Mushrooms and Vegetable du Jour topped with your choice of Marinara, Alfredo or Olive Oil Garlic Sauce

Add Chicken \$4

**Add Salmon \$7*

Pairing Suggestion: Blackstone Pinot Noir or Altos del Plata Malbec

Chicken and Waffles \$17

Fried Chicken with Belgian Waffles and Honey Butter

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***Flat Iron Steak \$22**

USDA Choice Beef

With Mushrooms, Caramelized Onions
Wilted Spinach, Roasted Potatoes and
Sauce Demi-Glace

Add Bleu Cheese \$1

Pairing Suggestion: William Hill Cabernet

Homemade Meatloaf \$18

Matt's Special Recipe Meatloaf
Served with Mashed Potatoes and Gravy

***Hand Cut 12 OZ Ribeye \$33**

Broiled to Order and Served with
Choice of Side

Honey Mustard Pecan Chicken \$17

Pecan Crusted Chicken with Honey
Mustard Drizzle Served with
Vegetable du Jour And Choice of Side

***Pan Seared Scallops \$26**

Three Pan Seared Scallops
Served with Roasted Corn Relish and
Chinese Forbidden Rice

Pairing Suggestion: Stellina di Notte Pinot Grigio

Beef Pot Roast \$21

Slow Cooked Beef served with
Vegetables

Grilled Portobello

Mushroom \$17

Served with Grilled Artichokes, Roasted
Tomatoes and Bell Peppers,
topped with Basil Pesto

Pairing Suggestion: Souverain Chardonnay

***Grilled Atlantic Salmon \$23**

Served With Potato Gnocchi, Spinach,
Tomato, Pearl Onions and Bacon

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Menu Designed by
Executive Chef, Matt Smith