

# Dinner Menu

*Served in the Evening after 5:00pm*

## Appetizers

### Soups

#### Breaded Fried Calamari \$6

Lightly Fried Calamari Strips with Cocktail Sauce and Sweet Chili Aioli

#### Crab Roll \$8

With Sweet Chili Aioli

#### Spinach Artichoke Dip \$7

Served with Fried Flatbread

#### Grilled Artichokes \$9

Freshly Grilled Long Stem Artichokes  
with Parmesan Cheese, Sherry  
Vinaigrette and Slow Roasted Tomatoes

#### Beef and Bleu Cheese Bruschetta \$6

Crispy Oven Baked House Bread  
Crowned with Savory Roast Beef and  
Bleu Cheese Crumbles

#### 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

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## Salads

### Shrimp and Melon Salad \$10

with Toasted Coconut and  
Raspberry 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

### Wedge Salad \$8

Served with Tomatoes, Pickled Sweet  
Onions, Candied Pecans and  
Bleu Cheese topped with  
Bleu Cheese Dressing

### Classic Caesar Salad \$8

Chopped Romaine Lettuce with Crou-  
tons, Parmesan Cheese and  
Caesar Dressing

*Half Size \$5 - Add Chicken \$4 - Add*

## 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 \$25

Served With Heirloom Tomatoes,  
Polenta Cake, and Lavender Vanilla  
Compound Butter

### 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

### Steak Pad Thai \$17

Asian Stir Fry Vegetables in Peanut Sauce with  
Rice Noodles and Flat Iron Beef

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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

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

Broiled to Order and Served with  
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

**Grilled Portobello**

**Mushroom \$17**

Served with Grilled Artichokes, Roasted  
Tomatoes and Bell Peppers,  
topped with Basil Pesto  
Pairing Suggestion: Souverain Chardonnay

**Homemade Meatloaf \$18**

Matt's Special Recipe Meatloaf  
Served with Mashed  
Potatoes and Gravy  
Pairing Suggestion: Murphy Good Zinfandel  
or Bogle Merlot

**Honey Mustard Pecan Chicken \$17**

Pecan Crusted Chicken with  
Honey Mustard Drizzle  
Served with Vegetable du Jour  
And Choice of Side  
Pairing Suggestion: Chateau St. Michelle Riesling or  
Blackstone Pinot Noir

**\*Grilled Pork Chop \$21**

Served with Brown Sugar Peaches  
And Choice of Side

**\*Grilled Atlantic Salmon \$23**

Served With Northwestern  
Wild Mushrooms and  
Savory Herb Butter and Choice of Side

*Menu Designed by*  
**Executive Chef, Matt Smith**

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