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

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

Steamed Clams $9
Steamed to order and served with White Wine Garlic Butter

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.

Salads

Roasted Beet Salad $9

Red and Yellow Beets with Goat Cheese,
and Candied Almonds
with Balsamic Vinaigrette Drizzle
Half Size $6 - Add Chicken $4

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 Croutons, Parmesan Cheese and Caesar Dressing
Half Size $5 - 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

****Australian 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
Pairing Suggestion: Bogle Merlot

Chicken Parmesan $17

Over Pasta with House made Mozzarella
topped with Marinara Sauce
Your choice of
Breaded or Grilled Chicken
Pairing Suggestion: Kendall Jackson
Grand Reserve Chardonnay

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

Parmesan Crusted Walleye $25

Served with Chablis Tomato Relish
Vegetable du Jour and Your Choice of Side
Pairing Suggestion: Butter Chardonnay

Barbecue Beef Shortrib $26

Served with Mashed Potatoes
**Try it over Creamy Coleslaw!*
Pairing Suggestion: Murphy Good Red Zinfandel

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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 $16

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

New York Strip Steak $26

Served with Bleu Cheese Demi-Glace
Vegetable du Jour and
Your Choice of Side
Pairing Suggestion: Arnold Palmer Cabernet

Honey Mustard Pecan Chicken $17

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

****Seared Scallops $23***

Three Pan Seared Scallops
Served with House Made Red Pepper
Spätzle and Sherry Cream
Pairing Suggestion: Stellina di Notte Pinot Grigio

Grilled Pork Chop $18

Served with Apple Chorizo Gravy
and Vegetable du Jour
Pairing Suggestion: Coppola "Sante" Pinot Noir

Grilled Portobello Mushroom $17

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

Pan Seared Atlantic Salmon $22

Served over Mushroom Risotto with
Smoked Lemon Compound Butter
Pairing Suggestion: Stone Cellars Chardonnay

Menu designed by: Executive Chef, Matt Smith

****These items are subject to availability.***

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