



Starters

(Serves 2-4)

Provolone Bastone

Hand Breaded, deep fried served with marinara sauce.
\$12.95.

Stuffed Mushroom Caps

House made jumbo lump stuffing, cheddar sauce
\$21.95

Burrata Insalata

Serrano ham, tri color cherry tomato toasted crostini
grilled peppers, basil oil
\$18.95

Bang Bang Shrimp

Lightly dusted, deep fried, yum yum sauce
green onion.
\$16.95

Poke

Crispy tortilla, ahi crudo, cucumber, avocado, radish.
rice tower, ponzu, yum yum sauce, sesame seed.
cabbage nest.
\$19.95

Triple slider

Grilled beef tenderloin, caramelized onion
Swiss cheese, garlic aioli, toasted brioche
\$23.95

Soups & Salads

SOUP DU JOUR

CUP \$5

BOWL \$7

MEDITERRANEAN

MIXED GREENE, TRI COLOR TOMATOES, BERMUDA ONION, HEARTS OF PALM, GRILLED BELL PEPPER, FETA CHEESE
\$9.95

CLUB SALAD

MIXED GREENS, DICED BACON, HARD COOKED EGG, GRAPE TOMATO, BLEU CRUMBLES, CRISPY FRENCH FRIES
\$9.95

CLASSIC CAESAR

CHOPPED ROMAINE, PARMESAN CHEESE, ANCHOVY, CRISPY CROUTONS, CREAMY CAESAR DRESSING
\$11.95

SALAD ADD-ONS

GRILLED CHICKEN BREAST \$12 SHRIMP SCAMPI \$14 SEARED AHI TUNA \$18 CUT OF THE WEEK \$18

ORANGE CHICKEN

MIXED GREENS, CABBAGE, CUCUMBER, RADISH, AVOCADO, RED ONION, PICKLED GINGER, CRISPY ORANGE CHICKEN
\$21.95

SALAD DRESSING

GOLDEN ITALIAN, BUTTERMILK RANCH, RED ROQUEFORT, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, RASPBERRY VINAIGRETTE

Add

BLEU CRUMBLES \$2.00 BACON \$2.00

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. – USDA



Sandwiches

ALL SANDWICHES SERVED WITH FRENCH FRIES OR COLESLAW

WAGYU \$22.95. *(FRESH NEVER FROZEN)*

USDA CHOICE GROUND WAGYU BEEF, GRILLED TO YOUR REQUEST SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO AND ONION (ADD CHEESE \$2 BACON \$2).

CHICKEN CRAB LOUIE. \$23.95

DEEP FRIED CRISPY CHICKEN BREAST, HOUSE MADE JUMBO LUMP CRAB STUFFING, SMOKED BACON, GRUYERE CHEESE, TOMATO, SHREDDED LETTUCE, TOASTED BUN, LOUIE SAUCE

CHICKEN MEDITERRANEAN \$21.95

GRILLED CHICKEN BREAST, FETA CHEESE, GRILLED PEPPERS, NAAN BREAD, LETTUCE , TOMATO, ONION AND TZATZIKI SAUCE.

BRAISED SHORT RIB \$21.95

USDA CHOICE SHORT RIBS BRAISED 10 HOURS, TOASTED BAGUETTE, MELTED PROVOLONE CHEESE, MUSHROOMS, COVERED IN BROWN SAUCE, ONION RINGS

BEER BATTER COD \$21.95

DEEP FRIED, SHREDDED LETTUCE, TOMATO, TOASTED ROLL

Entrees

Day Boat Catch \$MP *(Fresh never frozen)*

Different Species Every Week, Variety of Preparations

Cut of the Week \$MP. *(USA born and raised)*

USDA CAB, Responsibly Sourced, Broiled to Your Request

Petite Filet \$54.95 *(USDA CAB, USA born and raised)*

6 oz. Beef Tenderloin, Broiled to Your Request

Reef and Beef \$52.95

Two 3 oz Beef Tenderloin Medallions, Broiled to Your Request, Two Jumbo Crab Stuffed Shrimp, Garlic Butter, Cheddar Sauce

Chicken Scallopini \$39.95

Pan fried breaded Cutlet, Grilled Red Peppers, Mushrooms, Madeira- Cream Reduction

Haddock Sicilia \$39.95

Breaded Haddock Loin, Hot Cherry Peppers, EVOO, Lemon Parsley

All entrees include choice of two

Caesar salad, garden salad, vegetable, twice baked potato or cup of soup

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