

# Appetizers

- Soup du Jour ~ Prepared fresh daily ..... \$4 CUP ..... \$6 BOWL
- Lobster Bisque ~ Traditional sherry cream bisque ..... \$5 CUP ..... \$7 BOWL
- Shrimp Cocktail ~ Chilled shrimp with spicy cocktail sauce..... \$10
- Calamari ~ Lightly fried and served with lemon and a Vietnamese chili aioli ..... \$10
- Creole Grilled Scallops ~ Grilled sea scallops served with andouille sausage potato pancake and a creole sauce..... \$11
- Mussels Provençal ~ Sautéed with garlic, tomatoes, basil, and white wine..... \$10
- Grilled Goat Cheese ~ Goat cheese wrapped in romaine with sundried tomatoes, capers, balsamic accompanied with grilled ciabatta..... \$9
- Clams Casino ~ Stuffed clams on the half shell with a hint of spice..... \$8
- Stuffed Hungarian Peppers ~ With ricotta & andouille sausage with a sweet pepper coulis..... \$7
- Stuffed Portobello ~ Artichoke and roasted red pepper stuffing with a port wine demi glaze..... \$10
- Crab Cakes Remoulade ~ Blue crab, red peppers, onions, and bread crumbs with cajun remoulade..... \$10

# Salads

- Field Greens Salad ~ With shaved red onion, carrot matchsticks, tomatoes, and mixed olives..... \$5
- Gourmet Caesar ~ Classic..... \$6 Chicken..... \$10 Steak..... \$11 Shrimp..... \$13 Grilled Salmon..... \$14
- Poached Pear Salad ~ Over baby greens with candied walnuts, crumbly blue cheese, mandarin oranges, and Thai vinaigrette ..... \$9
- Goat Cheese & Beet Salad ~ With mixed field greens, tomatoes, and braised fennel with a citrus tarragon vinaigrette..... \$

# Entrées

- Lemon Sage Chicken ~ With pancetta, artichokes, and mushrooms finished with a sage-lemon butter sauce served over angel hair pasta..... \$17
- Grilled Pork Tenderloin ~ Medallions topped with avocado-cream sauce served with vegetable and smoked gouda risotto..... \$19
- Pasta Creole ~ Blackened chicken and andouille sausage with peppers and onions tossed with bowtie pasta in a cajun cream sauce..... \$18
- Mussels Capellini ~ Fresh Prince Edward Island mussels, capellini pasta, basil and diced tomatoes in a white wine sauce..... \$16
- Shrimp and Scallops ~ Pan seared shrimp & scallops over fettuccine pasta in saffron cream with mushrooms, tomatoes, sweet peas, and baby carrots..... \$22
- Lobster Pasta ~ South African lobster tail & langostinos with tarragon sundried tomato sherry cream sauce over fettuccine pasta..... \$23
- Salmon Fillet ~ Lightly grilled fillet served with wild rice and a curry yogurt dill cream sauce ..... \$20
- Ahi Tuna ~ Sesame seared ahi tuna with ginger mandarin sauce and citrus risotto..... \$21
- Macadamia Encrusted Sea Bass ~ Pan seared, topped with orange curry cream sauce & raspberry melba served with potato and vegetable du jour..... \$29
- Stuffed Fillet of Sirloin ~ Pan seared sirloin fillet stuffed with shallots and gorgonzola served with beet risotto and a vermouth - butter sauce..... \$25

~ ADD A PETITE SOUTH AFRICAN COLDWATER TAIL WITH ANY DINNER ENTREE for \$10 ~

- Certified Angus N.Y. Strip Steak ~ Grilled 16 oz Certified Angus NY Strip served with whipped potatoes and vegetable du jour ..... \$29
- Certified Angus Filet Mignon ~ Tender filet, balsamic glazed onions, whipped potatoes, and vegetable du jour..... \$31
- Prime Rib {AVAILABLE FRIDAY, SATURDAY and SUNDAY} Succulent cuts of prime rib served with whipped potatoes and vegetable du jour  
12 ounce cut ..... \$19    18 ounce cut ..... \$25
- Sirloin & Tail ~ 10 oz Sirloin fillet and petite South African coldwater lobster tail served with whipped potatoes and vegetable du jour ..... \$28
- Filet & Tail ~ 8 oz Filet Mignon with balsamic glazed onions and a petite South African coldwater lobster tail served with whipped potatoes & vegetable..... \$40
- Lobster ~ Two petite South African coldwater lobster tails served with whipped potatoes and vegetable du jour..... \$29