

MENU



Our menu was thoughtfully created by our chefs to offer you a unique and tantalizing experience. Open for breakfast and dinner, we pride ourselves on serving delicious food, made in house, with only the finest and freshest ingredients.

## APPETIZERS

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<b>CALAMARI</b> <i>Crispy fried calamari, served with feta dipping sauce and lemon</i>	18
<b>COCONUT SHRIMP</b> <i>Crispy coconut shrimp served with pineapple salsa and spicy honey</i>	18
<b>BLUE CRAB CAKES</b> <i>Two jumbo lump and claw blue crab cakes served with jalapeno aioli sauce</i>	20
<b>FRENCH ONION SOUP</b> <i>Served au gratin with homemade crostini and swiss cheese</i>	12
<b>ESCARGOTS AU GRATIN</b> <i>Mushroom caps stuffed with escargot, garlic herb butter and melted mozzarella</i>	14
<b>1LB MUSSELS</b> <i>Served in white wine or marinara sauce</i>	14

## RAW BAR



A wide variety of raw and cooked quality seafood and shellfish served cold. Ask your waiter for more information or have a look at our daily chalkboard menu.

<b>OYSTERS</b>	MP (market price)
<b>SMOKED SALMON</b>	22
<b>COCKTAIL SHRIMP</b>	18
<b>SEAFOOD TOWER</b>	60   200
<b>TUNA CARPACCIO</b>	22
<b>SCALLOP CEVICHE</b>	14
<b>TARTARE OF THE DAY</b>	22

## SALADS

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<b>CAESAR SALAD</b> <i>Crisp romaine lettuce, tossed in creamy Caesar dressing, croutons, bacon and parmesan cheese</i>	10
<b>HOUSE SALAD</b> <i>Fresh vegetables served on iceberg lettuce, topped with our house vinaigrette</i>	10
<b>SOUTHWEST STEAK SALAD</b> <i>Corn Salsa, cucumber, tomato, avocado, and a hanger steak cooked to your liking with a Baja dressing</i>	25
<b>COBB SALAD</b> <i>Smoked chicken, bacon, tomato, avocado, boiled egg, cucumber, bagel crisps and blue cheese dressing</i>	22
<b>GREEK SALAD</b> <i>Cucumber, tomato, red onion, feta cheese, kalamata olives tossed in greek dressing</i>	16

## SIDES

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<b>MONTE CARLO BAKED POTATO</b>	10
<b>HAND CUT FRIES</b>	6
<b>MASHED POTATOES</b>	6
<b>MAC &amp; CHEESE</b>	15
<b>BASMATI PILAF RICE</b>	6
<b>SEASONAL VEGETABLES</b>	10

## MAINS

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<b>12OZ PRIME RIB</b> <i>Slow roasted, seasoned to perfection, served with au jus dip and fresh vegetables</i>	36
<b>16OZ DELMONICO</b> <i>Hand cut rib eye, grilled to your preference and served with fresh vegetables and compound butter</i>	55
<b>14OZ NEW YORK STRIP</b> <i>Grilled to your preference, served with fresh vegetables and compound butter</i>	50
<b>8OZ BACON WRAPPED FILET</b> <i>Pan-seared and roasted to your preference, served with béarnaise sauce and fresh vegetables</i>	45
<b>ATLANTIC SALMON</b> <i>Organic salmon filet, pan fried, seasoned with our signature fish rub and served with fresh vegetables</i>	32
<b>CHICKEN PARMESAN</b> <i>Crispy chicken breast topped with marinara sauce and a blend of melted mozzarella and parmesan cheese. Served over marinara sauce linguini and a side of garlic bread</i>	28
<b>CAJUN CHICKEN AND SHRIMP</b> <i>Blackened chicken breast, jumbo fried shrimp served over southern inspired gnocchi and topped with crumbled goat cheese</i>	32
<b>LOBSTER LINGUINI</b> <i>Linguini tossed in a rich and creamy lobster bisque, topped with lobster meat and half a tail</i>	45
<b>SEAFOOD PASTA</b> <i>Mixed seafood tossed in Puttanesca sauce served over Linguini</i>	38
<b>207 CHICKEN &amp; RIBS</b> <i>Succulent sticky chicken baby back ribs served with hand cut fries, coleslaw &amp; a dill pickle</i>	36
<b>STICKY CHICKEN</b> <i>Smoked half chicken, brushed with BBQ sauce and finished on the grill, served with hand cut fries, coleslaw &amp; a dill pickle</i>	22
<b>BABY BACK RIBS</b> <i>Smoked and smothered in BBQ sauce, ribs served with hand cut fries, coleslaw &amp; a dill pickle</i>	36