

Menu

Starters

Spring Rolls

As Appetizer (3)...\$4.99 As Entrée (6)...\$8.99

Vegetable filled and deep fried on a bed of Asian vegetables finished with sweet Thai chili and spicy mustard

Shrimp Cocktail...\$10.99

Jumbo Shrimp boiled in our secret spices than chilled and served with spicy cocktail sauce

Soft Shell Crab

As Appetizer (1)...\$9.99 As entrée (2)...\$24.99

Beer battered and fried soft shell crab finished with remoulade sauce. Add two side for entree

Soup Du Jour

Soup Cup **\$2.99** Soup Bowl **\$4.99**

Dinner Salads

Apple/Pear...\$8.99

Romaine Lettuce topped with craisins, pecans, hardboiled egg, diced apple, diced pear and crumbled feta cheese

(Dressing suggestion...Citrus Vinaigrette)

Add chicken...**\$3.99** Add Shrimp...**\$5.99**

Spicy Shrimp Caesar...\$14.99

Romaine lettuce tossed with shaved parmesan cheese and Caesar dressing topped with fried spicy tortilla chips and chili powder rubbed sautéed shrimp

Teriyaki Glazed Salmon Salad...\$15.99

Grilled Salmon Filet finished with teriyaki glaze on a bed of baby spinach, mandarin oranges, chow mein noodles, sesame seeds, scallions and toasted almonds

(Dressing suggestion...Asian Vinaigrette)

Entrees

All entrees come with choice of House salad, Caesar salad, or cup of soup of the day

Char-Grilled 6 oz. Filet Mignon...\$26.99

Finished with herb maître d butter

Rib Eye...\$28.99

12 oz. grilled to perfection, finished with a rich veal demi-glace

Grilled Cedar Plank Salmon...\$18.99

Lightly dusted with brown sugar & cedar plank grilled, finished with a pineapple brown sugar glaze

Chicken Florentine...\$16.99

Lightly dusted & pan seared then finished with a spinach cream sauce

Sides

Baked Potato Baked Sweet Potato Aromatic Rice French Fries Spinach Broccolini Sugar Snap Peas