

Grilled Apple Brandy Pork Chop, lollypop pork chop grilled with apple brandy pan sauce \$15.95

Lemon Garlic Shrimp, sauteed large shrimp, olive oil, garlic, white wine, lemon butter Sauce \$20.95

Jumbo Lump Crab Cakes, (2) served with pico de gallo and honey "Old Bay" drizzle \$21.95

Sole Piccata, pan seared sole fillet with a lemon caper pinot grigio sauce \$16.95

Potato Crusted Salmon, julienne potato crusted salmon fillet seared golden, baked and served with a vodka chive cream sauce or grilled plain \$19.95

Grilled New York Strip, 8oz. Angus strip steak \$19.95

Steak au Poivre, peppercorn crusted 10oz. Angus New York strip steak pan seared and served with a Madagascar peppercorn brandy cream sauce \$23.95

Grilled Angus Ribeye Steak, served with roasted garlic pinot noir demi glace sauce and crispy fried onions \$26.95

Veal Francaise, thinly pounded veal scallopini with a parsley, lemon, garlic egg batter, sauteed and served with francaise sauce \$22.95

Grilled New Zealand Lamb Chops, (2) double boned chops grilled and served with minted demi glace sauce and a side of mint jelly \$19.95

DESSERT



Chef's Choice Dessert Selection or Ice Cream A La Carte \$4.50

Sides;

Sliced Tomato \$2.00

Sauteed Mushrooms or Onions \$3.50

Sauteed Onions and Mushrooms \$4.00

Turmeric rice pilaf, baked potato, mashed potato, baked sweet potato, polenta, or vegetable \$3.50

Spinach garlic \$4.00

Garlic Pasta \$5.00

Loaded Baked Potato \$5.00 With dinner \$2

Beverages;

Iced tea, hot tea, coffee, soda \$2.00 Bottled water, fruit juices, milk, chocolate milk \$2.50

Entree Sharing Charge \$12.00

7% Sales Tax and 18% Gratuity is added to all checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions