

## Appetizers

**Jumbo Shrimp Cocktail**  
\$21

**Crispy Crab Cakes**  
Grainy Mustard Roasted Red  
Pepper Aioli  
\$15

**Grilled Portobello Mushroom**  
Crisp Prosciutto, Mesclun, Feta,  
Served with Balsamic Vinaigrette  
\$12

**Cashew Shrimp**  
Seared Shrimp, Rice Noodles,  
Cashews and Wonton Crisps,  
Served with Asian Vinaigrette  
\$12

**Fried Calamari**  
Served with Marinara Sauce  
\$12

**Lobster Bisque Bowl**  
\$10

## Salads

**Artisan Mixed Greens**  
Candied Pine Nuts, Crumbled  
Goat Cheese, Strawberries  
Served with our House Dressing  
\$8

**Wedge Salad**  
Iceberg Lettuce, Bacon,  
Bleu Cheese Crumbles,  
Cucumber, Egg, Tomato  
Served with Choice of Dressing  
\$9

**Classic Caesar Salad**  
With Parmesan Crisp  
\$7

**House Salad**  
Mixed Greens, Cucumber,  
Grape Tomato, Red Onion,  
Carrots, and White Cheddar  
Served with our House Dressing  
\$6

## A LA CARTE

Mashed Potato	\$5	French Fries	\$5
Baked Potato	\$5	Loaded Baked Potato	\$6
Wild Rice Pilaf	\$5	Truffle Fries	\$8
Chef's Veggie	\$6	Risotto	\$7

\*Consuming raw and/or undercooked animal proteins may result in illness and should be consumed at one's own risk



# Certified Angus Beef



We have partnered with *Certified Angus Beef*® to Provide you with the highest quality of beef available. With standards of excellence even more selective than USDA Choice or Prime, only 8 percent of all beef will earn the *Certified Angus Beef*® shield.



All Steak Selections Are Served with  
Chef's Potato and Vegetable Of The Day.

**Center Cut Filet Mignon**  
with Cabernet Shallot Butter  
7oz \$50 / 5oz \$39

**Center Cut New York Strip**  
with Garlic Herb Scallion Butter  
12oz \$48

**10 oz. House Sirloin**  
\$32

**Ribeye Steak**  
16oz \$60 / 12oz \$47

**Oven Roasted Prime Rib**  
Served with Au Jus  
10 oz \$32 / 14 oz \$45  
\*Weekend Only\*

## STEAK ACCOMPANIMENTS

Bacon Wrap w/ Blue Cheese Crust (filet only)	\$7
Green Peppercorn Demi	\$6
Onion Straws	\$4
Sautéed Mushrooms	\$5
Caramelized Onion	\$5

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# Entrees



## Lake Perch

White Cheddar Mini Penne

\$29

## Seared Salmon Filet

Peppercorn Crusted with a Maple Glaze

\$31

## Caribbean Spiced Mahi Mahi

Pan Seared with Caramelized Pineapple

Served with Citrus Soy Sauce

\$32

## Shrimp and Grits

Cajun Spiced Shrimp with Jalapeño Grits,

Andouille Sausage, Tomato and Scallions

\$32

## Sautéed Jumbo Shrimp and Scallops

Pesto Olive Oil, Angel Hair Pasta, Balsamic Onion and Tomato

\$38

## Caprese Chicken

Seared Chicken Breast, Melted Fresh

Mozzarella, Roma Tomato and Basil

\$28

## Parmesan Crusted Chicken

Topped with Marinara and Smoked Mozzarella,

Linguine with Alfredo Sauce

\$28

## Marsala Glazed Chicken Breast

Mushroom Risotto and Roasted Garlic Cream Sauce

\$29

## Smoked Pork Chop

Bourbon Dijon Glaze

\$29

## Rack of Lamb

Starch of the Day, Cabernet Demi

\$49

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