

Appetizers

Shrimp Cocktail
\$12

Fried Calamari
\$12

**Prosciutto Wrapped
Portobello Mushroom**
Mesclun, Balsamic
Vinaigrette
\$12

Grilled Brie Stuffed Brioche
Fresh Raspberries, Micro Greens,
Raspberry Balsamic Vinaigrette
\$12

Crispy Crab Croquettes
Honey Mustard Citrus Sauce
\$15

Shrimp and Grits
Light Cajun Spice with Amber
BBQ Sauce, Sweet Tomato
\$12

Lobster Bisque Bowl
\$10

Salads

Fresh Mozzarella Salad
Sliced Mozzarella, Roma
Tomato, Mesclun, Red Onion,
White Balsamic Vinaigrette
\$8

Spinach Salad
Fresh Strawberries, Oranges,
Candied Pecans
Feta Cheese, Sweet and Sour
Dressing
\$8

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

Classic Caesar Salad
With Parmesan Crisp
\$7

House Salad
Mixed Greens, Cucumber,
Grape Tomato,
Red Onion, Carrots, and
White Cheddar
\$6

A LA CARTE

Mashed Potato	\$5	French Fries	\$5
Baked Potato	\$5	Truffle Fries	\$8
Loaded Baked Potato	\$6	Risotto	\$7
Wild Rice Pilaf	\$5	Lobster Mac'N'Cheese	\$10
Chef's Veggie	\$6		

*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



Herb crusted Halibut

Spinach Orzo, Yellow Tomato Sauce, Oven Roasted Tomato
\$37

Lake Perch

Lobster Mac & Cheese
\$29

Citrus Horseradish Crusted Salmon

Grand Marnier Sauce, Wild Rice Pilaf
\$31

Shrimp Risotto

Sautéed Shrimp, Lobster Risotto
Sweet Tomato, Laced with Aged Balsamic Reduction
\$32

Portobello Chicken

Seared Breast of Chicken, Portobello and Tomato Ragu
Balsamic Butter Sauce, Asiago Polenta
\$29

Mediterranean Chicken

Sautéed Chicken, Tomato, Shallots, Kalamata Olives,
In Garlic White Wine Pan Sauce Feta Mash
\$27

Parmesan Crusted Chicken

Garlic Parsley Linguine, Asiago Cream Sauce
Broccoli and Tomato
\$28

Pork Tenderloin

Green Apples, Citrus Caramel Sauce, Sweet Potato Mash
\$29

Rack of Lamb

Starch of the Day, Cabernet Demi
\$49

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