

APPETIZERS

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| SHE CRAB SOUP , rich and authentic, a house favorite | Cup...5.00 Bowl...7.00 |
| SESAME SEARED TUNA with seaweed salad, ginger, wasabi & tempura-style dipping sauce | 13.50 |
| TUNA SASHIMI with seaweed salad, cucumber, ginger, wasabi and ponzu dipping sauce | 13.50 |
| BLACKENED STEAK BITES in burgundy bordelaise sauce with broiled bleu cheese | 14.95 |
| SEARED SEA SCALLOPS in red pepper Chardonnay butter on roasted corn relish | 14.95 |
| STUFFED MUSHROOMS with bacon, broccoli, smoked Gouda, Havarti, & buttered panko with Dijon mustard crème sauce | 10.50 |
| CRAB CAKE on spinach chiffonade with whole grain mustard crème sauce | 12.50 |
| QUARTER POUND STEAMED SHRIMP with Bay spices, drawn butter and cocktail sauce | 9.50 |
| CAJUN SHRIMP SKEWER Seared in brown butter and served on spinach chiffonade with a Dijon crème sauce | 9.95 |
| HUMMUS PLATTER grilled Naan, tomato, onion, olives, Greek olive oil, Lebanese Za'atar | 8.75 |
| SOUVLAKIA , Greek marinated chicken or pork skewers With toast points, naan, feta spread, & cucumber-tomato salad with kalamata olives | 12.50 |
| ESCARGOT FLORENTINE Simmered in garlic butter with prosciutto, spinach, and fresh herbs | 9.50 |
| WARM BAKED ALMOND-CRUSTED BRIE With Amaretto raspberry sauce, fresh fruit and toasted baguette slices | 9.50 |
| NAAN CRUST TRUFFLE OIL WHITE PIZZA with caramelized onion, mushrooms, fresh garlic, Parmesan and Havarti, (poached egg optional) | 13.95 |
| NAAN CRUST SAUSAGE PIZZA with onion, Havarti, Parmesan, tomato and pepperoncini | 14.95 |
| GOAT CHEESE-RICOTTA CROSTINI with roasted tomato and caramelized onion (add grilled shrimp) | 7.95 12.95 |
| GRILLED ASPARAGUS & PARMESAN ARTICHOKE HEARTS Asparagus spears grilled in infused olive oil sprinkled with toasted almonds and drizzled with Hollandaise sauce along with Parmesan crusted artichoke hearts | 9.95 |

SALAD OPTIONS:

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| Green Salad with English cucumber, tomato, mushroom, carrots, and red cabbage | 4.95 |
| Caesar Salad tossed with croutons and fresh shredded Parmesan | 5.95 |
| Special Salad w/grilled shrimp, artichoke hearts, olives, peppers, Parmesan, balsamic dressing | 8.95 |
| Spinach Salad with boiled egg, bacon, onion, and sliced mushroom | 6.95 |
| Greek Salad with olives, feta, tomato, cucumber, onion and pepperoncini | 6.95 |
| Warm Goat Cheese crostini on romaine w/cranberries, toasted almond, tomato and Parmesan | 7.95 |

All dressings are house-made and gluten free: Bleu Cheese, 1000 island, Caesar, Roasted Pepper Ranch, Orange Dijon Poppy Seed, Balsamic Vinaigrette, and Lemon Vinaigrette

Our menu contains items that may be served raw or undercooked according to government guidelines. Consuming raw or undercooked meats, poultry, shellfish, or egg may increase your risk of food borne illness.

ANGUS PRIME RIB AND ALL-NATURAL, FRESH-CUT BEEF

Sides to complement your entree selection:

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| House Béarnaise or Hollandaise Sauce | 3.00 |
| Sautéed Mushrooms in Roasted Garlic Wine Butter | 4.50 |
| Broiled Bleu Cheese Crumbles | 3.50 |
| Warm Goat Cheese | 4.95 |
| Warm Feta Spread | 4.95 |
| Broiled Gruyere Cheese | 5.50 |

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| PRIME RIB (12 ounce) | Market Price |
| Slow-roasted daily, served in simmered au jus with ribs (Larger cuts available upon request) | |

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| PRIME RIB AND LOBSTER TAIL PLATTER | Market Price |
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| RIB EYE STEAK (12 ounce) | 32.95 |
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| PAN SEARED RIB EYE | 35.95 |
| In a soy-based searing sauce with sautéed mushrooms and horseradish cream dipping sauce | |

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| GRILLED RIB EYE topped with SAUTÉED SHRIMP SCAMPI | 37.50 |
| Served with steamed rice pilaf or garlic herb buttered pasta | |

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| FILET MIGNON fully trimmed and grilled over radiant infrared heat. | 32.95 |
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| FILET BARDIN | 34.95 |
| Topped with broiled goat cheese and house béarnaise | |

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| FILET CALHOUN with Blackened Shrimp in Parmesan Crème Sauce on roasted potato rounds | 37.95 |
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| TWIN FILETS | 36.95 |
| Pepper crusted and grilled, served on roasted potato rounds in a Prosciutto, Cognac, mushroom and onion Crème Sauce | |

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| GRECIAN FILET MIGNON | 35.95 |
| A simmered mixture of mushrooms, bacon, oregano, and spring onion in garlic wine butter and au jus topped with feta crumbles | |

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| BEEF WELLINGTON BORDELAISE | 39.95 |
| We begin this classic 18 th century dish by folding French puff pastry lined with seasoned pate and onion-mushroom duxelles around a choice filet, baked golden and served with Burgundy Bordelaise Sauce | |

FRESH FISH AND SEAFOOD

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| FRESH CATCH, prepared nightly in the chef's manner | Market Price |
| SESAME SEARED AHI TUNA on shrimp pancake with wasabi Hollandaise served with steamed vegetables or seasoned seaweed salad | 28.00 |
| TWIN CRAB CAKES our original recipe loaded with crabmeat and served on fresh spinach chiffonade with a whole grain mustard crème sauce | 27.50 |
| LOBSTER TAILS PLATTER with drawn lemon butter Served with a warm corn relish, fresh vegetables, and baked potato | Market Price |
| SHERRY NEWBURG LOBSTER AND SHRIMP on PUFF PASTRY Six-ounce lobster tail and shrimp simmered in Newburg cream sauce with mushrooms, julienne carrots, and Danish Havarti | 31.50 |
| COQUILLES de MAISON Sea scallops sautéed in garlic butter with French Chardonnay, bacon, mushrooms, and cream, then broiled with bits of Gruyere and Brie | 31.50 |
| SCALLOPS PROVENCAL Seared scallops crusted in Herbes de Provence, drizzled with parsley lemon butter, served with grilled asparagus and steamed rice pilaf | 31.50 |
| FLAT IRON GRILLED SHRIMP SKEWERS in Saffron Beurre Blanc with Za'atar spiced rice pilaf and lemon butter roasted broccoli | 27.50 |
| FRIED SHRIMP with REMOULADE DIPPING SAUCE Lightly crusted with seasoned breading and served with fresh vegetables, warm corn and red pepper relish, and baked or whipped potato | 25.50 |
| BAKED SEAFOOD TRIO Shrimp, scallops, and lobster baked over rice in a Parmesan and roasted red pepper Chardonnay butter topped with broiled Havarti | 31.95 |
| SPICY SHRIMP & SAUSAGE on STONE-GROUND GRITS Large shrimp sautéed with premium sausage in a spicy Cajun cream sauce with fresh shaved Parmesan on slow simmered grits | 24.95 |
| MEDICI SHRIMP AND PARMESAN PASTA Sautéed shrimp with roasted red peppers, mushrooms, spinach, artichoke hearts, and asparagus tossed with basil pesto alfredo | 28.95 |
| SCALLOP SPINACH SALAD Lightly dusted and pan fried scallops over spinach with crisp bacon, mushrooms, egg, and thin sliced onion w/ orange poppy seed Dijon dressing (Seared scallops available upon request) | 17.95 |

DUCK, LAMB, CHICKEN, PORK, TROUT, AND VEGETARIAN

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| PAN ROASTED DUCK BREAST | 28.50 |
| Boneless Duck Breast seared crisp then roasted for moist tenderness. Served in Asian five-spice herb au jus with risotto and vegetables | |
| DUCK BREAST a l'ORANGE in Orange Liqueur Pan Sauce, with steamed vegetables and Gruyere mashed potatoes | 30.95 |
| GRILLED FRENCH CUT LAMB CHOPS in red wine mint sauce with buttered pasta tossed with tomatoes, olives, and crumbled feta | 34.95 |
| CURRY CHICKEN & BROCCOLI RICE BOWL with carrots, onion, mushrooms and asparagus in light crème and wine pan sauce | 26.00 |
| (without chicken) | 18.95 |
| SPINACH CREPE FILLED WITH CHICKEN AND SHRIMP | 26.50 |
| Sautéed with red peppers, mushrooms, and spring onion, folded into a smoked gouda and Havarti sauce. Served with rice pilaf | |
| HERB-CRUSTED CHICKEN & MUSHROOMS in tarragon pan gravy over roasted potato rounds. Served with fresh vegetables | 19.95 |
| APPLE BRANDY PAN ROASTED CHICKEN with sliced green apples, carrots and grape tomatoes with spinach Parmesan pasta | 23.50 |
| JAMBALAYA OF SHRIMP, CHICKEN, AND SAUSAGE | 27.50 |
| with red peppers, onions, mushrooms and green apple, deglazed and served with spicy Avery Island dirty rice | |
| SPINACH AND GOAT CHEESE STUFFED CHICKEN | 24.50 |
| On pasta with sautéed tomatoes in light lemon mustard crème sauce | |
| GRILLED CHICKEN CAESAR SALAD with homemade seasoned croutons | 16.95 |
| ROASTED PORK TENDERLOIN IN BALSAMIC HERB AU JUS | 23.50 |
| Lightly crusted, served with risotto and sautéed mushrooms | |
| TWIN PORK TENDERLOIN FILETS | 24.95 |
| Lightly crusted and sautéed, served over roasted potato rounds in a in a brandy flamed prosciutto, mushroom, onion crème sauce | |
| FRESH RAINBOW TROUT, broiled, blackened or fried | 25.00 |
| Served with warm corn & red pepper relish and steamed vegetables | |
| SHRIMP AND CRAB STUFFED TROUT baked in lemon beurre blanc | 29.95 |
| Served with warm corn-red pepper relish and vegetables | |