



# Dinner Menu

## **Appetizers**

**Parmesan Truffle Fries \$7**

**Crab cake \$14**

Hand formed pan seared crab cake drizzled with remoulade

**Shrimp Tempura \$13**

Served with a sweet and spicy mustard and thai chili sauce

## **Salads**

**Classic Caesar \$8**

Hand-torn romaine lettuce creamy caesar dressing, parmesan crisp, croutons, and a lemon wedge.

**Apple Gorgonzola salad \$9**

Fresh spring greens layered with candied pecans, red onion, and gorgonzola tossed in a red wine vinaigrette

\*\*Add grilled chicken to either salad \$5

## **Dinner Entrée Feature**

**Lamb Shank \$25**

Served with natural jus with your choice of potato



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## Dinner Entrees

*All dinner entrees include salad bar, potato or rice, and chef's choice of vegetable*

### **\*Ribeye Steak \$27**

12oz grilled ribeye steak finished with our signature garlic butter

\*add mushrooms and onions \$2

### **\*6oz Filet Mignon \$25**

Grilled aged beef tenderloin finished with our signature garlic butter

\*add mushrooms and onions \$2

### **Garlic & Lime Shrimp \$22**

6 wild caught gulf shrimp sautéed in olive oil, fresh lime juice, garlic, green onions and finished with parmesan

### **Chicken Marsala \$19**

Pan seared boneless breast of chicken with caramelized onions and mushrooms topped with a homemade marsala cream

**\*Plate sharing charge - \$3**

**\*An 18% gratuity will be added to parties of 6 or more**

**\*The State Health Department requires us to inform you that eating steaks, hamburgers, and seafood ordered rare, medium rare, or pink in the middle may be undercooked and may increase your risk of foodborne illness**