



Dinner Menu

Appetizers

Clams Casino . Broiled Middleneck Clams, Bacon, Pepper, Onion, Bread Crumbs	6.99
Teriyaki Skewers. Skewered grilled Beef and Chicken in Housemade Teriyaki Sauce with Asian "Slaw"	5.99

Soups and Salads

	Cup	Bowl
Signature Crab Soup	4.49	5.99
Soup of the Day	3.99	5.49
‡House Salad Mesclun Greens, Julienne Carrots, Onion, Cucumber, Tomato, White Balsamic Vinaigrette		4.99
‡Wedge Salad Iceburg Wedge, Tomato, Red Onion, Bacon, Mushroom, Bleu Cheese, Choice of Dressing		4.99
‡Classic Spinach Tomato, Bacon, Mushroom, Red Onion, Boiled Egg, Grain Mustard Dressing		4.99

Add the following to any Salad as an Entrée :

Grilled Chicken 3.99 Grilled Shrimp 4.99 Grilled Salmon* 5.99
 Substitute a Salad or Cup of Soup for Vegetable or Starch on any Entrée for \$2.50

* These items may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, eggs, fish or shellfish may increase your chance of contracting foodborne illness



Entrées

‡South Asian Salmon*	Grilled Salmon Fillet, Tika Masala Sauce, Rice Pilaf, Lentils, Vegetable of the Day	13.99
	<i>Suggested Pairing: Ferrari Chardonnay</i>	
‡Shrimp and Grits	8 Shrimp, sauteed with Andouille Sausage, Onion, Pepper, Celery, Tomato and Mushroom in a Spicy Sauce over Cheesy Grits	14.99
	<i>Suggested Pairing: J. Lohr Chardonnay 1/2 Bottle</i>	
‡Grilled 12 oz New York Strip Steak*	Housemade Steak Sauce, Frazzled Onions, Mashed Potatoes and Vegetable of the Day	15.99
	<i>Suggested Pairing: Apothic Red Blend</i>	
Meatloaf	Seasoned Ground Beef, Bacon wrapped & baked, with grilled Onion and Mushroom, Sweet Tomato Sauce over Mashed Potatoes	12.99
	<i>Suggested Pairing: Red Rock Merlot</i>	
Seafood Au Gratin	Scallops, Shrimp, Crabmeat sauteed with Shallot, Mushroom, Sherry, White Wine and Cream baked with Parmesan Cheese over Rice Pilaf	15.99
	<i>Suggested Pairing: Ruffino Prosecco</i>	
‡Cajun Flounder	Flounder Fillet, lightly blackened, Creole Sauce, Rice Pilaf and Vegetable of the Day	14.99
	<i>Suggested Pairing: Chateau Ste Michelle Rose</i>	
‡Grilled 6 oz. Filet Mignon*	Cabernet Butter, Mashed Potatoes and Vegetable of the Day	16.99
	<i>Suggested Pairing: Silver Palm Cabernet Sauvignon</i>	
‡Peach Pork Chop*	House Cut Bone-In Pork Loin Chop marinated and basted served with Peach and Mustard Glaze, Sweet Potato Mash and Vegetables	13.99
	<i>Suggested Pairing: J.Lohr Riesling</i>	
‡Beef stroganoff	Beef Tips, Mushroom, Onion, Garlic, Beef Stock, Sour Cream over Taglatelli Noodles with Vegetable of the Day	12.99
	<i>Suggested Pairing: Chateau St. Jean Merlot</i>	
‡Roasted Chicken	Roasted and partially deboned half Chicken, Pan Gravy, Stuffing and Vegetable of the Day	12.99
	<i>Suggested Pairing: Carmel Road Pinot Noir</i>	

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