



Dinner Menu

Appetizers

Thai Fried Shrimp Cocktail	Lightly fried baby shrimp with asian style vegetables and sweet chili sauce	6.99
Crab Spinach and Artichoke Dip.	Bound with cream cheese with parmesan and sherry, baked and served with lavash chips	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	
‡Caesar Salad	Romaine Hearts, Croutons, Parmesan Crisp, House made Caesar Dressing	
‡Classic Spinach	Tomato, Bacon, Mushroom, Red Onion, Boiled Egg, Grain Mustard Dressing	

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

‡Salmon Oscar*	Grilled Salmon Fillet, crabmeat saute, hollandaise sauce, asparagus, saffron rice	14.99
	<i>Suggested Pairing: Ferrari Chardonnay</i>	
Battered Shrimp	8 shrimp, beer battered, fried and served with creamy cocktail, rice pilaf and Vegetable of the Day	14.99
	<i>Suggested Pairing: J. Lohr Chardonnay 1/2 Bottle</i>	
‡Grilled 12 oz Ribeye Steak*	Housemade Steak Sauce, Frazzled Onions, Mashed Potatoes and Vegetable of the Day	15.99
	<i>Suggested Pairing: Apothic Red Blend</i>	
Meatballs Marinara	Housemade Seasoned Ground Beef Meatballs, Marinara Sauce, Taglatelli Pasta	12.99
	<i>Suggested Pairing: Red Rock Merlot</i>	
Fish and Chips	Flounder Fillet, beer battered and fried, served with remoulade sauce, fried potatoes and Vegetable of the Day	14.99
	<i>Suggested Pairing: Chateau Ste Michelle Rose</i>	
‡Grilled 6 oz. Filet Mignon*	Bernaise Sauce, Mashed Potatoes and Vegetable of the Day	16.99
	<i>Suggested Pairing: Silver Palm Cabernet Sauvignon</i>	
‡Pork Cutlet Chasseur*	Pork loin cutlet, pan fried, topped with sauce of mushrooms, shallot, garlic, tomato, brandy and tarragon in demi glace over spaetzle with vegetable of the day	13.99
	<i>Suggested Pairing: J.Lohr Riesling</i>	
‡Beef Short Ribs	Braised boneless short ribs in sauce over mashed potaotes with Vegetable of the Day	14.99
	<i>Suggested Pairing: Chateau St. Jean Merlot</i>	
Caprese Chicken	Chicken Breast Stuffed with Tomato, Mozarella, Pesto, Pan Fried and served over saffron rice with Vegetable of the Day	13.99
	<i>Suggested Pairing: Carmel Road Pinot Noir</i>	

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