



Dinner Menu

Appetizers

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| ‡Thai Fried Shrimp Cocktail Lightly fried Baby Shrimp with Asian Style Vegetables and Sweet Chili Sauce | 6.99 |
| Crab Bites. Three Crab Cake Bites, breaded and deep fried, served with Chipotle Aioli | 8.99 |

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 |
| ‡Caesar Salad Romaine Hearts, Croutons, Parmesan Crisp, Housemade Caesar Dressing | | 4.99 |
| ‡Greek Salad Romaine Hearts, Tomato, Kalamata Olive, Red Onion, Pepproncini, Feta Cheese , Housemade Greek Dressing | | 5.99 |
| ‡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 foodbourne illness



Entrées

| | | |
|------------------------------|---|-------|
| Southwest Salmon* | Grilled Salmon Fillet with Corn and Black Bean Salsa over Red Rice with Vegetable of Day | 13.99 |
| | <i>Suggested Pairing: Robert Mondavi Pinot Noir</i> | |
| ‡Shrimp Scampi | 8 Shrimp sauteed with Garlic, Butter, Sherry, Scallion and Tomato Served over Angel Hair | 14.99 |
| | <i>Suggested Pairing: William Hill Chardonnay</i> | |
| ‡Grilled 12 oz Ribeye Steak* | Housemade Steak Sauce, Frazzled Onions, Mashed Potatoes and Vegetable of the Day | 15.99 |
| | <i>Suggested Pairing: Ruffino Chianti</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> | |
| Tortilla Crusted Flounder | Flounder Fillet, Corn Tortilla Crust, Pan Fried, over Red Rice with Chimichurri Cream and Vegetable of the Day | 14.99 |
| | <i>Suggested Pairing: Ferrari Sauvignon Blanc</i> | |
| ‡Grilled 6 oz. Filet Mignon* | Bordelaise Sauce, Mashed Potatoes and Vegetable of the Day | 16.99 |
| | <i>Suggested Pairing: Silver Palm Cabernet Sauvignon</i> | |
| ‡BBQ Pork Ribs, | Dry Rubbed and Roasted Pork Ribs, Grilled with Housemade BBQ Sauce over Mashed Sweet Potatoes with Vegetable of the Day | 13.99 |
| | <i>Suggested Pairing: Apothic Red Blend</i> | |
| ‡Beef Short Ribs | Braised Boneless Beef Short Ribs in Sauce over Mashed Potatoes with Vegetable of the Day | 14.99 |
| | <i>Suggested Pairing: Chateau St. Jean Merlot</i> | |
| Chicken ala Greque | Chicken Breast Sauteed with Garlic, Tomato, Kalamata Olive, Spinach, Feta Cheese and White Wine Tossed with Penne Pasta | 12.99 |
| | <i>Suggested Pairing: J.Lohr Riesling</i> | |

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