<u>Appetizers</u>	GF=Gluten Free	
Classic Poutine w/New York cheese curds & gravy		14.
Spicy Thai Calamari, flash-fried & tossed in spicy thai sauce		17.5
Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cock	tail sauce GF	<i>15</i> .
Littleneck Clams steamed in white wine, garlic, andouille sausag	e & fresh herbs (GF 16.5
Chicken Parmesan Arancini, fried, topped w/ marinara & melted Chipotle Ground Beef Soft Tacos w/jalapeno, sharp cheddar, pic		14.
& side of house-made black bean & grilled corn salad		14.
Curry Garlic Marinated Chicken Skewers w/spicy tomato coulis	dipping sauce Gl	
French Onion Soup, baked w/gruyere cheese	cup/bowl	8./10.5
<u>Salads</u>		
Beefsteak Tomato & Fresh Mozzarella Caprese w/lemon basil vii Grilled Romaine Hearts w/fried capers, blistered grape tomatoes	C	13.5
parmesan reggiano & horseradish caesar dressing GF		13.5
Our Famous Chopped Salad w/spinach, romaine, iceberg, artich	okes,	
chickpeas, tomato, red onion, applewood smoked bacon, bl	eu cheese,	
walnuts & balsamic vinaigrette GF		17.5
Add to Any Salad: Grilled Faroe Island Salmon GF 13. Beef Ter	nderloin GF 13.	
3 U-12 Black Tiger Shrimp GF 12. Chicken B	Breast GF 9.	
Pasta		
Beef Tenderloin Bolognese over rigatoni w/parmesan reggiano (no side)	27.
Sauteed Pesto Chicken over rigatoni w/sun-dried tomatoes,	no sincy	27.
baby spinach & goat cheese (no side)		26.
Rigatoni Primavera w/extra virgin olive oil, garlic, marinara,		-0.
parmesan reggiano & seasonal vegetables (no side)		<i>25</i> .
		20.
<u>Chicken</u>		
Chicken Cordon Bleu rolled w/smoked ham & swiss cheese, light	tly breaded,	
fried & served over our famous curried rice	single/double	<i>27./35</i> .
Fish & Shellfish		
Grilled Faroe Island Salmon Fillet over grilled summer vegetabl	es	
topped w/dill beurre blanc sauce (no side) GF		<i>32</i> .
Brazilian Lobster Tail 80z topped w/garlic & parsley butter GF		40.
Pan-Seared Diver Scallops over parmesan asparagus risotto		
topped w/ginger soy vinaigrette (no side)		<i>34</i> .

Specialty Entrees	
1/2 Rack Smoked Baby Back Ribs w/bbq sauce & house-cut french fries (no side)	
Thai Beef Tenderloin Tips w/Asian vegetables over rice noodles (no side) GF	
Beef Tenderloin Tips Royale w/onions, mushrooms, bordelaise cream & bleu chee	ese
over mashed potatoes GF (no side)	28.
Hot Prime Rib Sandwich w/caramelized onions, cheddar cheese & pepperoncini r	elish
on a sub roll w/house-cut french fries (no side)	<i>20</i> .
Gridley's Farm Grass Fed All-Natural Burger w/house-cut french fries (no side)	<i>20</i> .
USDA Choice, Aged Steaks	
Teriyaki Marinated, Top Sirloin, 90z Filet Style, Certified Angus Beef w/flash-fried	d
garlic herbed potatoes, sauteed baby bok choy & soy demi-glace (no side)	<i>35</i> .
Top Sirloin, 90z Filet Style, Certified Angus Beef GF	
Filet Mignon 7oz/11oz GF	42./54.
Bone-In New York Strip, Angus, 160z GF	
Bone-In Ribeye, Angus, 160z GF	
Porterhouse 24oz, Center Cut GF	<i>65</i> .
Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available) GF	38./49.
All Steaks Include Complimentary Choice of Sauce:	
Bordelaise GF or Creamy Roquefort GF	
Surf N Turf Combinations: Add the Following to Any Entrée	
Brazilian Lobster Tail 80z topped w/garlic & parsley butter GF	<i>33</i> .
Pan-Seared Diver Scallops GF	<i>27</i> .
4 Grilled U-12 Black Tiger Shrimp GF	<i>20</i> .
<u>A la Carte Sides:</u>	
Our Famous Sautéed Mushroom Caps flamed in sherry GF	8.
Asparagus Sauteed w/garlic & topped w/parmesan reggiano GF	<i>12</i> .
Most Entrees Include A Choice of One of the Following Sides:	
Baked Idaho Potato, Steak Fries, House-Cut French Fries, Mashed Potatoes,	

Very Rare-Dark Red, Cool Throughout
Rare-Dark Red Throughout, Cool Center
Medium Rare-Red Throughout, Warm Center
Medium-Pink w/ a Bit of Red in the Center
Medium Well-Brown w/ a Bit of Pink in the Center

Sweet Potato French Fries, Curried Rice or Seasonal Vegetables

Medium Well-Brown w/ a Bit of Pink in the Center Well-Brown Throughout, Heavily Charred

[~] A 20% gratuity will be automatically added to all parties of 10 or more ~

^{**} If you have a food allergy, please notify us. **