

Appetizers

GF=Gluten Free

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| <i>Smoked Salmon w/hash browns, lemon, dill crème fraiche & capers GF</i> | 15. |
| <i>Spicy Thai Calamari, flash-fried & tossed in spicy thai sauce</i> | 17.5 |
| <i>Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cocktail sauce GF</i> | 16. |
| <i>In-house Made Beef & Bacon Meatballs baked w/spicy marinara & mozzarella</i> | 15. |
| <i>Roasted Goat Cheese Baguettes w/herbs de provence & extra virgin olive oil</i> | 14. |
| <i>Clams Casino</i> | 13.5 |
| <i>Burgundy Escargot in garlic & parsley butter w/french baguette GF minus bread</i> | 14.5 |
| <i>French Onion Soup, baked w/gruyere cheese</i> | cup/bowl 8.5/11. |

Salads

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| <i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing & demi glace-drizzle GF</i> | 13.5 |
| <i>Roasted Beet & Mesclun Salad w/walnuts, granny smith apple, goat cheese & honey balsamic vinaigrette GF</i> | 13.5 |
| <i>Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette GF</i> | 17.5 |
| Add to Any Salad: <i>Grilled Faroe Island Salmon GF 14. Beef GF 14.</i> | |
| <i>3 U-12 Black Tiger Shrimp GF 12. Chicken Breast GF 9.</i> | |

Pasta

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| <i>Beef Bolognese w/parmesan reggiano over rigatoni (no side)</i> | 26. |
| <i>Pasta Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano & seasonal vegetables over rigatoni (no side)</i> | 25. |
| <i>Sauteed Pesto Chicken over rigatoni w/sun-dried tomatoes, baby spinach & goat cheese (no side)</i> | 26. |

Chicken

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| <i>Chicken Cordon Bleu rolled w/smoked ham & swiss cheese, lightly breaded, fried & served over our famous curried rice</i> | single/double 27./35. |
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Fish & Shellfish

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| <i>Grilled, Maple Glazed, Walnut Crusted Faroe Island Salmon Fillet w/mashed potatoes & sauteed baby bok choy (no side) GF</i> | 32. |
| <i>Pan-Seared Diver Scallops Scampi w/parsnip puree & roasted curry cauliflower (no side) GF</i> | 34. |
| <i>Brazilian Lobster Tail 8oz topped w/garlic parsley butter GF</i> | 40. |

Specialty Entrees

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- Thai Beef Tips w/asian vegetables over rice noodles (no side) GF* 26.
*Beef Tips Royale w/onions, mushrooms, bordelaise cream & bleu cheese
over mashed potatoes GF (no side)* 28.
*Hot Prime Rib Sandwich w/creamy horseradish, roasted red peppers & cheddar cheese
topped w/chipotle fried onions on a sub roll w/house-cut french fries (no side)* 21.
Gridley's Farm Grass Fed All-Natural Burger w/house-cut french fries (no side) 21.

USDA Choice, Aged Steaks

- Teriyaki Marinated, Top Sirloin, 9oz Filet Style, Certified Angus Beef w/flash-fried
garlic herbed potatoes, sauteed baby bok choy & soy demi-glace (no side) GF* 36.
Top Sirloin, 9oz Filet Style, Certified Angus Beef GF 36.
Filet Mignon 7oz/11oz, U.S.D.A. Choice GF 44./56.
Bone-In New York Strip, 16oz, Certified Angus Beef GF 49.
Bone-In Ribeye, 16oz, Certified Angus Beef GF 52.
Porterhouse 24oz, Center Cut, Certified Angus Beef GF 65.
Slow Roasted Prime Rib w/au jus, 10oz/16oz, U.S.D.A. Choice (As Available) GF 39./50.

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, 8oz topped w/garlic & parsley butter GF* 33.
Pan-Seared Diver Scallops GF 28.
4 Grilled U-12 Black Tiger Shrimp GF 21.

A la Carte Sides:

- Our Famous Sautéed Mushroom Caps flamed in sherry GF* 8.5
Classic Creamed Spinach GF 11.
Asparagus Sauteed w/garlic & topped w/parmesan reggiano GF 13.

Most Entrees Include A Choice of One of the Following Sides:

*Baked Idaho Potato, Steak Fries, House-Cut French Fries, Mashed Potatoes,
Sweet Potato French Fries, Curried Rice or Seasonal Vegetables*

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
Well-Brown Throughout, Heavily Charred

~ A 20% gratuity will be automatically added to all parties of 8 or more ~

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

Executive Chef: Clarence McBride