



## Dinner Menu

### Appetizers

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**TOMATO & MOZZARELLA GF** 12

Baby arugula and basil drizzled with balsamic vinegar and extra virgin olive oil.

**STEAMED MUSSELS GF** 14

Steamed Prince Edward Island mussels with Chablis, lemon, garlic, extra Virgin olive oil.  
Or Fra Diavolo style with spicy marinara sauce.

**SHRIMP COCKTAIL GF** 15

Chilled jumbo shrimp with cocktail sauce and lemon.

### Entrees

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House, Caesar salad or Soup du Jour 1.50

**THE CLASSICS** 24

Your choice of **Chicken Marsala GF**, **Francaise** or **Piccata**  
With Yukon gold mashed potatoes and vegetable medley.

**GRILLED CHICKEN PENNE\*** 24

Grilled chicken breast, green peas and penne pasta;  
tossed in a tomato basil cream sauce with parmigiana reggiano.

**BROILED STUFFED SHRIMP** 29

Jumbo shrimp stuffed with lump crabmeat stuffing with sherry wine, lemon juice  
and butter; served with Yukon gold mashed potatoes and vegetable medley.

**SESAME CRUSTED AHI TUNA GF** 29

Served with wasabi mashed potatoes, stir fried vegetables and sesame ginger glaze.

**SHRIMP LINGUINE\*** 26

Grilled jumbo shrimp, tomatoes, broccoli, Chablis, garlic, extra Virgin olive oil, basil  
and linguine pasta topped with parmigiano reggiano.

**BLACKENED TILAPIA AND SHRIMP GF** 25

With rice pilaf, steamed broccoli and a mild tomatillo jalapeno cilantro salsa.

**BROILED ATLANTIC SALMON GF** 27

With Yukon gold mashed potatoes, vegetable medley and  
tomato cucumber caper dill relish, drizzled with extra virgin olive oil. 27

**CAJUN CHICKEN AND SHRIMP GF** 26

With rice pilaf, steamed broccoli and tomatillo jalapeno cilantro salsa.

**VEGETABLE PENNE\*** 20

Grilled zucchini, squash, baby spinach, broccoli, fresh mozzarella and penne pasta;  
tossed in pesto topped with parmigiano reggiano.

### Grille Meats

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House, Caesar salad or Soup du Jour 1.50

**FILET MIGNON GF** 38

8 oz. center cut grilled filet mignon with a baked potato, vegetable medley  
and red wine sauce.

**NEW YORK STRIP GF** 38

14 oz. grilled NY strip steak with Yukon gold mashed potatoes, vegetable medley  
and red wine sauce.

**BBQ BABY BACK RIBS GF** 26

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes  
and steamed broccoli.

**HERB ROASTED PORK TENDERLOIN GF** 25

With Yukon gold mashed potatoes, vegetable medley and a herb lemon butter sauce.

GF GLUTEN FREE

\* GLUTEN FREE PASTA AVAILABLE

**SHARING FEE** 7