

# DINNER MENU



## LOUNGE PLATES

### **Bistro Sliders** 9

Three Slider Style Burgers with Bruschetta Topping, Swiss Cheese, Crumbled Bacon and Roasted Pepper Aioli served on Grilled Pita Bread

### **Crab Cakes** 11

Jumbo Lump Crab Cakes with Mixed Greens and Remoulade

### **Chicken or Steak Quesadilla** 9

Choice of Chicken or Steak served on a crispy Tortilla Shell with Salsa Fresca, Sour Cream, Shredded Lettuce and Jack Cheese

### **Chipotle Calamari** 12

Chipotle Dusted Calamari served with Sweet Chili dipping sauce

### **Pecan Baked Brie** 9

Oven Baked Brie Cheese with Toasted Pecans, Honey, and Crackers

### **Seared Scallops** 11

Pan Seared Jumbo Scallops in a White Wine Parmesan Crème with sautéed Oyster Mushrooms

### **Beef and Bleu** 8

Shaved Beef with Horseradish Mayo, Red Pepper Aioli and Bleu Cheese on miniature Toasted Pretzel Buns

### **Hummus** 8

Sun dried Tomato Hummus with Warm Pita Bread, Cucumbers, Tomato, Pepperoncini, Roasted Garlic and Carrots

### **Pesto Artichoke Fritters** 7

Artichoke Hearts with Parmesan & Red Bell Pepper lightly fried and served with Basil Pesto & Sweet Chili Oil

### **Wasabi Oysters** 8

Cornmeal fried Oysters over Honey-Soy Asian Slaw drizzled with Wasabi Crème Fraiche

### **Honey BBQ Chicken Wings** 8

Jumbo Wings tossed in our Honey BBQ Sauce with Bleu Cheese Dressing

### **Warm Goat Cheese** 10

Peppered Goat Cheese in Herb Infused Olive Oil with Sun dried Tomatoes, Roasted Garlic, and Ciabatta Toast Points

## SOUP AND SALADS

### **Tomato Basil Soup** 4

Our house made classic Tomato Basil soup

### **House Salad** 5

Mixed Field greens, Roma Tomatoes, Red Onions, Carrots, Parmesan Cheese, Sunflower Seeds tossed with a Citrus Herb Vinaigrette

### **Spinach Salad** 7

Baby spinach, Almonds, Red Onion, Carrots, and Sesame Seeds with Orange-Soy Vinaigrette

### **Caesar Salad** 6

Romaine Lettuce, Croutons, Parmesan Cheese, tossed with our House Made Creamy Caesar Dressing

### **Iceberg Wedge** 6

Chopped Bacon, Roma Tomatoes, Red Onions, Bleu Cheese Crumbles, topped with Bleu Cheese Dressing

## SANDWICHES

### **London Broil** 10

Shaved Beef on Rosemary Focaccia with sautéed Onions, Red Pepper Aioli and Bleu Cheese served with au Jus and Fries

### **Ground Ribeye Burger** 11

House Ground Ribeye on a Toasted Whole Wheat Bun served with Chili Mayo and Fries

### **Tomato Mozzarella Sandwich** 8

Fresh slices of Tomato with Baby Mozzarella, Balsamic Reduction, and Olive Oil on a Garlic Toasted Ciabatta Bun

### **Pesto Chicken Sandwich** 9

Grilled Chicken Breast served on Sun dried Tomato Ciabatta with Roasted Bell Peppers, Baby Spinach, Parmesan Cheese & Pesto Mayonnaise

### **Orange Chicken Lettuce Wraps** 8

Marinated Grilled Chicken Breast, Cabbage, Carrots, Toasted Almonds and Mandarin Oranges served on Crisp Leaf Lettuce with Orange-Soy Vinaigrette

# DINNER MENU



## FLAT BREAD PIZZAS

### **Bourbon Chicken 12**

Grilled Chicken, Red Onion, Smoked Bacon, Cheddar Cheese and Chives with House made Bourbon BBQ Sauce

### **Tomato Mozzarella 11**

Tomatoes, Basil, Garlic Oil, Parmesan and Mozzarella Cheeses

### **Meat Trio 13**

Pepperoni, Italian Sausage, Canadian Bacon, Zesty Tomato Sauce, Parmesan and Mozzarella Cheese

### **Pesto Artichoke & Roasted Pepper 12**

Artichokes, Roasted Red Peppers, Mozzarella Cheese and Fresh Basil Pesto

## PASTAS

### **Cajun Chicken Alfredo 14**

Grilled Chicken, Mushrooms, Roasted Red Peppers, red Onions, Fettuccine, tossed in a Cajun Alfredo Sauce

### **Shrimp Pasta 17**

Sautéed Shrimp, Red Onion, Smoked Bacon, Tomatoes and Goat Cheese tossed in a White Wine Pesto Sauce

### **Vegetable Tortellini Pomodoro 13**

Cheese Tortellini, Red Onion, Squash, Zucchini & Fresh Basil tossed with Tomatoes, Garlic & Extra Virgin Olive Oil

### **Seafood Cioppino 19**

Mussels, Shrimp, Clams and Fresh Fish in a Zesty Seafood Tomato Sauce served over Fettuccine with Grilled Ciabatta Bread



See Our Extensive Martini Menu

## ENTREES

### **Rosemary Chicken 14**

Pan seared Chicken Breast with Mashed Potatoes and Steamed Vegetables in a Rosemary Garlic Butter Sauce

### **Grilled Honey Glazed Salmon 17**

Grilled Salmon with Honey Glaze, Sun dried Tomato Basmati Rice and Wilted Baby Spinach

### **Grilled Beef Tenderloin 19**

Grilled Tenderloin with Sage Compound Butter, Mashed Potatoes and Vegetable of the Day

### **Grilled Bourbon Chop 15**

Brined Bone-in Pork Chop served with Mashed Potatoes, Asparagus and Bourbon Pork Jus

### **Parmesan Crusted Tilapia 16**

Baked Tilapia with Parmesan, served over Warm Quinoa and Baby Spinach with Citrus Buerre Blanc

### **Cast Iron Seared Ribeye Steak 19**

Seared 12 oz. Ribeye topped with Mushroom Beef Jus, over Mashed Potatoes and Asparagus

### **Teriyaki Chicken Kabobs 14**

Marinated Grilled Chicken with Teriyaki Glaze, Basmati Rice & Stir-fry Vegetables

### **Braised Beef Brisket 14**

Braised Brisket with a Rich Beef Gravy over Mashed Potatoes and Asparagus

### **Vegan Stir-Fry 14**

Tofu, Cabbage, Mushrooms, Red Onions & Roasted Bell Peppers in a Lite Vegetable-Soy Broth over Sesame Seed and Almond Quinoa

Executive Chef Mark Heil

\$2 Split Charge

18% Gratuity for Parties of 6 or More