

June Dinner Menu

Starters

SHRIMP COCKTAIL

with a dusting of old bay seasoning, cocktail sauce & a lemon wedge 17

WI FRIED CHEESE CURDS

deep fried & served with homemade ranch dressing 7

FRIED BUTTERMILK CALAMARI

dusted with seasoned flour, served with a side of sweet chili sauce & marinara 9

TOASTED PRETZEL

honey goat cheese, strawberries & balsamic glaze atop toasted pretzel slices 7

POTATO TUMBLERS

a unique spin on a childhood favorite... deep fried potato infused with a changing variety of ingredients & paired with a dipping sauce 7

Soups & Salads

BAKED FRENCH ONION SOUP

cup 4 bowl 5

CAESAR SALAD

romaine, croutons, parmesan cheese & an asiago crisp 9

SUMMER SALAD

red leaf, romaine, black beans, corn, red onion & tomatoes tossed in a honey lime & cilantro vinaigrette 8

CUCUMBER CHICKPEA SALAD

cucumbers & garbanzo beans tossed in a fresh dill vinaigrette 8

GREEK SALAD

romaine & bibb lettuce, tomatoes, cucumbers, kalamata olives, red onion, feta cheese & croutons tossed in a housemade greek dressing 8

you may add the following to any salad:

chicken 5 shrimp 7 salmon 7 tenderloin 10

Entrées

THAI PORK RIBEYE

grilled and topped with a soy & cilantro lime brown sugar sauce 16

GRILLED FAROE ISLAND SALMON

topped with a wild mushroom white wine cream 27

PAPPARDELLE BOLOGNESE

topped with a beef tenderloin bolognese sauce 15

FLORIDA RED SNAPPER (market price)

CHOOSE STYLE: • seared • blackened • grilled

CHOOSE TOPPING: • sundried tomato & caper white wine sauce
• roasted pepper & mushroom ragoût
• onion & orange lime relish

HALIBUT (market price)

CHOOSE STYLE: • seared • blackened • grilled

CHOOSE TOPPING: • sundried tomato & caper white wine sauce
• roasted pepper & mushroom ragoût
• onion & orange lime relish

SHRIMP CAPELLINI

sautéed shrimp & roasted garlic cream sauce atop angel hair pasta 24

CHICKEN & THREE CHEESE RAVIOLI

three cheese ravioli tossed with grilled chicken, asparagus, peppers, spinach & a pesto cream sauce 19

EST 8 BLACK ANGUS FILET

grilled with steak seasoning & served with a side of housemade
steak sauce: 5 oz. 29 6 oz. 32 9 oz. 38

14 OZ. NY PRIME STRIP 34

Your steak may be prepared au poivre, blackened or topped with mushrooms or grilled onions for an additional \$1.00. You may also top your steak with bordelaise, béarnaise, or blue cheese walnut butter for an additional \$1.50