

DINNER MENU
APPETIZERS & SALADS

SOUP OF THE DAY
\$8.00

CORN BISQUE
Roasted Sweet Yellow and White Corn, She Crab Stock, and Sherry
\$9.00

ARUGULA SALAD
Roasted Beets, Maytag Blue Cheese, Citrus Segments, Red Wine Vinaigrette
\$9.00

LOMBARDY SALAD
Mixed Greens, Tomatoes, Shaved Fennel, Carrots and a Champagne Vinaigrette
\$8.00

CAESAR SALAD
Romaine Lettuce with Caesar Dressing, Parmesan Shavings and Garlic Croutons
\$9.00
Grilled Chicken \$15.00
Seared Salmon or Shrimp \$17.00

GRILLED SHRIMP
Brioche Toast Points, Wild Mushrooms, Lobster Pernod Cream Sauce
\$9.00

ENTRÉE SALADS

SEAFOOD SALAD
*Marinated Shrimp, Calamari, and Sea Scallops
Over Mixed Field Greens with Citrus Dressing*
\$20.00

CHICKEN & EGGPLANT SALAD
*Seared Chicken Breast with Eggplant, Olives, Relish, Sun Dried Tomatoes,
Pine Nuts and Feta Cheese*
\$18.00

ENTRÉE

SOUTHERN CHICKEN

Pan Fried with Swiss Chard, Corn Bread and Garlic Dressing

\$19.00

CRAB CAKES

Sweet Corn and Hearts of Palm Mache Salad, Cactus Pear Vinaigrette

Market Price

GRILLED SALMON

Jasmine Rice, Tomatillo and Avocado Salsa and Yucca Crisp

\$22.00

CATCH OF THE NIGHT

Chef's nightly creation

Market Price

GRILLED FRENCH CUT PORK CHOP

*Yukon Gold Mash Potatoes, Tiny French Beans,
Garlic and Green Peppercorn Brandy Demi Sauce*

\$24.00

RACK OF LAMB

*Pepper-Seared, Ragout of Roma Tomatoes, Kalamata Olives, Rosemary
Baked Sweet Potato, Sauté Baby Spinach*

\$30.00

GRILLED NEW YORK STRIP STEAK

*12 oz. Certified Angus with Grilled Potatoes and Summer Squash
Chimichurri Sauce*

\$30.00

PASTA OF THE NIGHT

Prepared daily with the freshest ingredients

SANDWICHES

BLACKENED CHICKEN SANDWICH

Provolone Cheese, Bacon, Honey Mustard Dressing and Chips

\$14.00

JUST A BURGER

*Certified Angus Burger served with Chips and topped with Bacon and
A choice of Provolone, America or Havarti*

\$14.00