



DINNER MENU

• SOUP OF THE DAY •

Cup | \$6 Bowl | \$11

• SALADS •

Add Blackened Chicken +\$12

Garden Salad | \$9

Mixed greens with carrots, cucumbers, tomatoes and choice of dressing.

Caesar Salad | \$9

Fresh romaine tossed with parmesan herbed croutons and our creamy Caesar dressing.

• APPETIZERS •

Shrimp Scampi | \$18

Prawns sautéed in olive oil, white wine, garlic, and shallots, finished with lemon, capers, and fresh herbs.

Roasted Garlic and Goat Cheese | \$12

House favorite served with marinated tomatoes, drizzled with a balsamic reduction, basil oil and chili oil.
Served with fresh crispy crostini

Calamari | \$16

Lightly breaded with sweet Thai chili sauce.

• ENTRÉES •

Prime Rib | \$38

Slow roasted prime rib, served with au jus with mashed potatoes and fresh vegetables.

Filet Mignon | \$42

8oz filet topped with demi-glace, mashed potatoes and fresh vegetables.

Surf and Turf | \$46

8oz sirloin topped with demi-glace and scampi style prawns; served with mashed potatoes and fresh vegetables.

Meatless Shepherd's Pie | \$26

Rich mushroom and vegetable-based sauce with Impossible meat. Topped with cheesy mashed potato crust.

Ravioli | \$24

A combination of cheese, florentine and butternut squash ravioli. Topped with herbs and a parmesan basil cream.

Cajun Chicken Pasta | \$30

Penne pasta tossed in a cream sauce with cajun chicken breast, andouille sausage, tomatoes, bell peppers and shallots.

Grilled Salmon | \$32

Topped with sun-dried tomato, cucumber salsa and a balsamic reduction. Served with a orzo cheese pasta and fresh vegetables.

Pan-Seared Sea Scallops | \$38

Scallops sautéed with garlic and herb butter. Served over fresh greens, sautéed mushrooms and mashed potatoes

• SEASONAL DESSERTS •

\$12

Triple-Layer Chocolate Fudge Cake À la Mode

Rich dark chocolate decadence served à la mode with chocolate sauce.

Carrot Cake A La Mode

Spicy, nutty, moist carrot cake with cream cheese frosting served a la mode with nuts.

Pumpkin Cheesecake

Festive fall flavors of pumpkin, cinnamon & nutmeg. Topped with whipped cream.

