



Dinner Menu

Starters

Calamari 11

Crispy fried Calamari, Served with a side of Marinara Sauce and lemon.

Vegetable Egg Roll 10

Deep fried Egg Roll served with a sweet and tangy Asian Sauce.

Apple-Pecan Salad 9

Mixed Greens Topped with sweet apple slices, creamy goat cheese, maple caramelized pecans, and dried cranberries, Served with apple cider vinaigrette.

Caesar Salad 6

Garden Salad 5

Chef's Soup of the day 5

Entrées

Served with two sides of your choice.

Prime Rib 28 GF

Boneless 12 oz Prime Rib Served with Horseradish cream sauce and au jus.

Suggested pairing with Meiomi Pinot Noir, 2021

Filet mignon 30 GF

7 Oz Chargrilled Filet, Served with a rich mushroom demi-glace.

Suggested pairing with J. Lohr Seven Oaks Cabernet Sauvignon, 2020

Rosemary-Garlic and Potato Encrusted Grouper 27 GF

7 Oz Grouper File Encrusted in shredded potatoes, pan fried and Seasoned with Rosemary -Garlic infused oil. Served with herb cream sauce.

Suggested pairing with Bogle Chardonnay, 2021

Chicken Cacciatore 23 GF

Pan Seared Chicken Breast seasoned with Italian herbs. Finished with Cacciatore Sauce.

Suggested pairing with Kim Crawford Sauvignon Blanc, 2022

Bourbon Pork Chop 26

*Center cut Bone in Pork Chop cured in Bourbon and Brown sugar,
Chargrilled and served with a sticky Bourbon sauce.*

Suggested pairing with Robert Hall Chardonnay, 2021

Please ask your server about our daily special

Sides

*Whipped Potatoes
Chef's Vegetables*

*Rice Primavera
Baked Sweet Potato
Baked Potato*

Dessert

*Choco-Flan 6
Key lime Pie 6
Ice Cream 5*