



APRIL DINNER MENU

STARTERS

FRIED CALAMARI \$14

FRESH CRISPY CALAMARI SERVED WITH MARINARA & LEMON

SHRIMP AVOCADO CUCUMBER BITES *GF* \$12

GRILLED SEASONED SHRIMP OVER CREAMY AVOCADO

ON A CRISP SLICE OF CUCUMBER

CHICKEN WINGS \$18

10 PC. CRISPY FRIED WINGS TOSSED IN MILD, MEDIUM, HOT OR
BBQ SAUCE, SERVED WITH CELERY STICKS.

CHOICE OF RANCH OR BLEU CHEESE DRESSING

COBB SALAD *GF* \$13

FRESH LETTUCE TOPPED WITH DICED AVOCADO, TOMATOES, HARD
BOILED EGGS, CHOPPED BACON & RED ONIONS.

CHOICE OF DRESSING

FLORIDIAN SALAD *GF* \$13

CRISP GREENS TOPPED WITH MANDARIN ORANGES,
STRAWBERRIES, PINEAPPLE, RED GRAPES, TOMATOES,
CUCUMBERS, FETA CHEESE & CANDIED PECANS.

SERVED WITH RASPBERRY VINAIGRETTE

ENTRÉES

ADD A SIDE CAESAR, HOUSE SALAD OR CUP OF SOUP
TO ANY ENTRÉE FOR \$5

CHICKEN ALFREDO \$24

ITALIAN HERB SEASONED GRILLED CHICKEN, OVER FETTUCCINE
PASTA TOSSED IN ALFREDO SAUCE WITH SWEET PEAS &
MUSHROOMS. SERVED WITH GARLIC BREAD

MEDITERRANEAN SEAFOOD RISOTTO *GF* \$33

PAN SEARED 4 OZ GROUPEL, 2 SEA SCALLOPS & 2 JUMBO
SHRIMP, OVER MEDITERRANEAN RISOTTO.
SERVED WITH GARLIC BREAD

HALIBUT *GF* \$29

SAUTEED 7 OZ HALIBUT WITH LEMON DILL BUTTER SAUCE.
SERVED WITH RISOTTO & CHEF'S VEGETABLES

T-BONE STEAK *GF* \$35

BEEF STEAK T-BONE USDA CHOICE,
GRILLED TO YOUR DESIRED TEMPERATURE.
SERVED WITH BAKED POTATO & CHEF'S VEGETABLES

FILET MIGNON *GF* \$36

8 OZ ANGUS BEEF STEAK GRILLED TO PERFECTION,
TOPPED WITH A RED WINE REDUCTION.
SERVED WITH MASHED POTATOES & CHEF'S VEGETABLES

MISSISSIPPI PORK CHOP \$26

PAN SEARED MISSISSIPPI MARINADE STYLE PORK CHOP, OVER
WHIPPED POTATOES. SERVED WITH CHEF'S VEGETABLES

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS,
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. **WE ADD A 3% SURCHARGE TO ALL
CREDIT CARD PAYMENTS. THIS SURCHARGE IS NOT GREATER THAN OUR TOTAL COST OF
ACCEPTING CREDIT CARDS. THERE IS NO SURCHARGE FOR DEBIT CARD PAYMENTS.**