

☞ **Soup** ☞

Soup du jour cup **\$3.00** bowl **\$4.00**
Lobster Bisque bowl **\$5.00**

☞ **Appetizers** ☞

Flash Fried Spinach

Fresh baby spinach flash fried to a crunchy perfection. Lightly kissed with parmesan & lemon. **\$7.00**

Shrimp Cocktail

Jumbo Shrimp with spicy cocktail sauce. **6 pc. \$ 9.00 12 pc. \$15.00**

Mozzarella Tomato Salad

Imported buffalo mozzarella and beefsteak tomatos, drizzled with an aromatic olive oil. **\$9.00**

Spring Rolls - Vegetable spring rolls, sauteéd golden brown. Served with a trio of sauces **\$8.00**

Shrimp Crepes - 2 shrimp crepes with citrus butter sauce. **\$10.00**

Pork & Vegetable Potstickers - With a basil pesto vinaigrette **\$8.00**

☞ **Pastas** ☞

Penne Rustica

Grilled shrimp and chicken in a roasted pepper, prosciutto and fresh herb alfredo sauce. **\$16.00**

Penne Ala Vodka with Salmon

Penne pasta with grilled chopped salmon in a chived pink sauce. **\$18.00**

Fettuccini Alfredo

Fettuccini smothered with homemade alfredo sauce. **With Chicken \$14.00 With Shrimp \$18.00**

☞ **Beverages** ☞

Iced Tea, Coffee, Soda - Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper **\$1.50**

Hot Tea, Hot Chocolate, Milk **\$1.50**

We highly recommend reservations on groups of 8 or more.

Parties of 8 or more will have an 18% gratuity added.

\$3.50 Charge for Split Plates

Casual dress (jeans & golf attire) is permitted all nights of the week in the Bar and Garden Room ONLY.

☞ **Entrees** ☞

Wednesday, Thursday, Friday & Saturday

Dinner entrees include dinner salad, choice of baked potato, chips, french fries or wild rice, and vegetable of the day.

☞ **House Specialties** ☞

Prime Rib - USDA Choice beef rib roasted to medium rare, basted with au jus. **\$18.00**

Lobster Ravioli - Presented on a bed of beurre blanc-bisque sauce. Infused with chives and dill. **\$18.00**

Center Cut Pork Medallions

Grilled as you like it. Chargrilled and basted with pineapple & Jack Daniels sauce. **\$16.00**

Crab Cakes - Served on a bed of corn salsa with a chili lime sauce. **\$22.00**

Chopped Steak - Chargrilled & topped with sautéed onions & mushrooms in a demi glaze. **\$11.00**

☞ **Prime Cuts** ☞

Filet Mignon - USDA Choice, bacon wrapped and grilled to perfection. 6 oz. **\$23.00**

New York Strip - Aged beef grilled to your request. 12 oz. **\$21.00**

Drunken Steak - N.Y. aged beef marinated in bourbon. **\$22.00**

Pork Chop - Grilled, double cut, all natural chop. **\$16.00**

☞ **Seafood** ☞

Scallops Michel

Scallops dusted with ground roasted almonds served with spinach and almond brandy sauce. **\$22.00**

Coconut Crusted Tilapia - Baked filet encrusted with coconut. **\$18.00**

Teriyaki Salmon - Salmon glazed with teriyaki and mandarin orange-ginger sauce. **\$18.00**

Shrimp Tempura - Jumbo shrimp, hand dipped in tempura beer batter, deep fried. **\$17.00**

Shrimp Scampi

Cooked the classic way with clarified garlic butter and Italian herbs over aromatic rice. **\$16.00**

Catfish Platter - Catfish filet, broiled or deep-fried. **\$14.00**

☞ **Fowl** ☞

Chicken Saltimbocca - Served with a lemon pan glaze and carrot orzo. **\$14.00**

Four Herb Chicken Breast - Grilled and lightly seasoned. **\$14.00**