

Soups & Starters

Chicken Noodle Soup

Egg noodles and moist white meat chicken simmered in a light broth with carrots, onions and celery.

Soup of the Day

All soups are homemade with the freshest quality ingredients. Ask your server about today's feature.

Shrimp Cocktail

Chilled jumbo shrimp. Served with cocktail sauce and lemon.

Stuffed Mushroom

White mushroom caps stuffed with spinach, pecorino cheese and buttered panko crumbs, baked golden.

Entrée Salads

Tropical Shrimp Salad

Pineapple, mandarin oranges, dried cranberries, red bell peppers, red onions, cilantro, with honey-lime dressing, topped with grilled shrimp.

Brown Derby Cobb Salad

Grilled chicken, avocado, hard-cooked egg, bacon, blue cheese crumbles, tomato, watercress and mixed greens.

Side Salad

Mediterranean Garbanzo Salad

Garbanzo beans tossed with grape tomato, Kalamata olive, chopped parsley, diced cucumber and scallions with oregano vinaigrette.

Arugula and Lemon Salad

Arugula tossed with pine nuts, shaved Parmesan and lemon vinaigrette, garnished with charred lemon wedges.

Kale & Butternut Salad

Kale and roasted butternut squash, tossed with orzo pasta and herbed vinaigrette.

Caesar Salad

Traditional Caesar salad with romaine lettuce, toasted croutons and Parmesan cheese. Served with Caesar dressing.

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. +

Signature Entrées

Petite Filet

Signature tenderloin petite filet, grilled to your specification with zip sauce.
Served with two sides.

Grilled Salmon

Fresh salmon filet, served char-grilled or poached with a cranberry orange
gastrique. Served with two sides.

Seasonal Entrées

Herb Marinated Lamb Chops

Marinated bone-in lamb chops grilled over an open flame with mint jelly.

Chicken Cordon Bleu

Breaded chicken breast, stuffed with Swiss cheese and ham, baked until golden
brown.

Beef Tenderloin Medallions

Tender beef medallions sautéed with wild mushrooms and a rich Marsala wine
sauce on the side.

Lobster Pasta

Lump lobster meat mixed with pasta noodles, peas, pearl onions, parmesan and
lemon cream sauce.

Rustic Braised Chicken

Chicken quarter with onions, celery & fresh thyme braised in natural broth,
infused with white wine.

Crab-Stuffed Baked Avocado

Ripe avocado stuffed with a savory mixture of blue crab meat and sweet corn,
black beans, served with two sides.

Sides

Broccoli Au Gratin

Vegetable du Jour

Honey Butter Skillet Corn

Sautéed Baby Spinach with Olive Oil & Garlic

Baked Sweet Potato

Whipped Potatoes

Spiced Sweet Potato Fries

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