

**Dinner Menu: Thursday,
May 6th and Friday, May 7th**

Appetizers

Salmon Cake

Served with lemon dill beurre blanc. \$9.95

Bruschetta

Fresh tomatoes marinated in balsamic, olive oil, garlic, onion, and basil served on toasted crostini. \$9.95

Peel & Eat Shrimp

Served with lemons and cocktail sauce. ½ Pound \$11.95 & 1 Pound \$18.95

Salads

Caprese Salad

Fresh tomatoes, mozzarella, fresh basil, garlic oil and balsamic reduction drizzle. \$12.95

Caesar Salad

Romaine lettuce tossed with parmesan cheese, crouton, boiled egg and house Caesar dressing. \$12.95

Chef Salad

Romaine lettuce, topped with ham, turkey, bacon, cheddar cheese, onion, tomato, cucumber, hard-boiled egg, and a choice of dressing. \$13.95

**Add Chicken: \$3; Seared Ahi Tuna: \$5;
Grilled Salmon: \$6; 6 Jumbo Grilled
Shrimp: \$6; Seared Scallops \$8**

Entrees

Braveheart Prime Angus Filet

6-ounce \$24.95 or 8-ounce \$28.95

Seasoned filet mignon, grilled to medium rare, served with veg du jour and a Cabernet demi glazed reduction and choice of side.

NY Strip Sinatra

14-ounce Black Angus striploin seasoned and grilled to medium rare, topped with garlic cracker crumbs, garlic cream sauce, veg du jour and choice of side. \$26.95

Pesto Crusted Salmon

Atlantic salmon seasoned and pesto crusted and sauteed finish with a balsamic drizzle reduction, veg du jour and choice of side. \$23.95

Shrimp & Peppers

10 Jumbo shrimp sauteed with roasted red peppers, garlic, lemon juice and thyme served with veg du jour and choice of side. \$17.95

Grilled Chicken Chasseur

Seasoned chicken breast grilled served with a hardy red wine, mushroom, garlic and herbs sauce, choice of side and veg du jour. \$16.95

Sides

Fries, Sweet Potato Fries, Whipped Potato, Baked Potato, Dauphinoise Potato, Loaded Baked Potato, Herb Ranch Roasted Red Potato, Wild Rice Pilaf, Quinoa Barley Pilaf, and Hash browns.