Thursday, June 17th & Friday, June 18th

Appetizers

Tomato Bruschetta

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

Fresh Vegetable Flatbread

Herb cream cheese spread on a warm flatbread topped with arugula, tomato, cucumber, roasted red peppers and carrots. \$10.95

Peel & Eat Shrimp

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

<u>Salads</u>

Bruschetta Arugula

Arugula topped with cherry tomato, onion, croutons, parmesan cheese, fresh basil, garlic oil and balsamic reduction drizzle. \$10.95

Caesar Salad

Romaine lettuce tossed with parmesan cheese, crouton, boiled egg and house Caesar dressing. \$8.95

Wedge Salad

A wedge of iceberg topped with bleu cheese dressing, cherry tomatoes, red onion, chopped bacon and bleu cheese crumbles, \$8.95

Nicoise Salad

Blend of romaine and arugula tossed in stone ground mustard vinaigrette, topped with kalamata olives, green beans, tomato, onion, boiled egg, roasted potato, and red pepper. \$10.95

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.

Cedar Plank Salmon

Fresh Atlantic salmon hot smoked on a Cedar plank served with choice of side, veg du jour and lemon beurre blanc. \$23.95

Blackened Pork Chop

Bone in frenched pork chop seasoned with Cajun seasoning and blackened served with veg du jour, roasted pepper coulis and choice of side. \$24.95

U Club Angus Prime Rib

Angus prime rib seasoned with garlic, herbs and club spices, slow roasted and served with a choice of side, veg du jour and au jus

8 oz, \$16.95, 10 oz. \$19.95, 12 oz. \$22.95, 14 oz. \$25.95, 16 oz. \$28.95

Mahi Fajita Bowl

Seasoned and pan roasted Mahi, served on top of Spanish rice, guacamole, pico de gallo, sauteed peppers, onion, and finish with a chipotle aioli. \$21.95

Sides

Fries, Sweet Potato Fries, Whipped Potato, Baked Potato, Loaded Baked Potato, Herb Roasted Red Potato, Wild Rice Pilaf, Quinoa Pilaf, Spanish Rice, Garlic Parmesan Butter Noodles and Hash brown.