

Cup \$7 Bowl \$8

Soup Of The Day

Gazpacho

Appetizers

Popcorn Chicken Fritters \$11

Served With BBQ Sauce

Fried Pickles \$ 12

Served with Dill Ranch

Shrimp Cocktail \$15

Served with Lemons & Cocktail Sauce

Charcutier Board For 2 \$14

Curated Selection of Cured Meats, Cheeses, and
Accompaniments Meant for Sharing

Caprese Skewers \$12

Heirloom Tomato, Fresh Mozzarella, Balsamic Vinegar, Basil

Italian Sausage Kabobs \$14

Red & Green Peppers, Romesco Sauce

Roasted Garlic & Olive Oil \$10

Confit Garlic, Extra Virgin Olive Oil, Parmesan Cheese,
Fresh Bread

Salads

Caesar Salad \$17

Romaine, Caesar Dressing, Croutons, Parmesan,
& Boiled Egg.

BBQ Chicken Salad \$24

Ranch Dressing, Romaine, Corn Salsa, Black Beans,
Tortilla Strips, Heirloom Tomato, Cheddar Cheese,
BBQ Glazed Chicken Breast

Prosciutto & Melon Salad \$17

Acadian Mix Green, Prosciutto, Cantaloupe,
Watermelon, Fresh Mozzarella,
Honey Mustard Vinaigrette

Side Caesar or Side House Salad \$7

Romaine Lettuce, Heirloom Tomato, Cucumber,
Croutons Your Choice of Dressing

Add Grilled Chicken: \$7, Seared Ahi Tuna: \$10,
Grilled Salmon: \$13, 6 Jumbo Grilled Shrimp: \$12

Salad Dressing Choices

Raspberry Vinaigrette, French Dressing, Thousand Island,
Caesar, Ranch, Creamy Bleu Cheese, Stoneground
Mustard Vinaigrette, Italian, Balsamic Vinaigrette, and
Honey Mustard.

Small Plates

Philly Cheesesteak Loaded Potato\$17

Peppers, Onion, Sliced Beef,
Monterey Jack Cheese Sauce

Beef Medallion \$20

4oz. Beef Tenderloin, Cabernet Demi
Glaze Reduction,
Garlic Red Mashed Potato

Grilled Mahi Taco \$17

Corn Tortilla, Roasted Corn Salsa,
Chipotle Lime Crema, Cheddar Cheese

Sesame Chicken Lettuce Wrap \$16

Sliced Chicken, Bibb Lettuce, Shredded
Cabbage, Green Onion, Savory Sweet
Soy Sauce, Sesame Seed

Off The Grill

Filet Mignon \$46

8oz. Beef Tenderloin, Cabernet Reduction, Baked Potato, Veg Du Jour

Grilled Salmon Romesco \$30

Romesco Sauce, Garlic Mashed Red Potato, Veg Du Jour

Horseradish Crusted NY Strip \$43

14oz NY Strip Steak, Baked Potato, Veg Du Jour

Bacon Wrapped Pork Tenderloin \$38

Applewood Bacon, Garlic Red Mashed, Veg Du Jour,
Cherry Demi Glaze Jus

Grilled Blackened Shrimp Bowl \$28

Tex Mex Rice, Avocado, Roasted Corn Salsa, Limes, Shredded Cabbage

Entrees

Pesto Ravioli \$20

Fresh Pesto, Ricotta Ravioli, Spinach, Heirloom Tomato, Parmesan

Caprese Chicken Saltimbocca \$22

Heirloom Tomato, Mozzarella, Crispy Prosciutto, Basil, Balsamic, Linguine Pasta

Baked Mediterranean Grouper \$38

Encrusted With Sun Dried Tomato, Capers, Herbs, Green Olives, & Lemon Juice, Quinoa Pilaf,
Veg Du Jour

Scallop Piccata \$29

Linguine Pasta, Capers, Lemon, Herbs, Butter, White Wine