

Saturday Dinner Menu

Appetizers

Gourmet Kobe Burger Sliders

American Wagyu Kobe Beef with Maytag Blue Cheese, Bermuda Onion Marmalade and a side of Chef's Steak Sauce

Lobster Mac and Cheese

Gourmet Pasta with Cold Water Lobster and a Parmigiano Reggiano Cheese Sauce

Parmesan Truffle Fries

Crispy Fries tossed with fresh grated Parmesan Cheese, Truffle Oil and Fresh Herbs

Sesame Crusted Tuna

Lightly Seared and served with Asian Slaw, tossed with a Sesame Ginger Dressing and finished with a Wasabi Drizzle and Crispy Wontons

Bang Bang Shrimp

Crispy Shrimp tossed with Creamy Sweet Chili Sauce, Mixed Greens, Snow Peas, Shredded Cabbage, Carrots, Lettuce, Soy Beans and Julienned Peppers. Served in a Crispy Spring Roll Shell and finished with a Sweet Chili Lime Dressing

French Onion Soup or Soup Du Jour

Small Salads

Beet and Goat Cheese

Baby Spinach topped with fresh Roasted Beets, Sliced Strawberries, Candied Pecans and Raspberry Dressing

Old World Iceberg Salad

Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes and Blue Cheese Dressing

Classic Caesar Salad

Club Salad

Mixed Greens with Grape Tomatoes, Cucumbers, Black Olives, Carrots and choice of Dressing

Caprese Salad

Baby Arugula served with fresh Mozzarella, Tomatoes, Kalamata Olives, Cheese Crostinis and finished with a 20-Year Aged Basil Balsamic Vinaigrette

Entrée Salad

Steak Flat Bread and Salad

Ultra-thin Crust topped with Sautéed Onions, Cheese Blend and a Grilled Four-Ounce Tender Filet. Served with an Iceberg Side Salad with Chopped Tomato and a side of Blue Cheese Dressing

Filet and Wedge

Four Ounce Grilled Filet served with a wedge of Iceberg Lettuce, Vine Ripened Tomatoes, Applewood Smoked Bacon, Maytag Blue Cheese, Crispy Onions and a side of Blue Cheese Dressing

Tuscany Salad

Market Fresh Greens topped with Warm Artichoke, Grape Tomatoes, Kalamata Olives, Goat Cheese and finished with White Balsamic Vinaigrette

+ Add Chicken \$4.50 Salmon \$7.00 Shrimp \$7.00

Chef's Specials

Roasted Duck A La Orange

Crispy Duck served with Mashed Sweet Potatoes, Braised Red Cabbage & finished with an Orange Grand Marnier Sauce

Braised Lamb Shank

Slowly braised and served over Quinoa Blend with shredded Kale, Glazed Carrots, Pearl Onions and rich Red Wine Sauce

Trout Almondine

Rainbow Trout Fillet sautéed with Almonds, Lemon, White Wine and Fresh Parsley

10 oz. Prime Sirloin Steak

Grilled Sirloin Steak topped with Crispy Sweet Shallots, Baked Potato, Vegetables of the Day and choice of Red Wine Demi or Bearnaise Sauce

Seared Sea Scallops

Served over Portabella Raviolis, with Asparagus, diced Tomatoes and finished with Mushroom Truffle Cream Sauce

Catch of the Day

Prepared to your liking - Grilled or Sautéed. Served with Chef's Accompaniments and a side of Lemon Caper Sauce

Grilled Eight Ounce Manhattan Prime Steak

Grilled Ten Ounce Rib Eye Steak

Served with Bearnaise Sauce