

Appetizers

Shrimp Cocktail

8 jumbo Shrimp accompanied by tangy cocktail sauce and lemon. Served poached or blackened. 15

Cheese & Fruit

A selection of cheese and fruit served with crackers. 12

Smoked Salmon Plate

Applewood smoked Salmon served with capers, egg, red onion, and dill cream cheese. Accompanied by marbled rye toast points. 12

Ahi Tuna Poke

Fresh sushi grade tuna is diced and marinated with soy sauce, ginger, rice wine vinegar, sesame oil, red pepper flake, green onion and sesame seeds served with tortilla chips and baguette slices. 15

Salads

House

House blend Lettuces with cucumber, tomato, carrot and cheddar-jack cheese served with your choice of dressing. 9

Signature

Spring mix Lettuces tossed in balsamic vinaigrette with egg, tomato, feta, bacon, and candied pecans. 10

Caesar

Hearts of romaine tossed in Caesar dressing with shaved parmesan, asiago, and croutons. 9

Wedge

Wedge of Iceberg served with cherry tomato, bacon, blue cheese crumbles, blue cheese dressing topped with balsamic reduction. 10

Asian Noodle Salad

Romaine Lettuce with Asian style noodles, mandarin oranges, water chestnuts, cucumbers, carrots, peanuts and wonton strips with a honey, ginger and soy dressing. 10

*BBQ Chicken Salad**

House blend lettuces with fried chicken tenders, tomatoes, grilled corn, black beans, shredded cheddar-jack, carrots, eggs and French-fried onions served with BBQ ranch dressing. 12

Add grilled chicken 5

*Add grilled salmon** 10

*Add grilled steak** 10

Entrées

Chopped Beef Steak*

12 Oz of Angus chopped Beef seared with onions, peppers, and mushrooms and accompanied with demi-glace. 18

Chicken Breast Caprice

6oz Chicken breast is pan seared and topped with diced tomato, fresh mozzarella, basil and balsamic vinegar reduction. 18

Jerk Chicken

6oz Chicken breast is Caribbean jerk marinated and served with mango habanero bbq sauce. 18

Salmon with Summer Vegetables*

6 Oz Salmon filet is pan roasted and topped with sugar snap peas, grape tomatoes, mushrooms, garlic and tarragon. 23

Bone in Pork Chop with Apple Slaw*

10 oz. Bone in Pork Chop is char grilled and topped with a Granny Smith apple slaw. 24

Prawns with Chipotle Mango Salsa

Jumbo Prawns are char grilled and topped with a chipotle mango salsa. 26

Filet Margarita*

6oz Angus Beef Tenderloin is char grilled and topped with Tequila margarita compound butter, lime zest and sea salt. 28

Flat Iron Steak with Chimichurri*

8oz flat iron steak is flame grilled then sliced thin and topped with chimichurri sauce. (suggested cook temp mid rare) 24

Catch of the Day*

Fresh, wild caught fish served with a house or lemon butter sauce.

Market Price

All entrees are served with a choice of salad and two sides.

House Sides

Baked Potato	Whipped Potatoes	Country Green Beans
Street Corn Salad	Lima Beans	Stir Fried Rice
Parmesan Asparagus	Pan Fried Cabbage & Carrots	
Asian Coleslaw	Deep Fried Brussel Sprouts	
Squash Casserole	Parmesan Prosciutto Risotto	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PER RUTHERFORD COUNTY HEALTH DEPARTMENT.