

LUNCH MENU

STARTERS

LOBSTER NACHOS - lobster tail meat smothered with cheese and lobster queso, served with salsa roja and sour cream	\$14.50
HOT BAKED BRIE – served with seasonal berries and crackers	\$11.95
SEA BAKE - crab, shrimp, bay scallops and crawfish baked in a parmesan cream sauce, served with toast points	\$9.95
CALAMARI - lightly breaded, seasoned then fried, served with marinara sauce and lemon	\$9.95
FIRECRACKER POPCORN SHRIMP - crispy shrimp, tossed with banana peppers and tomatoes, served with sriracha aioli (tossed in Buffalo add \$1)	\$8.95
BANGKOK SHRIMP - crispy shrimp in a spicy thai sauce	\$8.95
CHICKEN FAJITA QUESADILLAS - sautéed peppers and onions, lettuce, salsa and sour cream	\$8.95
SPINACH & ARTICHOKE DIP - served with tri-color chips	\$7.95
BARBEQUE CHICKEN CHIPS - each chip is smothered with barbeque chicken and cheese, served with sour cream and bbq sauce	\$7.95
CHICKEN WINGS (8) - served buffalo, bbq, teriyaki, bangkok garlic sriracha or salt n pepper (all drums or all flats add \$1)	\$6.95
MOZZARELLA STICKS –six breaded mozzarella sticks, deep fried and served with marinara sauce	\$6.95
CAJUN CHICKEN EGGROLLS - blackened chicken, corn, and gouda, served with asian-mandarin dressing and salsa roja	\$6.95
FRIED PICKLES - with horseradish ranch	\$5.95
FRIED ONION TANGLER BASKET –served with horseradish ranch	\$5.95

ENTREES

*FILET MIGNON - 7 oz. 21 day aged angus beef served with wild mushroom sauce, parmesan mashed potatoes and seasonal veggies	\$23.95
*CAJUN GRILLED SALMON - fresh salmon topped with a creole mustard honey glaze, served with risotto and veggies	\$16.95
*BISTRO FILET – 10 oz, served with parmesan mashed potatoes and green beans	\$15.95
PARMESAN ENCRUSTED CHICKEN - lightly breaded, over fettuccini, with a sundried tomato and artichoke cream sauce	\$14.95
MEDITERRANEAN CHICKEN - marinated grilled chicken breast served with seasonal veggies and cauliflower mash	\$12.95
CHICKEN PARMESAN - pan fried chicken breast with marinara sauce and melted mozzarella cheese over spaghetti	\$10.95
GOURMET MEATLOAF - a blend of seasoned buffalo, angus beef and turkey, piled atop parmesan mashed potatoes and veggies	\$10.95
CHICKEN TENDERS PLATTER - hand battered, plump and juicy tenders, served with fries and our gourmet coleslaw	\$8.50

PASTA

SEAFOOD CAPELLINI - crab, shrimp, scallops and crawfish in a cajun cream sauce, served over angel hair pasta	\$11.95
CHICKEN OR SHRIMP CARBONARA - choice of chicken or shrimp over fettuccini in bacon-parmesan cream sauce with peas and sundried tomatoes	\$11.95
SEAFOOD MAC-N-CHEESE - (<i>our award winning recipe</i>) creamy, cheesy macaroni with crab, shrimp, crawfish and scallops	\$11.95
BLACKENED SHRIMP or CHICKEN ALFREDO - served in a creamy alfredo sauce over bow tie pasta	\$11.95
SPAGHETTI MARINARA WITH MEATBALLS – made with our traditional marinara sauce, served with two hearty homemade meatballs	\$10.95

LUNCH COMBO (PICK TWO) - \$9

HALF SALAD – Caesar, Greek, Kale & Apple, Seasonal Summer or Blue Cheese Bacon Wedge
HALF SANDWICH – Cheesesteak, *Steak in the Grass, *Prime Rib, *Filet, Chicken Salad, Fried Cod or Buffalo Chicken Sandwich
CUP OF SOUP – Soup of the Day (Ask you server)

SALADS

STEAK SALAD - sliced steak, mixed greens, applewood smoked bacon, cucumbers, tomatoes, jack cheese, goat cheese, onion strings	\$12.95
SOUTHWEST CHICKEN SALAD - field greens, grilled chicken, cheddar jack cheese, tomatoes, corn, cilantro and corn tortilla strips	\$10.95
SEASONAL SUMMER SALAD - fresh strawberries, apples, and gorgonzola over mixed greens with candied pecans and a pomegranate vinaigrette	\$9.95
KALE AND APPLE SALAD - kale leaves, apples, walnuts, dried cranberries and blue cheese crumbles with an apple-citrus vinaigrette	\$8.95
GREEK SALAD - mixed greens, red onion, feta cheese, olives, tomato, banana peppers and cucumber, served with greek dressing	\$8.95
*CAESAR SALAD - romaine mix tossed with caesar dressing and croutons, topped with shaved parmesan cheese	\$6.95
BLUE CHEESE & BACON WEDGE - add buffalo chicken tenders (\$9) – add *angus beef burger (\$10) - add *bison burger (\$13)	\$6.95

ADD ONE OF THESE TO YOUR SALAD OR ENTREE

*FILET MIGNON (4 oz.)	\$11	*SALMON (4 oz.)	\$5	CHICKEN SALAD	\$4
*JUMBO SCALLOPS (2)	\$6	GRILLED SHRIMP (4)	\$5	BUFFALO CHICKEN TENDERS	\$3
*BISTRO FILET (5 oz.)	\$6	GRILLED CHICKEN	\$4	CANDIED PECANS/WALNUTS	\$2
*BEEF BURGER PATTY	\$6				

SANDWICHES

(Served with garlic fries, on a bun, hoagie roll, low-carb wrap, or multi-grain wheat bread)

*BLACK & BLUE FILET SANDWICH - blackened filet mignon tips, caramelized onions and a horseradish blue cheese aoli on a hoagie bun	\$10.95
SHAVED PRIME RIB SANDWICH - slow-cooked prime rib, sautéed with mushrooms, onions, and provolone cheese on a hoagie bun	\$9.95
REUBEN - corned beef, swiss cheese, sauerkraut, thousand island dressing on a hoagie roll	\$8.95
FRIED COD SANDWICH - with tartar sauce on multi-grain bread	\$8.95
PHILLY CHEESESTEAK - grilled chicken or steak, sautéed with mushrooms, onions, peppers and american cheese on a hoagie bun	\$8.95
CHICKEN FAJITA SANDWICH - chicken sautéed with fajita seasoning, peppers and onions, served with avocado and salsa on a hoagie bun	\$8.95
CHICKEN PARMESAN HOAGIE - pan fried chicken breast with marinara and melted mozzarella in a hoagie bun	\$8.95
FIRE CRACKER SHRIMP TACOS - our famous fire crackers shrimp in a soft tortilla shell with cabbage, tomatoes, avocado and salsa	\$8.95
MEATBALL PARMESAN HOAGIE - our hearty homemade meatballs with marinara and melted mozzarella on a hoagie bun	\$7.95
CHICKEN SALAD SANDWICH - homemade recipe with grapes, candied pecans, sun-dried tomatoes and red onion, served on a bun	\$7.95
CRISPY CHICKEN SANDWICH - with pepper jack cheese, mayo and pickles	\$7.95
BUFFALO CHICKEN SANDWICH - buffalo chicken tenders topped with provolone cheese on a bun with lettuce, tomato and onion	\$7.95
BIG BLT - hearty portion of bacon, lettuce, tomato and mayo on a bun	\$6.95

*BUILD YOUR OWN BURGER (*BISON \$13.50 – *TURKEY \$7.95 – *ANGUS BEEF \$8.95) OR CHICKEN SANDWICH (\$6.95)

(Served on a bun with lettuce, tomato, onion & garlic fries)

AVOCADO	\$2	BACON	\$2	BBQ SAUCE	50¢
GORGONZOLA	\$2	CHEESE	\$1	SAUTEED ONIONS	50¢
FRIED EGG	\$2	SAUTEED MUSHROOMS	\$1	JALAPENOS	50¢

SIDES

BAKED POTATO/LOADED	\$4/\$5	PARMESAN MASHED POTATOES	\$4	GREEN BEANS	\$3
RISOTTO OF THE DAY	\$5	HOUSE OR CAESAR SALAD	\$4	GARLIC FRIES BASKET	\$3
SWEET POTATO FRIES BASKET	\$4	MACARONI AND CHEESE	\$4	GOURMET COLESLAW	\$3
SAUTEED BROCCOLI	\$4	CAULIFLOWER MASH with cheese	\$4	SEASONAL SAUTÉED VEGGIES	\$3

***MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.**