

STARTERS**SPICY CALAMARI 11**

Lightly battered and fried to golden brown, jalapeño, basil leaves with cocktail sauce

CRAB CAKES 12

Two crab cakes, jalapeño peppers, cilantro, cayenne with homemade remoulade sauce

CHEESE PLATE FOR TWO 14

Soft Gorgonzola, goat cheese balls, Brucine, Brie, Gouda, Swiss cheese with saucisson, salami and fruit

SHRIMP TEMPURA 10

Shiner Bock beer battered shrimp with chili sweet sauce

SPINACH ARTICHOKE DIP 9

Warm spinach and artichoke dip with crostinis

HUMMUS DIP 8

Puree of garbanzo and tahini with virgin olive oil, pine nuts, cherry tomato and pita bread

SEAFOOD FONDUE 12

Shrimp in a swiss fondue served in a bread bowl with crostinis

SHRIMP SAUTÉ 8

Shrimp in our chef's special sauce

PORK QUESADILLA 10

Pulled pork, goat cheese, onions and peppers in a crispy flour tortilla with mango pico de gallo and sour cream

SOUPS Cup/Bread Bowl**TOMATO BASIL 4/7****SOUP OF THE DAY 4/7****SALADS** Small/Large

Add 4 oz Chicken 3.5

Add 4 oz Beef /Grilled Salmon 6

GOAT CHEESE BISTRO SALAD 9/11

Mixed field greens, red onions, grape tomatoes, cucumbers, feta, olives, lemon vinaigrette dressing

SPINACH SALAD 8/10

Prosciutto, pear, raisins, asiago, pecans with balsamic vinaigrette dressing

GRILLED CHICKEN COBB SALAD 10/12

Romaine lettuce, spring mix, eggs, bacon, tomatoes, red onions, smoked Gouda, asiago with blue cheese dressing

SANDWICHES

Served with French Fries and a Pickle

Substitute Cup of Fruit for 2.5

Substitute Waffle Fries for 1.5

MAIN BURGER 12

1/2 lb certified Angus beef patty grilled to your liking garnished with lettuce, tomatoes, onions,

ENTREES

Includes your choice of two side items listed below

ROSEMARY ROASTED FREE-RANGE CHICKEN 16

Full half of tender free-range chicken, fresh rosemary, seasonings

STALER CHICKEN CORDON BLEU 16

Roasted chicken breast, Swiss cheese, pickle and ham with red wine, creamy mushroom sauce

BONE-IN PORK CHOPS 20

Bone-in pork chops with garlic herb butter sauce

AUSTRALIAN LAMB CHOPS 28

French cut Lamb chops with a light herb rub and grilled on the open flame

FILET MIGNON TOWER 34

Three center cut filet medallions layered with grilled portabella mushrooms and topped with a cabernet reduction sauce

FILET MIGNON 30

8 oz filet is the center cut of the tenderloin

BEEF TENDERLOIN 26

8 oz tenderloin medallion with brandy peppercorn sauce

RIB-EYE STEAK 28

14 oz marbled rib-eye is bone-in, which adds even more flavor

TROUT ALMONDINE 19

Butterfield crusted fresh trout almondine with a lemon butter sauce

STUFFED SALMON 28

Fresh North Atlantic salmon filet, stuffed with crab meat topped with Brie cheese and finished with a white wine, lemon butter sauce

ENTREES

Without sides

LOBSTER RAVIOLI 16

Ravioli stuffed with lobster and lump crab with a delicious creamy tomato vodka sauce

PASTA MARDI GRAS 18

Sautéed shrimp, baby scallop, salmon filet, and smoked sausage, tossed with mushrooms, onions and bell peppers, in a zesty Cajun sauce and served on a bed of bow tie pasta

CHICKEN SCALLOPINI 15

Marinated chicken breast, sautéed with mushroom cream sauce over linguine

FISH & CHIPS 17

Shiner Bock beer-battered North Atlantic cod with french fries and a homemade jalapeño tartar sauce

SIDES

Dinner entrée choices

Garlic Mashed Potatoes

Chefs Vegetables

Creamed Corn

Wild Rice

Substitute

Add