DINNER MENU

STARTERS AND PLATES TO SHARE

Shrimp Cocktail .......................... 13
Jumbo Gulf Shrimp, Poached and Served with Zesty Cocktail Sauce

Fried Calamari .......................... 12
Tender Peaces of Calamari, Coated in a Zesty Seasoning, Fried to Golden Perfection. Served with Homemade Marinara & Lemon Aioli

Shrimp Guadalajara ........................... 15
Spicy Rubbed, Sauté and Served over Fried Plantains and Guacamole Topped with Pico de Gallo

Mozzarella Caprese .......................... 13
Vine-Ripped Tomatoes & Fresh Mozzarella, Basil Olive Oil, Fresh Basil Leaves ~ Add Avocado $ 4

Escargot Mushroom Caps .............................. 14
Served in a Puff Pastry and Topped with Garlic Butter

Crab Stuffed Mushrooms .............................. 13
Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce

Sizzling Shrimp & Calamari
Grilled Shrimp & Calamari in Olive Oil, Garlic, Onion and Bell Peppers over Skillet with Golden Potatoes

SOUPS & SALADS

Beer Cheese Soup 7
French Onion Soup 8
Caesar Salad 8
Greek Salad 10

ENTRÉES:

All Entrées are served with Fresh Seasonal Vegetables and your Choice of Potato or Jasmine Rice

New York Steak 27
Also known as King of Steaks. 12 oz USDA Black Angus, Hand-Cut NY Steak, Seasoned and Grilled

Churrasco Steak 28
Argentinean Style Marinated Skirt Steak, Charbroiled, Topped with Chimichurri Sauce

Filet Mignon 32
Black Angus Filet, Seasoned and Grilled, Served with Sautééd Mushrooms Demi Glaze

Grilled Boneless Cowboy Ribeye Steak 30
14oz. USDA Choice Steak. Charbroiled to your liking, finished with Demi-Glace

Rack of Lamb 29
Frenched Rack of Lamb, Marinated in Fresh Herbs, Grilled, served with fresh Herbs Guava Sauce

Black Angus Bacon Cheddar Burger 16
Fresh Ground Black Angus Prime Beef, Char-Grilled, served all the way

BBQ. Baby Back Ribs 22
These babies are award winners too! Meaty and tender baby backs hickory-smoked and brushed with our sweet original Barbecue sauce and finished on the char-grill.

Breast of Chicken Franchise 23
Dredge in Seasoned Flour, Dip in Egg Wash, Sauté Lightly Brown, Topped with Lemon Butter Sauce, served over Linguine

Chicken Paillard 22
Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice

Salmon with Crunchy Pecans 26
Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Served on a Bed of Sautééd Spinach

Mahi-Mahi Scampi 29
Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi

Shrimp Scampi 25
Jumbo Shrimp Sautééd in a Garlic, White Wine, Herb Butter Sauce

Lobster Tail 34
7oz. Charbroiled and Served with Drawn Butter ~ Add Crab Meat Stuffing $5.00 ~

Seafood Collage 35
Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Cream Sauce with Fresh Herbs and Linguine

Chicken Fettuccine Carbonara 23
Chicken Sautééd with Pancetta, Garlic, Cream, Parmesan Cheese with Fettuccine Pasta

Porcini Mushroom Ravioli 22
Tender Pasta Pillows, Porcini Mushrooms, in a Light Cream or Marinara Sauce

MAKE IT A COMBO

Filet Mignon and Shrimp Scampi 38
Filet Mignon and Lobster Tail 49