

RESTAURANT MENU

STARTERS AND PLATES TO SHARE

Mozzarella Caprese 13
Vine-Ripe Tomatoes, Fresh Mozzarella, Basil Olive Oil, Topped with Fresh Basil Leaves

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

Spanish Platter 17
Chorizo Cantinpalo, Serrano Ham, Manchego Cheese, Olives & Roasted Peppers

Spinach & Artichoke Dip 12
New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips

Sizzling Shrimp & Calamari 17
Grilled Shrimp & Calamari in Olive Oil, Garlic, Onions & Bell Peppers over Skillet with Potatoes

Fried Calamari 12
Lightly breaded to order, served with homemade Marinara & Lemon Aioli

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

Crab Stuffed Mushrooms 14
Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce

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

Blackened Scallops Citrus Buerre Rouge 17
Cajun Blackened U-10 Scallops w/ Citrus Buerre Rouge Sauce

SOUPS & SALADS

Beer Cheese Soup 8
French Onion Soup 9

Garden Salad 7
Greek Salad - Small 10 / Large 14

Caesar Salad 9

Entrée with Grilled CHICKEN -19, with Grilled SALMON -22

ENTRÉES:

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

New York Steak 32

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

Churrasco Steak 29

Argentinian Style Marinated Skirt Steak, Charbroiled, Topped with Chimichurri Sauce

Filet Mignon 34

Black Angus Filet, Seasoned and Grilled, Served with Sautéed Mushrooms Demi Glaze

Grilled Bone In Cowboy Ribeye Steak 45

20oz. USDA Choice Steak. Charbroiled to your liking, finished with Demi-Glaze

Rack of Lamb 29

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

Prime Kobe Bacon Cheddar Burger 17

Fresh Ground Kobe (Waygu) Prime Beef, Char-Grilled, served all the way

BBQ. Baby Back Ribs 23

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 Francese 19

Dredged in Seasoned Flour, Dipped in Egg Wash, Sautéed, Topped with Lemon Butter Sauce, served over Linguine Pasta

Chicken Paillard 22

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

Baked Salmon with Crunchy Pecans 27

Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Bed of Sautéed Spinach

Mahi-Mahi Scampi 29

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

Mediterranean Branzino 28

Baked with Garlic Olive Oil, Lemon Juice and White Wine

Shrimp Scampi 26

Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce

Lobster Tail 35

7oz. Charbroiled and Served with Drawn Butter

Seafood Collage 37

Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Lemon Butter Sauce, over Linguine Pasta

Chicken Fettuccine Carbonara 22

Chicken Sautéed with Pancetta, Garlic, Cream, Parmesan Cheese with Fettuccine Pasta

Porcini Mushroom Ravioli 21

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 54