

STARTERS AND PLATES TO SHARE

Mozzarella Caprese	18
<i>Vine-Ripe Tomatoes, Fresh Mozzarella, Basil Olive Oil, Topped with Fresh Basil Leaves</i>	
Shrimp Cocktail	19
<i>Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce</i>	
Spanish Platter	23
<i>Chorizo Cantinpallo, Serrano Ham, Manchego Cheese, Olives & Roasted Peppers</i>	
Spinach & Artichoke Dip	17
<i>New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips</i>	
Sizzling Shrimp & Calamari	22
<i>Grilled Shrimp & Calamari in Olive Oil, Garlic, Onions & Bell Peppers over Skillet with Potatoes</i>	
Avocado, Tomato, Feta Cheese Salad	16

Fried Calamari	17
<i>Lightly breaded to order, served with homemade Marinara & Lemon Aioli</i>	
Escargot Mushroom Caps	19
<i>Served in Puff Pastry and Topped with Garlic Butter</i>	
Crab Stuffed Mushrooms	19
<i>Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce</i>	
Shrimp Guadalajara	19
<i>Spicy Rubbed, Sautéed and Served over Fried Plantains and Guacamole with Pico de Gallo</i>	
Sizzling Octopus	22
<i>Sautee with Olive Oil, Garlic & White Wine, served in a Hot Skillet, Potato and Bell Peppers</i>	
Sautee Mushrooms	\$15
<i>Sautee with Olive Oil, Mushroom Demi Glace Sauce</i>	

Tuna Tartar Stack \$21

Marinated Seared Ahi Tuna, Served Over Avocado-Mango Relish Stock, Topped with Cream Cheese and Caviar

SOUPS & SALADS

Beer Cheese Soup 12	Garden Salad 12
<i>Our Signature Soup, Since 1974</i>	
French Onion Soup 14	Greek Salad Small 16 / Large 19
Caesar Salad 14	
<i>Entrée with Grilled CHICKEN - 32 with Grilled SALMON - 37</i>	

ENTRÉES:

New York Steak 41
<i>Also known as King of Steaks. 12 oz USDA Black Angus, Hand-Cut NY Steak, Seasoned and Grilled</i>
Churrasco Steak 42
<i>Argentinian Style Marinated Skirt Steak, Charbroiled, Topped with Chimichurri Sauce</i>
Filet Mignon 49
<i>Black Angus Filet, Seasoned and Grilled, Served with Sautéed Mushrooms Demi Glaze</i>
Grilled Bone In Cowboy Ribeye Steak 65
<i>16oz. USDA PRIME Steak. Charbroiled to your liking</i>
Rack of Lamb 44
<i>Frenched Rack of Lamb, Marinated in Fresh Herbs, Grilled, served with fresh Herbs Guava Sauce</i>
Aviator's Burger 19
<i>Fresh Ground Chuck Brisket Short Rib, Topped with American cheese, Onions, Lettuce & Tomato</i>
ST. Louis Style BBQ. Pork Ribs 30
<i>Fire Braised, Meaty and Tender, brushed with our sweet original BBQ. sauce, finished on the char-grill.</i>
Chicken Paillard 29
<i>Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice</i>
Chicken Parmigiana 30
<i>Lightly Breaded Chicken Breast, Topped with Homemade Pomodori Basil Sauce, Melted Mozzarella Cheese, Served with Garlic Olive Oil Linguene Pasta</i>
Baked Salmon with Crunchy Pecans 35
<i>Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Bed of Sautéed Spinach</i>
Mahi-Mahi Scampi 38
<i>Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi</i>
Mediterranean Branzino 39
<i>Baked with Garlic Olive Oil, Lemon Juice and White Wine</i>
Shrimp Scampi 33
<i>Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce</i>
Lobster Tail 43
<i>7oz. Charbroiled and Served with Drawn Butter</i>
~ Add Crab Stuffing \$14 ~
Seafood Collage 46
<i>Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Lemon Butter Sauce, over Linguine Pasta</i>
Chicken Fettuccine Carbonara 29
<i>Chicken Sautéed with Pancetta, Garlic, Cream, Parmesan Cheese with Fettuccine Pasta</i>
Wild Mushroom Ravioli 29
<i>Tender Pasta Pillows, Wild Mushrooms, in a Light Cream or Marinara Sauce</i>

MAKE IT A COMBO

Filet Mignon 8oz. and Shrimp Scampi 59	Filet Mignon 8oz. and Lobster Tail 78
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

WINE MONTH SELECTIONS

Champagne & Sparkling Wine

Prosecco, Zonin, Italy, - Split 15

Chandon Brut, CA - Split / Btl 16 / 46

Prosecco Rose, Mionetto, Italy -Split 17

Freixenet, Cordon Negro, Catalonia Spain 40

Moet & Chandon, Imperial, France 95

Dom Pérignon, Champagne, France 350

Chardonnay

Altos De Plata, Mendoza, Argentina 12/44

Nicolas Maison, France 44

Kendall-Jackson, Vintner's Reserve, California 44

Sonoma Cutrer, Russion River Ranches, CA 45

Louis Latour, Macon Lugni Reserve, FR 15 / 55

Chalk Hill, Russian River Valley, Sonoma 45

Duckhorn. Napa Valley, CA 60

Pouilly Fuisse, Louis Latour, FR 65

Sauvignon Blanc

Wither Hills, Marlborough, New Zeland 12 / 44

Sterling Vineyards, Sonoma, California 42

Emmolo by Caymus, Napa Valley, CA 44

Robert Mondavi, Fume Blanc, Napa, CA 45

Cloudy Bay, Marlborough, New Zealand 60

Chateau De Sancerre, France 65.00

Pinot Grigio

Ecco Domani, Delle Venezie, Italy 12 / 44

Santa Margherita, Alto Ridge, Italy 48

Other White Wines

Moscato D'Asti, Bartenura, Italy 12 / 44

Riesling, Chateau Ste. Michelle, WA State 12 / 44

Rose, Maddalena, Paso Robles, CA 11 / 42

Rose, Whispering Angel, Chateau D'Esclans 46

Albarino, Lagar De Bouza, Spain, Spain 13 / 46

Cabernet Sauvignon

Textbook Vineyards, Sonoma, CA 15 / 55

Altos De Plata, Terrazas, Mendoza, AR 12 / 44

BV Coastal Estates, California 42

Sterling Vineyards, Sonoma, CA 43

Skyside, N. Coast, California 49

Decoy, By Duckhorn Portfolio, CA 50

Justin, Paso Robles, CA Half Btl 24 / Btl 49

Robert Mondavi, Napa Valley, California 60

Jordan, Sonoma County, California 110

Nickel & Nickel, Suscol Ranch, Napa Valley 145

Caymus Vineyards, Napa Valley 170

Far Niente, Oakville, California 195

Merlot

Nicolas Maison, France 12 / 44

Sterling Vineyards, Sonoma, California 44

Markham Vineyards, Napa Valley, CA 15 / 55

Duckhorn Vineyards. Napa Valley, CA 75

Pinot Noir

Sterling Vinter's Selection 12 / 44

Decoy, California 49

ARGYLE, Bloom House, Oregon 15 / 55

Belle Gloss, Clark & Telephone, S. Barbara 66

Other Reds

Malbec, Altos Del Plata, Mendoza, AR 12 / 44

Malbec, Catena La Consulta, High Mountains, Meddoza, Argentina 49

Marques De-Riscal Reserva, Rioja, Spain 48

Tempranillo, PROTOs 9 Meses, Rivera Del Duero, Spain (Organic Grapes) 14 / 49

Tempranillo, Bodegas Montecillo Rioja Reserva, Spain 48

Bordeaux, Chateau Greysac, Medoc, France 59