

## APPETIZERS

### SHRIMP COCKTAIL 9

five large, chilled gulf shrimp with lemon & chipotle cocktail sauce

### CALAMARI FRITTA 10

lightly fried calamari with banana peppers & a spicy thai chili sauce

### STUFFED MUSHROOMS 9

stuffed with sausage, roasted red peppers, garlic, & cream cheese

### SMOKED SALMON 10

smoked salmon with diced red onions, capers, dill sauce, & toast points

### SPINACH ARTICHOKE DIP 9

traditional vegetarian favorite served with pita

## SALADS

*Upgrade any salad to entrée size with 6oz chicken or 4oz salmon for additional \$7*

### CAESAR 5

hearts of romaine lettuce with shredded parmesan, Caesar dressing, & croutons

### GARDEN WEDGE 6

iceberg wedge with shaved carrots, red cabbage, cherry tomatoes, cheese, & croutons

*choice of pesto ranch, balsamic vinaigrette, house bacon, or bleu cheese dressing*

### APPLE SENSATION 7

spring mix with walnuts, apples, raisins, & feta with red wine vinaigrette

## PASTAS

### RIGATONI & ZUCCHINI 14

roasted peppers, capers, kalamata olives, cherry tomatoes, & zucchini with white wine & olive oil

### SHRIMP SCAMPI 16

five large, gulf shrimp sautéed in garlic butter with white wine & lemon served over linguine

### TORTELLINI MILANO 17

cheese tortellini, sautéed mushrooms, & peas in a parmesan cream sauce

## CLASSIC ENTRÉES

*Entrées served with chef's choice of potato & vegetable of the day.*

### CRAB CAKES 24

two large cakes with blue crab meat & red pepper aioli

### BISTRO CHICKEN 17

grilled chicken breast with cabernet, demi-glace, & fresh mushrooms finished with cream

### RIBEYE 26

14oz hand-cut choice ribeye with garlic butter

### ANCHO SALMON 18

grilled atlantic salmon with ancho-honey glaze

### FILET 32

8oz hand cut choice filet of beef with cabernet reduction, demi-glace, & mushrooms

**18% Gratuity for parties of 8 or more.**