



All Dinner Entrees come with Two Sides and Complimentary Bread Service

Grilled Atlantic Salmon

Your choice of Cedar Plank or Florentine Style 25

Grilled Filled Mignon

Our 8oz Fillet Mignon is Hand cut in house from Certified Black Angus Tenderloin, lightly seasoned and grilled to your temperature preference 29

Add Blue Cheese Crumbles and Chives -5

Add Burgundy Mushrooms -5

Add Surf and Turf with Two Colossal Black Tiger Shrimp -10

Roasted Cornish Hen

Herb Roasted Cornish Game Hen

Half Hen Portion - 17

Whole Hen Portion – 24

Tortellini al Formaggio

Tortellini Pasta stuffed with a blend of Five Italian Cheeses and served in your choice of Rustic Marinara or Creamy Pesto Sauce -17

Add Chicken - 4.50

Add Salmon - 9

Add Shrimp - 6

SIDES -5

Garlic Mashed Potatoes Wild Rice Seasonal Vegetable Baked Potato
House Side Salad Caesar Side Salad House Made French Fries
House Made Potato Chips Waffle Fries Fresh Seasonal Fruit

House Garden Salad

Tomato, Red Onion, Cucumber, Mushroom, Chopped Bacon,
Shredded Carrot, and Shredded Cheddar Jack Cheese

Add Chicken - 4.50

Add Salmon -9

Add Shrimp - 6

Classic Caesar Salad

Add Chicken - 4.50

Add Salmon - 9

Add Shrimp - 6

Chef's Cob Salad

Grilled Chicken Breast, Chopped Bacon, Avocado, Egg, Tomato,
Red Onion, Black Olives, and Blue Cheese Crumbles

Add Shrimp - 6

Add Salmon - 9

Dressings

Ranch Blue Cheese Balsamic Vinaigrette Caesar Honey Mustard
Jalapeno Ranch Raspberry Vinaigrette Thousand Island
Chipotle Ranch Oil and Vinegar