

Appetizers/Starter

Ribeye Egg Rolls

Ribeye Eggrolls, Wala Wala Onion Marmalade, Horseradish, Crème Fraiche.

Mini salmon Bites

Maple Bacon Wrapped Salmon, w/ a Meyer Lemon & Dill Aioli.

Calamari

Fried Squid & Holland Tomatoes over Jalapeno Grits with an Asian Apricot Sauce

Stuffed Mushrooms

Baby Bella Mushrooms Stuffed Bacon, Shallot, Garlic, Asiago, & Gouda

Boneless Wings

Herb Marinated Chicken Breast Fried w/ a creamy Buffalo Sauce OR Teriyaki Sauce

Seasonal Bruschetta

Fresh Mozzarella, Basil, Tomato, Balsamic Glaze, on Ciabatta

Pecan-Crusted Chicken Salad

crispy pecan-crusted chicken o/ mixed greens w/ kale tossed in Balsamic Vinaigrette w/ dried cranberries, mandarin oranges, sweetened pecans & bleu cheese.

Steak Salad

Grilled Sirloin, Shallot, Bleu Cheese, Bacon Tomato, Mixed Greens

Chicken Caesar Salad

Grilled Chicken Breast Seasoned w/ Hickory-Smoked Sea Salt Served Over Chopped Romaine & Kale Tossed in a Classic Caesar Dressing w/ Shaved Parmesan & Focaccia Croutons.

Classic Wedge Salad

Crisp iceberg wedge w/applewood-smoked bacon, diced tomato, crumbled Bleu Cheese & Bleu Cheese dressing

House Salad

Mixed Greens, Tomatoes, Cucumber, Carrot, Parmesan

Entrees

Rib eye

14oz Angus Rib Eye Sea Salt Encrusted
with an Herb Compound Butter, Potato
Lasagna

Tri-Tip

Grilled tri-tip w/House Teriyaki o/
Garlic Mashed

14oz Chop

Braised Pork Chop with Baby Spinach &
Mushroom Cream Sauce over Crème
Fraiche & Garlic Infused Mashed Potatoes

Chicken & Artichokes

Sautéed Chicken Breast with Roasted
Artichokes, Capers, with a Wine Cream
Sauce over Garlic Mashed

Chicken Marsala

Free Range Chicken Breast over with
Portabella & Cremini Mushrooms in a
Marsala Wine Cream Sauce

Garlic Scampi

Tiger Shrimp Sautéed in Garlic & Meyer
Lemon peel with a Lemon & Parmesan
Béchamel over Fettuccini Pasta

Coconut Shrimp

Fried Coconut Shrimp O/ Fried Brown Rice

Prawns

Dublin Bay Prawns Poached in Butter &
White Wine over an Artesian Cheese
Ravioli in crab bisque

Mahi Mahi

Macadamia Nut Encrusted Mahi, Mahi,
With Sweet Potato Mousse, Pina Colada
Cream

King Salmon Encrusted

Puff Pastry Encrusted Salmon with a Dill
Lime Aioli & Shoe String Potatoes

Duck Breast

Hudson Valley Duck Breast with a Bing
Cherry Gastrique, Jalapeno, Dubliner
Cheddar Grits

Single / Double Servings