



APPETIZERS

CRAB CAKE

LUMP CRAB MEAT, PANKO BREADING, SPICES AND HERBS, SERVED ON A BED OF GREENS, WITH A TOMATO RELISH AND REMOULADE DRIZZLE \$19

ANGELS ON HORSEBACK

LARGE SEA SCALLOPS, WRAPPED IN BACON, SEARED WITH BLACKENED SEASONING AND SERVED ON A BED OF GREENS WITH OLIVE OIL DRIZZLE. \$18

WILD MUSHROOM CREPES v

SAUTÉED LEEKS, MUSHROOMS, ONIONS, PARMESAN CHEESE, AND WHITE WINE CREAM STUFFED CREPES. \$15

STUFFED MUSHROOMS

SIX BUTTON MUSHROOMS STUFFED WITH CRAB, SHRIMP, ONION, CREAM AND WHITE WINE MIXTURE, TOPPED WITH CHEESE AND BAKED. \$17

JUMBO PRETZEL v

LARGE SHAREABLE PRETZEL, SERVED WITH DIPPING SAUCES, AND BEER CHEESE. \$14

DINNER MENU

FRIED GREEN TOMATO STACK v

FRESH DUSTED GREEN TOMATOES IN OUR HOUSE HERBS, SERVED ON A BED OF BLUE CHEESE CRUMBLES, AND TOPPED WITH FRESH BASIL AND A SWEET BALSAMIC GLAZE \$14
– ADD MOZZARELLA \$3

GRILLED OCTOPUS

OUR OCTOPUS IS SLOW COOKED IN A BALSAMIC MARINADE, AND THEN GRILLED WITH OLIVE OIL AND SPICES, TOPPED WITH CAPERS, WHITE WINE, TOMATO AND GARLIC BUTTER \$19

OYSTERS ROCKEFELLER

5 OYSTERS TOPPED WITH SAUTÉED SPINACH, BACON, AND HOLLANDAISE SAUCE. \$18

SAUSAGE TRIO

CHAR-GRILLED KNACKWURST, BRATWURST, AND KIELBASA SAUSAGE, SERVED ON A BED OF SAUERKRAUT, WITH SPICY MUSTARD, AND A PRETZEL ROLL. \$18

MILLION DOLLAR BACON ^{NEW}

THICK SLICED SMOKED BACON, BAKED CRISPY IN BROWN SUGAR AND FRESH BLACK PEPPER, SERVED WITH DIPPING SAUCE \$16

SOUPS AND SALADS

SEASONAL SOUP

ASK ABOUT TODAY'S SELECTION CUP \$7 BOWL \$10

GOULASH SOUP

CUP \$7 BOWL \$10

COBB SALAD ^{NEW}

SHREDDED LETTUCE, BACON, TOMATO, CUCUMBER, BOILED EGG, RED ONION, AVOCADO, ROASTED CORN, AND BLUE CHEESE. \$17

– Vegan Option - opt no egg, bacon, blue cheese

STRAWBERRY FIELDS GF

FRESH SPINACH, STRAWBERRIES, BLUE CHEESE, RED ONIONS, BACON AND CANDIED PECANS, TOSSED IN A BALSAMIC VINAIGRETTE. \$15

HOUSE SALAD GF v

MIXED BABY GREENS, WITH CUCUMBERS, CARROTS, AND FRESH TOMATOES. \$11

CAESAR SALAD GF

OUR HOUSE DRESSING, FRESH ROMAINE HEARTS, PARMESAN CHEESE, CROUTONS AND FRESH BACON \$12

ISLAND SALAD

STRAWBERRIES, ARUGULA, AVOCADO SPREAD AND FETA CHEESE, TOPPED WITH AN ORANGE SHALLOT VINAIGRETTE, AND HOT COCONUT SHRIMP. \$19

GREEK VILLAGE SALAD GF v

FRESH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FETA CHEESE, KALAMATA OLIVES MARINATED WITH OLIVE OIL, OREGANO, GARLIC AND BALSAMIC VINEGAR. (NO LETTUCE) \$15

ADD GRILLED CHICKEN OR PECAN CHICKEN FOR \$7 AND SHRIMP, GRILLED SALMON, OR GROUPER FOR \$10

FROM THE TURF

NEW YORK STRIP STEAK GF

10 oz NEW YORK STRIP STEAK MARINATED AND GRILLED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF POTATO. \$25

BROILED RIBEYE STEAK GF

12 OZ BROILED RIBEYE STEAK, WITH HOUSE SPICES AND OLIVE OIL, SERVED WITH YOUR CHOICE OF POTATO. \$35

PORTERHOUSE STEAK ^{GF NEW}

20 OZ DRY AGED IN HOUSE. THE BEST OF BOTH WORLDS! FILET ON ONE SIDE AND NY ON THE OTHER. SERVED WITH YOUR CHOICE OF POTATO. \$40

PRIME RIB OF BEEF EVERY SATURDAY NIGHT

\$28

FILET MIGNON GF

BEEF TENDERLOIN GRILLED WITH HOUSE SPICES AND OLIVE OIL, SERVED WITH YOUR CHOICE OF POTATO. \$35

COWBOY RIBEYE GF

22 OZ BONE IN RIBEYE BROILED WITH HOUSE SPICES AND OLIVE OIL, SERVED WITH YOUR CHOICE OF POTATO \$45

SIRLOIN STEAK GF

8 OZ SIRLOIN STEAK GRILLED WITH OUR HOUSE SPICES AND GARLIC BUTTER. SERVED WITH YOUR CHOICE OF POTATO. \$22

OUR STEAKS ARE DRY AGED IN HOUSE FOR A MINIMUM 30 DAYS

STEAK TOPPINGS AND SAUCES

AU POIVRE SAUCE

GREEN PEPPERCORN, RED WINE, BEEF, AND CREAM SAUCE. \$5

GRILLED SHRIMP SKEWER

JUMBO SHRIMP GRILLED WITH GARLIC BUTTER AND HOUSE SPICES. \$8

BEARNAISE SAUCE

HOLLANDAISE SAUCE WITH WHITE WINE TARRAGON REDUCTION. \$5

CRAB CAKE

SINGLE CRAB CAKE TOPPED WITH HOLLANDAISE \$8

FROM THE SURF

GRILLED SALMON FILET **GF**

FRESH SALMON FILET GRILLED, SERVED ON A BED OF RICE WITH ASPARAGUS, AND TOPPED WITH HOLLANDAISE SAUCE. \$24

PECAN CRUSTED GROUPER

FRESH GROUPER FILET, ENCRUSTED IN A PECAN CRUST, TOPPED WITH A FRESH FRUIT SALSA, SERVED WITH RICE PILAF, AND SEASONAL VEGETABLES. \$23

CAJUN SHRIMP AND GRITS

JUMBO SHRIMP, SAUSAGE, TOMATO, CREAM, BLACKENED SEASONING, AND "HOLY TRINITY", SERVED OVER CHEESE GRITS. \$22

STUFFED SHRIMP

JUMBO SHRIMP IN THE SHELL STUFFED WITH HERB AND CRAB MEAT MIXTURE, BROILED WITH GARLIC BUTTER, AND TOPPED WITH HOLLANDAISE SAUCE. \$24

DINNER FAVORITES

CHICKEN SCHNITZEL

PAN-FRIED BREADED CHICKEN BREAST, TOPPED WITH A CREAMY VEGETABLE WINE SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$19

HEIDELBERG CHICKEN SCHNITZEL

TOPPED WITH MELTED BRIE AND LINGONBERRY SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$22

JÄGER SCHNITZEL

PAN-FRIED BREADED PORK CUTLET, TOPPED WITH A RED WINE SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$20

VEAL CHOP PARMESAN

HAND POUNDED BONE IN VEAL, BREADED AND SAUTÉED, AND TOPPED WITH MARINARA AND FRESH MOZZARELLA \$45

BOURBON B.B.Q BABY BACK RIBS

FULL RACK OF BABY BACK RIBS, SLOW COOKED IN OUR BOURBON B.B.Q SAUCE, SERVED WITH MAC AND CHEESE. \$25

ROAST LAMB **GF**

BRAISED LAMB SHOULDER, SLOW ROASTED, SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES. \$28

FISH AND CHIPS

TEMPURA BATTERED COD FILETS, HOUSE TARTAR SAUCE, SERVED WITH FRIES. \$18

CITY BURGER

HOUSE GROUND BEEF BLEND, SEASONED MAYO, APPLEWOOD BACON, SAUTÉED MUSHROOMS, ONION, SWISS CHEESE, AND ONION STRAWS, SERVED WITH FRIES \$17

PASTA

SEAFOOD ORZO

SEA SCALLOPS, OYSTER, JUMBO SHRIMP, GARLIC, SCALLIONS, PARSLEY, BUTTER, HEAVY CREAM, WHITE WINE, AND PARMESAN CHEESE. \$25

EGGPLANT PARMESAN **v NEW**

TENDER ITALIAN EGGPLANT, SEASONED AND BREADED, TOPPED WITH MARINARA AND MOZZARELLA CHEESE, SERVED WITH LINGUINE. \$20

CHICKEN CARBONARA

SAUTÉED CHICKEN BREAST, BACON, GARLIC, GREEN PEPPERCORNS, PARSLEY, EVOO, EGG, CREAM, AND PARMESAN CHEESE, SERVED ON ORZO PASTA. \$19

BOLOGNESE

OUR MEAT SAUCE AND MEATBALLS COOKED IN SAN MARZANO TOMATO SAUCE, TOSSED WITH LINGUINE, AND PARMESAN. \$19

SIDES

BAKED POTATO

LOADED WITH BUTTER, SOUR CREAM, BACON, AND CHIVES. \$6

GARLIC SMASHED POTATOES **v**

OUR GARLIC SMASHED POTATOES WITH BUTTER AND CREAM. \$4

ROASTED POTATOES **v NEW**

FINGERLING POTATOES, ROASTED IN GARLIC AND SPICES. TOSSED WITH PARMESAN CHEESE AND TRUFFLE OIL. \$9

ASPARAGUS (WHEN AVAILABLE) **v**

GRILLED AND TOPPED WITH HOLLANDAISE SAUCE. \$6

LOADED MAC & CHEESE

SHRIMP AND CRAB MEAT ADDED TO OUR MAC AND CHEESE. \$14

SAUTÉED MUSHROOMS **GF v**

PAN FRIED MUSHROOMS, WITH OUR HOUSE SPICES. FINISHED WITH RED WINE GRAVY AND PARMESAN CHEESE. \$7

ROASTED SEASONAL VEGETABLES **GF VEGAN**

ASK ABOUT TODAY'S CHOICE \$5

BUTTER LINGUINE **v**

PASTA SAUTÉED IN BUTTER AND TOPPED WITH FRESH PARSLEY AND PARMESAN. \$5

FRENCH FRIES **GF v**

\$4

MAC & CHEESE **v**

FRESH PASTA, FOUR CHEESES, AND HEAVY CREAM WITH A PARMESAN CRUST. \$6

GF Gluten free V Vegetarian Vegan

NO SUBSTITUTIONS ALLOWED

Temperature Options of Red Meat ***Rare – cold, red center ***Medium Rare –warm, red center ***Medium – bright pink center
***Medium Well – thin line of pink center ***Well – no pink at all

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For our customers with food allergies and/or sensitivities, please inform your server prior to ordering. Our dishes are made fresh and prepared-to-order, so individual foods may encounter one another due to shared cooking and preparation areas/utensils. We cannot guarantee that cross-contact with foods containing gluten/nuts will not occur but will make every effort to avoid it.

PLEASE TAKE NOTE OF THE FOLLOWING CHARGES: ***Gratuuity of 20% to all parties of seven or more. ***Split plate charge of \$5.

We prefer Cash, 3% surcharge on credit card payments, WE DO NOT MAKE ANY MONEY ON THIS FEE, IT IS A BANK FEE

DINNER SPRING SUMMER 2024