

Appetizers

<i>Burgundy Escargot in garlic & parsley butter w/french baguette</i>	15.5
<i>Spicy Thai Calamari, flash-fried & tossed in spicy thai sauce</i>	17.5
<i>Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cocktail sauce</i>	15.
<i>Clams Casino</i>	15.
<i>Chicken & Lemongrass Potstickers w/sesame soy dipping sauce</i>	15.
<i>French Onion Soup, baked w/gruyere cheese</i>	cup/bowl 8./10.5

Salads

<i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing & demi-glace drizzle</i>	13.5
<i>Classic Caesar w/anchovies, house-made croutons & parmesan reggiano</i>	13.5
<i>Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette</i>	17.5
Add to Any Salad: <i>Grilled Faroe Island Salmon</i> 13. <i>Beef Tenderloin</i> 13. <i>3 U-12 Black Tiger Shrimp</i> 12. <i>Chicken Breast</i> 9.	

Pasta

<i>Beef Tenderloin Bolognese over rigatoni w/parmesan reggiano (no side)</i>	27.
<i>Grilled Chicken & 3 U-12 Black Tiger Shrimp w/white wine, garlic, parmesan reggiano & tomato over linguini (no side)</i>	28.
<i>Linguini Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano & seasonal vegetables (no side)</i>	25.

Chicken

<i>Chicken Cordon Bleu rolled w/smoked ham & swiss cheese, lightly breaded, fried & served over our famous curried rice</i>	single/double 27./35.
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Fish & Shellfish

<i>Filet Of Sole stuffed w/scallops & crab topped w/lemon garlic butter sauce over sauteed spinach (no side)</i>	30.
<i>Grilled Faroe Island Salmon Fillet topped w/whole grain dijon cream sauce served w/flash-fried garlic herbed potatoes & sauteed baby bok choy (no side)</i>	32.
<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i>	40.
<i>Pan-Seared Diver Scallops over parmesan asparagus risotto (no side)</i>	34.
<i>Fish N Chips, tempura battered cod w/steak fries & house-made tartar (no side)</i>	26.

Specialty Entrees

- Beef Tenderloin Tips Royale w/onions, mushrooms, bordelaise cream & bleu cheese over mashed potatoes (no side) 28.*
- Hot Prime Rib Sandwich w/caramelized onions, cheddar cheese & pepperoncini relish on a sub roll w/house-cut french fries (no side) 20.*
- Gridley's Farm Grass Fed All-Natural Burger w/house-cut french fries (no side) 20.*

USDA Choice, Aged Steaks

- Teriyaki Marinated, Top Sirloin, 9oz Filet Style, Certified Angus Beef w/flash-fried garlic herbed potatoes, sauteed baby bok choy & soy demi-glace (no side) 35.*
- Top Sirloin, 9oz Filet Style, Certified Angus Beef 35.*
- Filet Mignon 7oz/11oz 42./54.*
- Bone-In New York Strip, Angus, 16oz 48.*
- Bone-In Ribeye, Angus, 16oz 50.*
- Porterhouse 24oz, Center Cut 65.*
- Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available) 38./49.*

All Steaks Include Complimentary Choice of Sauce:

Bordelaise or Creamy Roquefort

Surf N Turf Combinations: Add the Following to Any Entrée

- Brazilian Lobster Tail 8oz topped w/garlic & parsley butter 33.*
- Pan-Seared Diver Scallops 27.*
- 4 Grilled U-12 Black Tiger Shrimp 20.*

A la Carte Sides:

- Our Famous Sautéed Mushroom Caps flamed in sherry 8.*
- Classic Creamed Spinach 10.*
- Asparagus Sauteed w/garlic & topped w/parmesan reggiano 12.*

Most Entrees Include A Choice of One of the Following Sides:

Baked Idaho Potato, Steak Fries, House-Cut French Fries, Mashed Potatoes, Sweet Potato French Fries, Curried Rice or Seasonal Vegetables

Very Rare-Dark Red, Cool Throughout
Rare-Dark Red Throughout, Cool Center
Medium Rare-Red Throughout, Warm Center
Medium-Pink w/ a Bit of Red in the Center
Medium Well-Brown w/ a Bit of Pink in the Center
Well-Brown Throughout, Heavily Charred

~ A 20% gratuity will be automatically added to all parties of 10 or more ~

** If you have a food allergy, please notify us. **