

Appetizers

GF=Gluten Free

<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 GF</i>	15.
<i>Chicken Parmesan Arancini, fried, topped w/ marinara & melted mozzarella</i>	14.
<i>Chipotle Ground Beef Soft Tacos w/jalapeno, sharp cheddar, pico de gallo & side of house-made black bean & grilled corn salad</i>	14.
<i>Curry Garlic Marinated Chicken Skewers w/spicy tomato coulis dipping sauce GF</i>	13.
<i>French Onion Soup, baked w/gruyere cheese</i>	cup/bowl 8./10.5

Salads

<i>Beefsteak Tomato & Fresh Mozzarella Caprese w/lemon basil vinaigrette GF</i>	13.5
<i>Grilled Romaine Hearts w/fried capers, blistered grape tomatoes, parmesan reggiano & horseradish caesar dressing GF</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 GF</i>	17.5
Add to Any Salad: Grilled Faroe Island Salmon GF 13. Beef Tenderloin GF 13. 3 U-12 Black Tiger Shrimp GF 12. Chicken Breast GF 9.	

Pasta

<i>Beef Tenderloin Bolognese over rigatoni w/parmesan reggiano (no side)</i>	27.
<i>Sauteed Pesto Chicken over rigatoni w/sun-dried tomatoes, baby spinach & goat cheese (no side)</i>	26.
<i>Pasta 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>Grilled Faroe Island Salmon Fillet over grilled summer vegetables topped w/dill beurre blanc sauce (no side) GF</i>	32.
<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter GF</i>	40.
<i>Pan-Seared Diver Scallops over parmesan asparagus risotto topped w/ginger soy vinaigrette (no side)</i>	34.

Specialty Entrees

<i>½ Rack Smoked Baby Back Ribs w/bbq sauce & house-cut french fries (no side)</i>	26.
<i>Thai Beef Tenderloin Tips w/Asian vegetables over rice noodles (no side) GF</i>	28.
<i>Beef Tenderloin Tips Royale w/onions, mushrooms, bordelaise cream & bleu cheese over mashed potatoes GF (no side)</i>	28.
<i>Hot Prime Rib Sandwich w/caramelized onions, cheddar cheese & pepperoncini relish on a sub roll w/house-cut french fries (no side)</i>	20.
<i>Gridley's Farm Grass Fed All-Natural Burger w/house-cut french fries (no side)</i>	20.

USDA Choice, Aged Steaks

<i>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)</i>	35.
<i>Top Sirloin, 9oz Filet Style, Certified Angus Beef GF</i>	35.
<i>Filet Mignon 7oz/11oz GF</i>	42./54.
<i>Bone-In New York Strip, Angus, 16oz GF</i>	48.
<i>Bone-In Ribeye, Angus, 16oz GF</i>	50.
<i>Porterhouse 24oz, Center Cut GF</i>	65.
<i>Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available) GF</i>	38./49.

All Steaks Include Complimentary Choice of Sauce:

Bordelaise GF or Creamy Roquefort GF

Surf N Turf Combinations: Add the Following to Any Entrée

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

A la Carte Sides:

<i>Our Famous Sautéed Mushroom Caps flamed in sherry GF</i>	8.
<i>Asparagus Sauteed w/garlic & topped w/parmesan reggiano GF</i>	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 8 or more ~

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