

## Appetizers

GF=Gluten Free

<i>Smoked Norwegian Salmon w/hash browns, lemon, dill crème fraiche &amp; capers GF</i>	15.
<i>Spicy Thai Calamari, flash-fried &amp; tossed in spicy thai sauce (shareable)</i>	17.5
<i>Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cocktail sauce GF</i>	15.
<i>In-house Made Beef &amp; Bacon Meatballs, baked w/spicy marinara &amp; mozzarella</i>	14.
<i>Chicken &amp; Lemongrass Potstickers, fried w/sesame soy dipping sauce</i>	13.
<i>Roasted Goat Cheese Baguettes w/herbs de provence &amp; extra virgin olive oil</i>	14.
<i>Clams Casino</i>	13.5
<i>Burgundy Escargot in garlic &amp; parsley butter w/french baguette GF minus bread</i>	14.5
<i>French Onion Soup, baked w/gruyere cheese</i>	cup/bowl 8.5/11.

## Salads

<i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing &amp; demi glace-drizzle GF</i>	13.5
<i>Roasted Beet &amp; Mesclun Salad w/walnuts, granny smith apple, goat cheese &amp; honey balsamic vinaigrette GF</i>	13.5
<i>Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts &amp; balsamic vinaigrette GF</i>	17.5
<b>Add to Any Salad:</b> Grilled Faroe Island Salmon GF 13. Beef GF 13. 3 U-12 Black Tiger Shrimp GF 12. Chicken Breast GF 9.	

## Pasta

<i>Beef Bolognese w/parmesan reggiano over rigatoni (no side)</i>	26.
<i>Pasta Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano &amp; seasonal vegetables over rigatoni (no side)</i>	25.
<i>Sauteed Pesto Chicken over rigatoni w/sun-dried tomatoes, baby spinach &amp; goat cheese (no side)</i>	26.

## Chicken

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

<i>Grilled, Maple Glazed, Walnut Crusted Faroe Island Salmon Fillet w/mashed potatoes &amp; sauteed baby bok choy (no side) GF</i>	32.
<i>Pan-Seared Diver Scallops Scampi w/parsnip puree &amp; roasted curry cauliflower (no side) GF</i>	34.
<i>Brazilian Lobster Tail 8oz topped w/garlic parsley butter GF</i>	39.

## Specialty Entrees

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- Thai Beef Tips w/asian vegetables over rice noodles (no side) GF* 26.
- Beef Tips Royale w/onions, mushrooms, bordelaise cream & bleu cheese over mashed potatoes GF (no side)* 28.
- Hot Prime Rib Sandwich w/creamy horseradish, roasted red peppers & cheddar cheese topped w/chipotle fried onions on a sub roll w/house-cut french fries (no side)* 21.
- Gridley's Farm Grass Fed All-Natural Burger w/house-cut french fries (no side)* 21.
- USDA Choice, Aged Steaks & Prime Rib**
- Flat Iron, 8oz, Certified Angus Beef* 29.
- 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) GF* 35.
- Top Sirloin, 9oz Filet Style, Certified Angus Beef GF* 35.
- Filet Mignon 7oz/11oz, U.S.D.A. Choice GF* 44./56.
- Bone-In New York Strip, 16oz, Certified Angus Beef GF* 49.
- Bone-In Ribeye, 16oz, Certified Angus Beef GF* 52.
- Porterhouse 24oz, Center Cut, Certified Angus Beef GF* 65.
- Slow Roasted Prime Rib w/au jus, 10oz/16oz, U.S.D.A. Choice (As Available) GF* 39./49.

### All Steaks Include Complimentary Choice of Sauce:

*Bordelaise GF or Creamy Roquefort GF*

### Surf N Turf Combinations: Add the Following to Any Entrée

- Brazilian Lobster Tail, 8oz topped w/garlic & parsley butter GF* 33.
- Pan-Seared Diver Scallops GF* 28.
- 4 Grilled U-12 Black Tiger Shrimp GF* 19.

### A la Carte Sides:

- Our Famous Sautéed Mushroom Caps flamed in sherry GF* 8.5
- Classic Creamed Spinach GF* 11.
- Asparagus Sauteed w/garlic & topped w/parmesan reggiano GF* 12.5

### 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. \*\*

**Executive Chef: Clarence McBride**