

Appetizers

GF=Gluten Free

<i>Spicy Thai Calamari, flash-fried & tossed in spicy thai sauce (shareable)</i>	17.5
<i>Flatbread Of The Day (shareable)</i>	16.5
<i>Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cocktail sauce GF</i>	16.
<i>In-house Made Beef & Bacon Meatballs, baked w/spicy marinara & mozzarella</i>	15.
<i>Burgundy Escargot in garlic & parsley butter w/french baguette GF w/out bread</i>	14.5
<i>Braised Beef Poutine w/new york sharp cheddar cheese curds & gravy GF</i>	15.
<i>Vegetable Spring Rolls w/sweet chili sauce</i>	14.
<i>Philly Cheesesteak Egg Rolls w/creamy horseradish sauce</i>	16.
<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 & demi-glace drizzle GF w/out croutons</i>	14.
<i>Caprese Sald w/beefsteak tomato, fresh mozzarella, basil & 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 & balsamic vinaigrette GF</i>	17.5

Add to Any Salad: Grilled Faroe Island Salmon GF **14.** Beef GF **14.**

3 U-12 Black Tiger Shrimp GF **12.** Chicken Breast GF **9.**

Pasta

<i>Beef Tenderloin Bolognese w/parmesan reggiano over rigatoni (no side)</i>	28.
<i>Pasta Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano & seasonal vegetables over rigatoni (no side)</i>	25.
<i>Sauteed Pesto Chicken over rigatoni w/sun-dried tomatoes, baby spinach & goat cheese (no side)</i>	28.

Chicken

<i>Chicken Marsala over angel hair pasta topped w/parmesan reggiano (no side)</i>	28.
<i>Chicken Francaise</i>	28.
<i>Chicken Cordon Bleu rolled w/smoked ham & swiss cheese, lightly breaded, fried & served over our famous curried rice</i>	single/double 28./36.

Fish & Shellfish

<i>Fried Icelandic Haddock w/house-made tartar sauce</i>	27.
<i>Grilled Faroe Island Salmon Fillet w/flash-fried garlic herbed potatoes, sautéed asparagus & béarnaise sauce (no side) GF</i>	34.
<i>Pan-Seared Diver Scallops w/basmati rice, sautéed spinach & lemon garlic butter sauce (no side) GF</i>	34.
<i>Brazilian Lobster Tail 8oz topped w/garlic parsley butter GF</i>	40.

Specialty Entrees

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<i>Veal Cutlets Marsala over angel hair pasta topped w/parmesan reggiano (no side)</i>	30.
<i>Thai Beef Tenderloin Tips w/asian vegetables over rice noodles (no side) GF</i>	28.
<i>Prime Rib Philly Cheesesteak Sandwich w/house-cut french fries (no side)</i>	21.
<i>Gridley's Farm Grass Fed All-Natural Burger w/house-cut french fries (no side)</i>	21.

USDA Choice, Aged Steaks & Prime Rib

<i>Flat Iron, 8oz, Certified Angus Beef GF</i>	32.
<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) GF</i>	37.
<i>Top Sirloin, 9oz Filet Style, Certified Angus Beef GF</i>	37.
<i>Filet Mignon 7oz/11oz, USDA Choice GF</i>	47./59.
<i>Bone-In New York Strip, 16oz, Certified Angus Beef GF</i>	54.
<i>Bone-In Ribeye, 16oz, Certified Angus Beef GF</i>	57.
<i>Porterhouse 24oz, Center Cut, Certified Angus Beef GF</i>	69.
<i>Slow Roasted Prime Rib w/au jus, 10oz/16oz, USDA Choice (As Available) GF</i>	42./53.

All Steaks Include Complimentary Choice of Sauce:

Bordelaise GF, Creamy Roquefort GF or Béarnaise Sauce GF

Surf N Turf Combinations: Add the Following to Any Entrée

<i>Brazilian Lobster Tail, 8oz topped w/garlic & parsley butter GF</i>	34.
<i>Pan-Seared Diver Scallops GF</i>	28.
<i>4 Grilled U-12 Black Tiger Shrimp GF</i>	19.

A la Carte Sides:

<i>Sautéed Mushroom Caps, flamed in sherry GF 8.5</i>	<i>Classic Creamed Spinach GF 11.</i>
<i>Asparagus Sauteed w/garlic & topped w/parmesan reggiano GF 13.</i>	
<i>Potato Soufflé w/bacon & onions GF 9.5</i>	

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, Onion Rings 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
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