Appetizers

GF=Gluten Free

Spicy Thai Calamari, flash-fried & tossed in spicy thai sauce (shareable)		*17.5*
Flatbread Of The Day (shareable)		*16.5*
Jumbo Shrimp Cocktail, 3 U-12 black tiger shrimp w/house cocktail sauce GF		*16.*
In-house Made Beef & Bacon Meatballs, baked w/spicy marinara & mozzarella		*15.*
Burgundy Escargot in garlic & parsley butter w/french baguette GF w/out bread		*14.5*
Braised Beef Poutine w/new york sharp cheddar cheese curds & gravy GF		*15.*
Vegetable Spring Rolls w/sweet chili sauce		*14.*
Philly Cheesesteak Egg Rolls w/creamy horseradish sauce		*16.*
French Onion Soup, baked w/gruyere cheese	*cup/bowl*	*8.5/11.*

Salads

Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing & demi-glace drizzle GF w/out croutons *14.*

Caprese Sald w/beefsteak tomato, fresh mozzarella, basil & balsamic vinaigrette GF *13.5*

Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette GF *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

Beef Tenderloin Bolognese w/parmesan reggiano over rigatoni (no side) *28.*

Pasta Primavera w/extra virgin olive oil, garlic, marinara, parmesan reggiano & seasonal vegetables over rigatoni (no side) *25.*

Sauteed Pesto Chicken over rigatoni w/sun-dried tomatoes, baby spinach & goat cheese (no side) *28.*

Chicken

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

Fish & Shellfish

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

Specialty Entrees

GF=Gluten Free

Veal Cutlets Marsala over angel hair pasta topped w/parmesan reggiano (no side) 30.
Thai Beef Tenderloin Tips w/asian vegetables over rice noodles (no side) GF 28.
Prime Rib Philly Cheesesteak Sandwich 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 GF 32.
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 37.
Top Sirloin, 9oz Filet Style, Certified Angus Beef GF 37.
Filet Mignon 7oz/11oz, USDA Choice GF 47./59.
Bone-In New York Strip, 16oz, Certified Angus Beef GF 54.
Bone-In Ribeye, 16oz, Certified Angus Beef GF 57.
Porterhouse 24oz, Center Cut, Certified Angus Beef GF 69.
Slow Roasted Prime Rib w/au jus, 10oz/16oz, USDA Choice (As Available) GF 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***

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

A la Carte Sides:

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

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, Onion Rings or Seasonal Vegetables

***Very Rare**-Dark Red, Cool Throughout*	***Medium**-Pink w/A bit of Red In The Center*
***Rare**-Dark Red Throughout, Cool Center*	***Medium Well**-Brown w/A Bit Of Pink*
***Medium Rare**-Red Throughout, Warm 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. **