

## Appetizers

GF=Gluten Free

|                                                                                          |                  |
|------------------------------------------------------------------------------------------|------------------|
| <i>Spicy Thai Calamari, flash-fried &amp; 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 &amp; Bacon Meatballs, baked w/spicy marinara &amp; mozzarella</i> | 15.              |
| <i>Burgundy Escargot in garlic &amp; parsley butter w/french baguette GF w/out bread</i> | 14.5             |
| <i>Braised Beef Poutine w/new york sharp cheddar cheese curds &amp; 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

|                                                                                                                                                                                   |      |
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| <i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing &amp; demi-glace drizzle GF w/out croutons</i>                         | 14.  |
| <i>Caprese Sald w/beefsteak tomato, fresh mozzarella, basil &amp; 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 |

**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

|                                                                                                                                        |     |
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| <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 &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>                              | 28. |

## Chicken

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|-------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| <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 &amp; swiss cheese, lightly breaded, fried &amp; 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 &amp; béarnaise sauce (no side) GF</i> | 34. |
| <i>Pan-Seared Diver Scallops w/basmati rice, sautéed spinach &amp; lemon garlic butter sauce (no side) GF</i>                        | 34. |
| <i>Brazilian Lobster Tail 8oz topped w/garlic parsley butter GF</i>                                                                  | 40. |

## Specialty Entrees

GF=Gluten Free

|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| <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>                                                                                                                              | 34.     |
| <i>Teriyaki Marinated, Top Sirloin, 9oz Filet Style, Certified Angus Beef w/flash-fried garlic herbed potatoes, sauteed baby bok choy &amp; soy demi-glace (no side) GF</i> | 38.     |
| <i>Top Sirloin, 9oz Filet Style, Certified Angus Beef GF</i>                                                                                                                | 38.     |
| <i>Filet Mignon 7oz/11oz, USDA Choice GF</i>                                                                                                                                | 48./60. |
| <i>Bone-In New York Strip, 16oz, Certified Angus Beef GF</i>                                                                                                                | 56.     |
| <i>Bone-In Ribeye, 16oz, Certified Angus Beef GF</i>                                                                                                                        | 59.     |
| <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>                                                                                            | 43./54. |

## 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 &amp; parsley butter GF</i> | 35. |
| <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 &amp; topped w/parmesan reggiano GF 13.5</i> |                                       |
| <i>Potato Soufflé w/bacon &amp; 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. \*\*