



Conversation Starters

SOUP OF THE DAY 6

SHRIMP COCKTAIL

Succulent Jumbo Shrimp served chilled with a side of our house made horseradish laced cocktail sauce 12

CRAB STUFFED HALF AVOCADO

Jumbo Lump Crab tossed lightly in a tarragon lemon vinaigrette with fresh herbs presented in an avocado half served over a petite bouquet of mixed greens 12

BURATTA AND HEIRLOOM TOMATO SALAD

Creamy Buratta Cheese accompanied by juicy heirloom tomatoes served over a bed of mixed baby garden greens finished with infused olive oil drizzle and a touch of honey smacked balsamic 13

ASIAN SEARED TUNA SALAD

Sashimi Grade Yellow Fin seared rare and served over super green salad of baby kale, shaved Brussels sprouts, green onion cabbage and radicchio finished in our sesame Asian vinaigrette 13

Keeping it Casual

*All Burgers and Sandwiches served with choice of Fries, Sweet Potato Fries, Coleslaw or Fruit

STEAKHOUSE BURGER

All Beef 8oz Burger grilled to order and served on a brioche bun with lettuce, tomato and red onion 10
Add Swiss, provolone, cheddar, American, bleu cheese or bacon 1.5

NEW PULLED PORK SLIDER

Carolina mustard b.b.q sauce, three slow roasted pork sliders served on Hawaiian petite rolls 9

ROAST TURKEY BREAST

Served with herb laced stuffing, creamy mashed potatoes, cranberry sauce and gravy 17

CHICKEN POT PIE

All White Meat Chicken Breast slow cooked in a creamy pea and carrot herb laced Velouté served with a puff pastry top 16

NEW

TRICOLORED PARMESAN STUFFED TORTELLINI

tossed with a classic Bolognese style sauce, and topped with parmesan cheese 19

Club Favorites

Add a Petite Caesar Salad, or Garden Salad to any Entrée 5

NEW TWIN TAILS

Duo of cold water north Atlantic lobster tails broiled, served with drawn butter, rice pilaf and vegetable of the Day 29

SLOW COUNTRY BRAISED BEEF SHORT-RIBS

Green peppercorn sauce, creamy parmesan mash and vegetables of the day 27

NEW PRIME RIB

Tender and Slow Roasted, served with a Classic Baked Potato, Sour Cream, Butter, and Vegetables of the Day 24

NEW ROASTED BONE IN HALF DUCK

classic orange sauce, rice pilaf, and vegetables of the day 26

CHILEAN SEABASS

Avocado mandarin orange salsa served with pancetta and basil laced riced cauliflower and vegetables of the day 34

NEW VEAL SCALOPINI

Tender veal medallions, pan sautéed with cremini mushrooms, garlic fresh lemon thyme, and deglazed with demi, served with creamy mashed potato, and vegetable of the day 24

NEW GRILLED FILET OF BEEF TENDERLOIN

port rosemary sauce, and creamy mashed potatoes 37

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.