



Lunch

APPETIZERS

Antipasto Italiano...\$9.95

Roasted Little Neck Clams...\$7.95

Spicy Fried Calamari...\$7.95

Shrimp and Crab Chowder...\$6.25

Chef's Soup du Jour...\$4.25

SALADS

Classic Caesar Salad...\$5.95

with Grilled Chicken...\$7.95 with Grilled Shrimp...\$9.95

Lobster Cobb Salad...\$14.95

*Mixed Greens Topped with Lobster Meat, Bacon, Roquefort Cheese, Chives, Chopped Eggs, and Diced Tomatoes, Dressed with a Lemon Wine Vinaigrette
300 Calories, 13 Grams Fat, 35.5 Grams Protein, 126 Grams Carbohydrates*

Sesame Tuna Salad...\$14.95

Sesame Crusted Yellowfin Tuna over Julienne Carrots, Onions, Celery, Peppers and Baby Spinach. Tossed With a Sweet and Spicy Dressing

Crab Salad...\$11.95

*Crabmeat Tossed with Granny Smith Apples, Bell Peppers, Red Onions, Carrots, Scallions and Diced Tomatoes, Over a Bed of Baby Spinach
Dressed with a Sundried Tomato Aioli*

Supreme Chef Salad...\$15.95

Mixed Greens Tossed in a Pesto Dijon Dressing, Topped with Jumbo Shrimp, Grilled Beef Tenderloin, Grilled Cajun Chicken and Fresh Mozzarella Cheese

Sirloin Thai Salad...\$14.95

*6oz. Top Sirloin Steak Marinated in Asian Vinaigrette, Tossed with Carrots, Red Cabbage, Upland Cress and Roasted Peanuts in a Spicy Thai Sauce
403 Calories, 3.9 Grams Fat, 7.7 Grams Protein, 98 Grams Carbohydrates*

Fresh Mozzarella and Chicken Salad...\$14.95

Grilled Chicken Topped With Fresh Mozzarella over Mixed Greens, Radicchio, Chick Peas and Roasted Red Peppers, Tossed with a White Balsamic and Oregano Vinaigrette. Topped with Toasted Pine Nuts and Shredded Pecorino Romano

Chicken, Artichoke and Asparagus Salad...\$13.95
*Grilled Chicken Tossed With Asparagus, Artichokes, Plum Tomatoes
and Mixed Greens With a Smokey Tomato Vinaigrette*

Omelettes

ACCOMPANIED WITH YOUR CHOICE OF potato chips, french fries,
waffle fries, onion rings, garden salad or seasonal fresh fruit

Surf & Turf Omelette...\$9.95

*Tenderloin Tips, Crabmeat and Shrimp, Sautéed with Chopped Spinach,
Peppers, Onions and Provolone Cheese
95g Protein, 12.5g Carbohydrates*

Southwest Omelette...\$8.95

*Shrimp, Peppers, Onions and Mushrooms, Topped with
Monterey Jack Cheese and a Spicy Salsa
85g Protein, 12.1g Carbohydrates*

Vegetable Omelette...\$8.95

*Tomatoes, Peppers, Onions, Broccoli, Mushrooms and American Cheese
70g Protein, 12.9g Carbohydrates*

BURGERS, WRAPS & PANINI'S

ACCOMPANIED WITH YOUR CHOICE OF potato chips, french fries,
waffle fries, onion rings, garden salad or seasonal fresh fruit

Classic 8 oz. Angus Burger...\$8.25

Turkey Burger...\$7.50

Choice of Burger Toppings Include; American, Cheddar, Provolone, Swiss or Monterey Jack
Cheeses, Crispy Bacon & Sautéed Mushrooms or Onions

Grilled Chicken Teriyaki Wrap...\$8.95

*Grilled Chicken Tossed with Onions and Peppers In a Teriyaki Glaze,
Wrapped In a Red Pepper Tortilla*

Grilled Turkey Wrap...\$8.95

*Grilled Turkey Breast Topped with Provolone Cheese, Lettuce,
Walnuts and a Mango Apple Chutney, Wrapped in a Whole Wheat Tortilla*

Moroccan Chicken Wrap...\$8.95

*Grilled Chicken Marinated with a Spicy Harissa & Lime Marinade, Topped with
Spinach, Onions and Apricots with a Tzatziki Sauce, Wrapped in a Red Pepper Tortilla*

Chicken Artichoke Panini...\$9.95

*Grilled Chicken Breast, Artichoke Hearts, Fresh Mozzarella, Olives, Roasted Peppers,
Served on Toasted Focaccia Bread with a Balsamic Dipping Sauce*

Ham and Three Cheese Panini...\$8.95

*Deli Ham, Cheddar, Provolone and American Cheeses
with Tomatoes and Bacon on Texas Toast*

Soriano Cuban Panini...\$8.95

*Garlic Roasted Boneless Pork loin, Salami, Ham, Swiss Cheese, Sautéed Onions,
Dijon Mustard & Pickles on a Hoagie Roll*

Sicilian Turkey Panini...\$8.95

*Smoked Turkey Breast, Proscuitto, Fresh Mozzarella,
Sundries Tomato Pesto, And Balsamic Vinaigrette on a Graulick Roll*

Shrimp Croque Panini...\$8.95

Shrimp, Bacon, Onions & Swiss Cheese on a Focaccia Roll

SIZZLING FAJITAS

Chicken, Beef, Shrimp or Roasted Vegetable...\$8.95

*Choose From One of the Above, or any Combination, with Sautéed Peppers and Onions, Shredded Colby Cheese, Tomatoes, Sour Cream and Guacamole
Served on a Hot Sizzling Platter with Warm Flour Tortillas*

SANDWICHES

ACCOMPANIED WITH YOUR CHOICE OF potato chips, french fries,
waffle fries, onion rings, garden salad or fresh fruit

Grilled Filet Mignon Steak Sandwich...\$11.95

Filet Mignon Grilled with Jack Daniels Grilling Sauce Topped with Sautéed Onions, Lettuce and Tomatoes Served on a Kaiser Roll

Mile High Rueben...\$9.95

Tender Sliced Corned Beef on Rye Bread Topped with Monterey Jack Cheese and Russian Dressing

Drunken Crab Sandwich...\$9.95

Soft Shell Crabs Marinated in Jamaican Spice, Orange Stoli Vodka, Captain Morgan Rum and Malibu Passion Fruit Rum. Topped with Thousand Island Dressing and Served on a Graulick Roll with Lettuce and Tomato.

Philly Cheese Steak...\$8.95

Shredded Steak Sautéed with Peppers, Onions and Melted American cheese, Served on a Graulick Roll

BBQ Pulled Pork Sandwich...\$8.95

Slow Roasted Pork Shoulder Topped with BBQ Sauce, Cheddar Cheese and Onions on a Potato Roll

ENTREES

Served with the Chef's Selection of Seasonal Accompaniments

All Steaks are Lightly Seasoned with Salt and Pepper and Char-Grilled to Your Specifications.

14 oz. New York Strip Steak...\$26.95

8 oz. Filet Mignon...\$24.95

Australian Baby Lamb Chops...\$27.95

*Marinated in a Rosemary Mustard Vinaigrette and Crusted in Semolina.
Baked to Desired Temperature and Served over Toasted Pearl Couscous*

Chicken Pappardelle...\$18.95

*Sautéed Chicken Breast with Mushrooms, Onions, Pimentos and Capers
Tossed with a Basil Tomato Pesto Sauce. Topped with Mozzarella and Proscuitto*

Stuffed Atlantic Salmon...\$18.95

*Fresh Salmon Stuffed with Shrimp and Spinach, Served with a
Parmesan Saffron Risotto Cake and a Verbena Saffron Sauce*

Maryland Crabcakes...\$16.95

*Two Pan Seared Crabcakes Served Over Mixed Greens Tossed with
a Spicy Cucumber Yogurt Dressing*



Dinner Menu

Appetizers

Shrimp and Crab Chowder...\$5.95

*Stuffed Cremini Mushrooms
With Italian Sausage and Sharp Provolone...\$8.95*

Clams Casino...\$7.95

Crispy Fried Calamari...\$8.95

Jumbo Shrimp Cocktail...\$9.95

Orange Bourbon Shrimp and Italian Sausage...\$9.95

Jumbo Lump Crab Crustini...\$9.95

*Pan Seared Maple Leaf Duck Breast
With an Orange Tarragon Sauce...\$10.95*

Salads

Supreme Chef's Salad...\$15.95

*Grilled Beef Tenderloin Medallions, Jumbo Shrimp, Grilled Cajun Chicken,
Fresh Mozzarella Cheese and Mixed Greens Tossed in a Pesto Dijon Dressing*

Lobster Cobb Salad...\$14.95

*Lobster Meat with Bacon, Roquefort Cheese, Chives, Chopped Eggs,
Diced Tomatoes and Mixed Greens, Served with White Balsamic Vinaigrette*

Thai Steak Salad...\$14.95

*Filet Mignon Medallions Marinated in a Asian Spices and Oils, Tossed with Carrots, Peppers, Onions,
Mixed Greens and Roasted Peanuts in a Spicy Thai Dressing*

Strawberry Shrimp Salad...\$14.95

*Jumbo Shrimp, Passion Fruit Marinated Strawberries, Sundried Cranberries, Cracked Pecans,
Feta Cheese and Mixed Greens Tossed with White Balsamic Vinaigrette*

Spinach and Goat Cheese Salad...\$9.95

*Baby Spinach Leaves, Chorizo Sausage, Walnuts, Fresh Vermont Goat Cheese,
Red Onion Tossed in a Warm Citrus Orange Dressing*

Entrees

*Our Steaks are 100% Certified Black Angus Beef
Pan Seared and Lightly Seasoned with Salt and Pepper*

14 oz New York Strip Steak...\$28.95

Served with Cabernet Sauvignon Demi Glace and Garlic Mashed Potatoes

Filet Mignon...\$26.95

Served with Cabernet Sauvignon Demi Glace and Garlic Mashed Potatoes

16 oz Porterhouse...\$29.95

Served with Cabernet Sauvignon Demi Glace and Garlic Mashed Potatoes

Surf & Turf...34.95

*8 oz Honduras Premium Lobster Tail with a Slow Roasted 10oz Chateaubriand
Served with Drawn Butter and Cabernet Sauvignon Demi Glace*

Australian Baby Rack of Lamb...\$28.95

Served with Toasted Israeli Couscous and a Dijon Bordelaise Sauce

Baked Stuffed Scottish Salmon...\$21.95

*Fresh Salmon Stuffed with Shrimp and Spinach,
Served with a Cranberry Almond Wild Rice and a Lemon Wine Sauce*

Shrimp Linguini...\$23.95

*Jumbo Shrimp Sautéed with Peas, Onions, Tomatoes and Asparagus Tips
Tossed with Linguini in a Lobster Cream Sauce*

Macadamia Nut Crusted Tuna...\$24.95

*Sushi Grade Tuna Coated with Cracked Macadamia Nuts
Served with a Spicy Cucumber Yogurt Sauce*

Apple Jack Pork Chop...\$21.95

*Boneless Pork Chop Coated in a Special Blend of Spices, Baked and
Topped with an Artichoke and Apple Jack Brandy Demi Glace*

Baby Back Ribs...\$20.95

*Fall Off The Bone Tender Pork Baby Back Ribs
Brushed with Our Homemade Barbecue Sauce*

Citrus Roasted Chicken...\$19.95

*Oven Roasted Half Chicken Marinated in a Japanese Garlic, Ginger
Citrus Sauce. Served with Garlic Mashed Potatoes*

Asian Infused Chilean Sea Bass...\$25.95

*Marinated in a Blend of Eastern and Western Spices and Oils
Served with Sesame Ginger and Sweet & Sour Sauces*

Tomato Curry Tilapia...\$18.95

*Baked Tilapia topped with a Apple Tomato Curry Sauce
Served Over Cranberry Almond Wild Rice*