

## — Appetizers —

### CRAB STUFFED MUSHROOMS

*Topped with hollandaise sauce*  
\$9.95

### SHRIMP COCKTAIL

*Served with cocktail sauce*  
\$9.95

### COCONUT SHRIMP

*Coconut crusted and served with a spicy marmalade*  
\$8.95

### SPINACH ARTICHOKE DIP

*New Orleans style baked golden brown  
served with tri-color tortilla chips*  
\$7.95

### HOT COMBO PLATTER

*Crab Stuffed Mushrooms, Spinach & Artichoke Dip,  
Coconut Shrimp and Calamari*  
\$19.95

## — Soup & Salad —

### CLAM CHOWDER

*Loaded with clams and double cream*  
\$4.95

### FRENCH ONION SOUP

*Caramelized onions simmered in a rich beefy broth,  
topped with imported gruyere cheese*  
\$4.95

### MIXED GREENS WITH DRIED CRANBERRIES

*Fresh mesclun lettuce with sliced apples,  
candied walnuts and dried cranberries  
in raspberry vinaigrette dressing*  
\$5.95

### CAESAR SALAD

*Hearts of romaine tossed in classic Caesar dressing  
with lemon garlic croutons and parmesan cheese*  
\$5.95

## — Entrées —

*All entrées are served with fresh baked bread and butter, fresh vegetables and your choice of garlic mashed potatoes or rice.  
Add a cup of soup for \$2.95 or a salad for \$3.95*

## — Butcher's Block —

### FILET MIGNON

*9 oz. filet seasoned and grilled to perfection,  
served with béarnaise sauce*  
\$32.95

### PRIME TOP SIRLOIN

*Expertly seasoned with freshly ground roasted black  
peppercorns served with teriyaki sauce on request*  
\$20.95

### ROAST PRIME RIB OF BEEF

*12 oz. Angus prime rib expertly seasoned and slow-roasted  
to retain its natural juices, served with au jus  
and creamy horseradish sauce*  
\$26.95

### NEW YORK STRIP

*Topped with a cabernet and thyme demi glaze  
with wild mushrooms and bleu cheese*  
\$29.95

## — Seafood —

### SHRIMP SCAMPI

*Sautéed in white wine with shallots,  
lemon and garlic butter sauce*  
\$22.95

### FRESH SALMON

*Pan-seared with fresh herbs, served over garlic aspara-  
gus spears and topped with a tomato vinaigrette*  
\$21.95

### SEAFOOD COLLAGE

*Lobster, shrimp, scallops, clams, salmon  
and mussels in a white wine shallot cream sauce  
with fresh herbs*  
\$32.95

### AUSTRALIAN LOBSTER TAIL

*Broiled and served with drawn butter*  
\$44.95

## — Chef's Specialties —

### PORK CHOP

*Two pan-seared 6 oz. center cut chops,  
served over mashed potatoes and champagne  
red cabbage with a cranberry merlot sauce,  
topped with cinnamon apples*  
\$19.95

### RACK OF LAMB

*Marinated with fresh herbs, grilled and served  
with an infused rosemary sauce*  
\$31.95

### PARMESAN CRUSTED CHICKEN

*Breast of chicken crusted with parmesan cheese  
and served with tomato relish and capers*  
\$19.95

### VEGETARIAN PESTO PASTA

*Fresh tomatoes, mushrooms, artichoke hearts  
and roasted pine nuts tossed in a pesto sauce with  
lemon pepper pappardelle pasta, finished with basil,  
roasted bell peppers and sun dried tomatoes*  
\$18.95

## — Combinations —

### FILET MIGNON & SHRIMP SCAMPI

*Two favorites paired for the perfect combination*  
\$37.95

### FILET MIGNON & LOBSTER

*Served with drawn butter*  
\$54.95

## — Daily Dessert Tray Selections —

*Starting at \$5.95*