

Dinner Menu

Served from 4:00 pm to 9:00 pm Monday through Thursday

Served from 4:00 pm to 10:00 pm Friday & Saturday

~ Appetizers ~

Spicy Gingered Shrimp

5 Jumbo prawns marinated in orange juice, rice wine vinegar, fresh ginger and crushed red pepper. Grilled and served on skewers

\$10.95

Crab Stuffed Mushrooms Au Gratin`

Jumbo mushrooms stuffed with Crab, tri-color peppers, Vidalia onions and celery then topped with Swiss & Parmesan cheeses, chopped tomato and spring onions

\$9.95

Camembert Cheese en Croûte`

Camembert cheese layered with mushrooms & onions wrapped in puff pastry, all combined for a delicious spread. Served with toasted baguettes

\$8.95

Chilled Shrimp

Jumbo prawns served with celery infused cocktail sauce & lemon

\$9.95

Crab & Artichoke Bake

A creamy blend of crab, artichoke hearts, Vidalia onions, cream and Parmesan cheese

With toasted baguettes

\$8.95

Dungeness Crab Cakes

Three crab cakes pan fried and served with our red pepper chutney

\$10.95

Clams Casino

A full pound of steamer clams sautéed with garlic, shallots, sweet peppers, minced bacon, and then

Finished with chardonnay and sweet cream butter. Served with garlic bread

\$10.95

Potato Skins

Our baked potato boats filled with chopped bacon, onions, tomatoes & cheddar cheese.

Served with sour cream & salsa

\$7.95

~ Soup & Salad ~

All salad entrées served with garlic bread

Soup du Jour

Ask your server about the Chef's specialty of the day!

Cup \$2.95 Bowl \$3.95

House Salad

A blend of field greens with fresh vegetables and
Your choice of dressing

\$3.95

Cup of soup, house salad and garlic bread - \$6.95

Caesar Salad

Crisp romaine tossed with our Caesar dressing and topped with shaved asiago cheese
and garlic croutons

\$8.95

With grilled chicken \$11.95

With blackened steak \$14.95

With shrimp scampi \$13.95

Almond Chicken Salad

Boneless breast of chicken grilled in an almond crust, served over crisp greens with sliced almonds, grapes, apple wedges and
cheddar cheese with a poppyseed dressing

\$12.95

Jamaican Jerk Chicken Salad

Boneless breast of chicken rubbed with Jamaican jerk seasoning, sautéed and served with field greens,
Avocado, lime, sun-dried tomatoes, mandarin oranges, pineapple and raspberry vinaigrette.

\$13.95

Steak & Asparagus Salad

A tender top sirloin steak grilled to your liking and served atop crisp greens with marinated asparagus, tomato wedges, sautéed button
mushrooms, and Roquefort cheese. Served with our house bleu cheese dressing

\$15.95

Blackened Salmon Salad

Salmon filet rubbed with blackened spices, grilled and served over field greens with red onions, tomatoes and parmesan cheese.
Served with a vinaigrette dressing

\$14.95

Dinner Entrees

All dinner entrees served with soup or salad and our home made garlic rosemary focaccia bread, vegetables and your
choice of starch. All pastas served with garlic bread.

~ *Butchers Block* ~

Prime Rib

Our house specialty marinated in herbs and slow roasted to perfection.

Served with Au Jus and horseradish sauce

8 oz. Petite cut 12 oz. Queen cut 20 oz. King cut

\$16.95

\$19.95

\$25.95

Filet Mignon

8 oz. Traditional filet prepared and served with sauce
béarnaise

\$24.95

Top Sirloin

A Ranchers cut cooked to your liking and served with
bourbon glazed mushrooms

8 oz. \$17.95

10 oz. \$19.95

Bite Size Steak

Marinated bite sized steak, hand breaded and
deep fried, served with ranch dressing

\$17.95

New York Steak

12 oz. New York cooked to perfection
served sautéed onions

\$22.95

Surf & Turf

Your choice of a petite cut prime rib or our tender 8 oz. top sirloin with one of the following:

6 oz. Lobster Tail ~ \$38.95

½ # King Crab Legs ~ \$31.95

3 Prawns ~ \$22.95

5 oz. Salmon Filet ~ \$22.95

St. Louis Style Pork Ribs

St. Louis style pork ribs marinated and slow roasted until tender, basted with our BBQ sauce

Full Rack - \$19.95

Half Rack - \$15.95

Chicken Parmesan

Boneless Chicken breast baked and topped with marinara
sauce and

mozzarella cheese

\$18.95

Chicken Wellington

Tender chicken breast stuffed with a mushroom duxell,
minced onion and three cheeses, then wrapped in puff pastry
and baked to perfection.

\$18.95

Veal Scaloppini with Marsala Cream

Tender veal sautéed, and served with a creamy marsala sauce with mushrooms & prosciutto

\$17.95

~ Seafood Specialties ~

Seafood Platter

A grand combination of King crab legs, classic prawns, grilled salmon filet and a crab cake

\$26.95

Lobster Tail

8 - 10 oz Sweet cold water lobster tail served with drawn
butter
\$38.95

King Crab Legs

Alaskan king crab legs served with
drawn butter
1# \$29.95 2# \$38.95

Shrimp & Scallop Caesar

Shrimp and bay scallops sautéed in a garlic Caesar sauce
\$19.95

Classic Prawns

5 Classic tempura battered prawns with cocktail
sauce and lemon
\$17.95

Coconut Prawns

5 Tiger Shrimp lightly coated in coconut and
deep fried. Served with orange horseradish sauce
\$17.95

Pistachio Encrusted Halibut

Pistachio nut crusted halibut filet grilled and served on a vermouth lingonberry chutney
\$19.95

Black & Bleu Salmon

Flaky filet of salmon blackened and topped with bleu cheese
crumbles
\$19.95

Sea Scallops

5 Giant sea scallops sautéed in a white wine cream sauce,
served on a bed of fresh spinach
\$19.95

Mahi Mahi

Mahi Mahi filet, grilled to perfection
Served with a Caribbean salsa
\$19.95

~Pastas~

Shrimp or Chicken Scampi

Shrimp sautéed in your choice of garlic butter or creamy Alfredo sauce with zucchini & mushrooms. Served over linguini noodles
\$18.95

Lobster, Shrimp & Crab Ravioli

A combination of lobster, shrimp & crab raviolis prepared with a white wine cream sauce
\$19.95