

STARTERS

Quesadillas - Caramelized Onions and Peppers with Vermont Cheddar 8
Choice of Chicken, Beef or Crab

Beer Battered Shrimp - with Chipotle Tarter Sauce 9

Soup of the Moment 6

Caesar - with Romaine, Parmesan Crisp, Crouton Sticks and Creamy Dressing 5
(add more Romaine, chicken, crab or salmon for \$5 more)

Filet, Crabmeat and Bearnaise 10

Baby Greens, Tomatoes, Pecans and Gorgonzola 5
(add more Baby Greens, chicken, crab or salmon for \$5 more)

Crispy Rock Shrimp and Calamari - with Spicy Chipotle Sauce 10

Wings - with Blue Cheese and Celery Sticks 8

Nachos - Fried and Loaded 8

SANDWICHES

Philly Cheese - stacked high with Peppers, Onions and Cheese with Fries 11

Burger - on a Brioche Bun and Fries 11

Chicken Wrap - Tomatoes, Lettuce, Chipotle Sauce and Fries 11

Crab Cake - Lime Caper Tarter Sauce, Slaw and Fries 12

Cabo Fish Tacos - Blackened White Fish, blended Corn and Flour Tortillas, 13
pico de gallo, chipotle aioli, lime sour cream and Asian slaw

PASTAS

Come with a tiny house salad and choice of dressing

Penne - with Chicken, Peppers, Asparagus, Spinach in a light Tomato Cream 16

Angel Hair - with Shrimp, Crabmeat, Tomatoes, Basil and Garlic 18

ENTREES

Come with a tiny house salad and choice of dressing and freshly baked bread

BBQ Grilled Salmon 15
with Mash Potatoes
and Creamed Spinach

Herb Roasted Chicken Breast 15
with Peppercorn Glaze, Jasmine Rice
and Broccolini

Crabcakes 16
with Lemon Garlic Aioli,
Mash Potatoes and Asparagus

Filet of Beef 21
with Red Wine Sauce,
Mash Potatoes and Asparagus

Shrimp 16
with Lemon Garlic, Jasmine Rice
and Broccolini

Prime Rib with Au Jus 20
Fries, Onion Rings, or Baked Potato
and Green Beans

Pan Seared Tilapia with Bearnaise 15
Sautéed Tomatoes and Basil
with Asparagus

NY Strip with Bearnaise 20
Fries, Onion Rings, or Baked Potato
and Creamed Spinach

STARTERS

Quesadillas - Caramelized Onions and Peppers with Vermont Cheddar 8
Choice of Chicken, Beef or Crab

Beer Battered Shrimp - with Chipotle Tarter Sauce 9

Soup of the Moment 6

Caesar - with Romaine, Parmesan Crisp, Crouton Sticks and Creamy Dressing 5
(add more Romaine, chicken, crab or salmon for \$5 more)

Filet, Crabmeat and Bearnaise 10

Baby Greens, Tomatoes, Pecans and Gorgonzola 5
(add more Baby Greens, chicken, crab or salmon for \$5 more)

Crispy Rock Shrimp and Calamari - with Spicy Chipotle Sauce 10

Wings - with Blue Cheese and Celery Sticks 8

Nachos - Fried and Loaded 8

SANDWICHES

Philly Cheese - stacked high with Peppers, Onions and Cheese with Fries 11

Burger - on a Brioche Bun and Fries 11

Chicken Wrap - Tomatoes, Lettuce, Chipotle Sauce and Fries 11

Crab Cake - Lime Caper Tarter Sauce, Slaw and Fries 12

Cabo Fish Tacos - Blackened White Fish, blended Corn and Flour Tortillas, 13
pico de gallo, chipotle aioli, lime sour cream and Asian slaw

PASTAS

Come with a tiny house salad and choice of dressing

Penne - with Chicken, Peppers, Asparagus, Spinach in a light Tomato Cream 16

Angel Hair - with Shrimp, Crabmeat, Tomatoes, Basil and Garlic 18

ENTREES

Come with a tiny house salad and choice of dressing and freshly baked bread

BBQ Grilled Salmon 15
with Mash Potatoes
and Creamed Spinach

Herb Roasted Chicken Breast 15
with Peppercorn Glaze, Jasmine Rice
and Broccolini

Crabcakes 16
with Lemon Garlic Aioli,
Mash Potatoes and Asparagus

Filet of Beef 21
with Red Wine Sauce,
Mash Potatoes and Asparagus

Shrimp 16
with Lemon Garlic, Jasmine Rice
and Broccolini

Prime Rib with Au Jus 20
Fries, Onion Rings, or Baked Potato
and Green Beans

Pan Seared Tilapia with Bearnaise 15
Sautéed Tomatoes and Basil
with Asparagus

NY Strip with Bearnaise 20
Fries, Onion Rings, or Baked Potato
and Creamed Spinach

WINE LIST

Chardonnay

	glass	bottle
BV Century	6	24
Arnold Palmer	11	46
J. Lohr Riverstone		28
Screw Kappa Napa		46
Barboursville	7	26

Sauvignon Blanc

Villa Maria	9	36
St. Supery	10	40

Riesling

Fess Parker	10	40
-------------	----	----

Half Bottle (375ml)

	bottle
Korbel Brut, Champagne	25
Meridian Chardonnay	16
Louis Jadot Macon Villages	18
Kenwood, Pinot Noir, Sonoma	24
Puffino Chianti DOCG	18
Robert Mondavi Private	18
Rutherford Ranch, Cabernet Sauvignon	21

Cognac-Port/Sherry

	glass
Convoisier VSOP	12
Hennessy XO	29
Remy Martin VSOP	15
Fonseca Bin 27 Porto	8
Taylor Fladgate 10 year old Tawny Porto	11
Dows 20 year old Tawny Port	13
Dry Sack Sherry	11
Tio Pepe Sherry	11

DESSERTS

Florida Key Lime Pie	6
Seasonal Fruit Tart	6
Chocolate Cake	6
NY Cheesecake	6

Anything But Chardonnay

	glass	bottle
Chateau Ste Michelle Riesling	6	24
Folie A Deux Menage A Trois	8	32
Woodbridge Moscato	6	24
Parducci Pinot Grigio	9	36

Rose

Barboursville Rose	7.50	28
--------------------	------	----

Cabernet

14 Hands	7.50	28
Kenwood		28
Mont Gras Reserve	8	32

Merlot

El Portillo	8	32
Mad House Wife		24

Pinot Noir

Steele		48
Hob Nob	8	32

Shiraz

Penfolds "Thomas Hyland"	8	32
St. Hallet's Faith Shiraz		36

Red Zinfandel

Four Vines	7.75	30
Layer Cake Primitivo	10	40

Blends

7 Daughters Winemaker		36
Jarhead Red	10	40
Note, made by Marines (All sales go to the Marine Corps Scholarship Foundation)		

Champagne and Sparkling Wine

Dom Perignon Brut		299
Veuve Clicquot Rose		228
Gloria Ferrer Brut, Sonoma		60
Korbel Brut		40
Segura Vindas Aria		28

Beer: Please ask your server for our latest Domestic and Import Bottled Beer Selection. We serve 8 Draught Beers on Tap.