



DINNER

Light Bites

BANG BANG SHRIMP \$14

Lightly battered and fried shrimp tossed in a sweet and spicy bang bang sauce topped with scallions.

ASIAN STICKY RIBS \$15

Tender ribs tossed in an asian BBQ sauce with scallions and sesame seeds.

YELLOWFIN CARPACCIO \$20

Seared rare yellowfin tuna served with wasabi aioli, micro arugula, and roasted grape tomatoes.

POTSTICKERS \$15

Seared chicken lemongrass filled potstickers served with a light soy sauce and Thai sweet chili dipping sauce.

MEDITERRANEAN SUMMER SALAD \$16

Tender baby greens topped with roasted red peppers, kalamata olives, artichoke hearts, feta cheese, crisp garbanzo beans, and grape tomatoes.

Add grilled chicken breast \$11

Add grilled shrimp \$14



DINNER

Entrees

All entrees include a petit house or caesar salad, or a cup of soup du jour.

DUROC PORK CHOP \$36

Center cut pork chop chargrilled served with roasted apples, baked sweet potato, vegetable du jour, and an apricot sauce.

LIVER AND ONIONS \$28

Sauteed calves liver with caramelized onions, crispy bacon, pan gravy, whipped potatoes, and vegetable du jour.

FRESH CATCH OF THE DAY \$MKT

Grilled, blackened, or sauteed and accompanied by rice pilaf vegetable du jour and a citrus sauce.

CHICKEN PAILLARD \$25

Breaded chicken breast, pan seared and served with arugula, oven roasted tomato, bermuda onion, shaved parmesan, and a balsamic drizzle.

VEAL FRANCAISE \$29

Sauteed egg battered tender veal scallopini, accompanied by whipped potatoes, vegetable du jour, and a white wine and lemon sauce.

PRIME RIB OF BEEF

Peppercorn crusted prime rib, slowly roasted and served with baked potato, vegetable du jour, creamy horseradish sauce, and Au Jus.

King Cut - 12 oz \$46

Queen Cut - 8 oz \$38