



Add to any dish

Sesame Tofu	\$3
Grilled Chicken	\$4
Fried Shrimp	\$5
Grilled Shrimp	\$8

APPETIZERS

French Onion Soup \$6

Served with Herb Crouton, Provolone & Swiss

Soup du Jour \$4

Made Fresh Daily

Fresh Mozzarella & Tomato Caprese \$8

Sliced Fresh Mozzarella & Tomato
With Fresh Basil, Olive Oil & Black Pepper

Fried Shrimp ala Mama \$10

Crispy Fried Shrimp Tossed in a Zesty
Banana Pepper White Wine Lemon Sauce

Shrimp Cocktail \$11

Five Jumbo Shrimp with Lemon
Thai Chili Sauce and Cocktail Sauce

Homemade Hummus \$9

With Grilled Pita, Carrots,
Celery & Cucumber
Served with Roasted Red Pepper Aioli

Tomato & Tofu Caprese \$9

Sliced Tomato & Tofu with Fresh Basil Olive Oil &
Black Pepper

Lollipop Lamb Chops \$12

With tomato Bruschetta & Mint Jelly

Salads

House Salad \$4
Entrée/ Side

Caesar Salad \$10/\$5

Fresh Romaine Lettuce with Garlic Croutons,
Parmesan Cheese Curls & Homemade Dressing

Thai Chopped Salad \$11/\$6

Napa Cabbage, Peppers, Onion, Carrots & Snow Peas
With Signature Sriracha Citrus Thai Vinaigrette

Avocado Salad \$13/\$7

Diced Avocado, tomatoes, onions, cucumber,
Strawberries & watermelon in a honey lime
Vinaigrette with spicy micro greens

Strawberry Salad \$13/\$7

Assorted Mixed Greens with Fresh Strawberries,
Candied Pecans & Crumbled Gorgonzola
With Homemade Strawberry Vinaigrette Dressing

Greek Salad \$15/\$8

Romaine Lettuce, Roasted Peppers,
Roma Tomatoes, Red Onions, Cucumbers,
Kalamata Olives, Feta Cheese &
Grilled Chicken with Light Italian Dressing

Apple & Candied Bacon Salad \$10

Apple & Peppercorn Bacon, Craisins & Spicy Greens with
Homemade Maple Vinaigrette.



Grilled Pizza

Create Your Own \$9

Choice of Toppings: Pepperoni, Sausage, Mushrooms, Peppers, Onions: \$.50 per topping

Buffalo Chicken \$11

Chicken Tenderloins in a Spicy Bleu Cheese Cream Sauce Topped with Blended Cheese

Bacon Chicken Ranch \$11

Bacon & Chicken with Ranch Topped with Blended Cheese

Philly Cheesesteak \$11

Shaved Beef, Peppers, Onions & Mushrooms Topped with Blended Cheese

Caprese \$11

Sliced Tomato, Fresh Mozzarella, Fresh Basil & Black Pepper

Pesto Spinach \$11

Roasted Red Peppers & Feta Cheese

Risotto

Asparagus & Basil \$8

Spinach Parmesan \$7

Smoked Gouda & Bacon \$8

Pineapple & Mango \$7

Dips & Nachos

Taco Dip \$9

With Crostini & Homemade Nacho Chips

Buffalo Chicken Dip \$9

With Crostini & Homemade Nacho Chips

Pasta

Cheddar Mac & Cheese \$10

Served with Cheddar Garlic Biscuits & Choice of Toppings: Bacon, Onion, Peppers or Mushrooms \$.35 per topping

Smoked Gouda Mac & Cheese \$11

Served with Cheddar Garlic Biscuits and Choice of Toppings: Bacon, Onion, Peppers or Mushrooms: \$.35 cents per topping

Lobster Ravioli \$26

With creamy lobster sauce & Sautéed Jumbo Shrimp

Gluten Free Ravioli \$19

With mushroom, Sundried Tomato, Peppercorn, Roasted Red Peppers & Mascarpone Cream



Burgers

All Burgers Include a Choice of the Following Toppings: Cheddar, American, Provolone, Pepper Jack, Bacon, Onion, Sautéed Mushrooms, Fried Jalapeno or Salsa at \$.35 per topping.

Grilled Chicken Breast \$12

On a Kaiser Roll with Herbed Mayonnaise
Served with French Fries

Half Pound Burger \$12

Served with French Fries

Turkey Burger \$12

With Pesto Aioli
Served with French Fries

Kobe Beef Burger \$16

Bacon BBQ Cheddar \$13

Vegetarian Burger \$11

Black bean & corn patty topped with Salsa and Fried Jalapenos served with Lettuce, Tomato, Onion & Marinated Portobello Mushrooms served on a Kaiser Roll

Sandwiches

The Buffalo Wrap \$11

Breaded Chicken with Hot Sauce, Bleu Cheese and Lettuce

Swap Chicken with Fried Shrimp \$13

The Citrus Thai Vegetable Wrap \$9

Napa Cabbage, Bell Peppers, Carrots, Onion & Snow Peas Tossed in our Signature Sriracha Citrus Thai Vinaigrette

Add Chicken \$13

Add Fried Shrimp \$15

Crispy Shrimp Po Boy \$15

Crispy Fried Shrimp Served
With Zesty Carolina Slaw on a Grilled Sub Roll

Crispy Chicken Po Boy \$12

Crispy Fried Chicken Served
With Zesty Carolina Slaw on a Grilled Sub Roll

Mesquite Smoked Turkey \$12

Smoked Turkey, Lettuce, Tomato, Cucumber, Roasted Red Peppers and Bacon on a Toasted Ciabatta Roll

With a Trio of Infused Mayonnaise

Philly Cheesesteak \$11

Shaved beef, peppers, onions & mushrooms
Topped with Provolone served on a Grilled Sub Roll



Entrees

6 oz Filet \$27

Served with Burgundy Demi Glaze & Smashed Red Potato

8 oz Filet \$30

Veal Scaloppini

With creamy mushroom pesto with Roasted Garlic

Mashed Red Skin Potatoes \$23

Cajun Broiled Sea Scallops \$30

With Pineapple Mango Risotto & Fresh Pico de Gallo

Fresh Catch Of the Day

Market Price

With Mango Chutney & Pineapple Mango Risotto

Roasted Salmon

\$23

With Asparagus, Smashed Red Skin Potato & Cucumber Tzatziki Sauce

Lobster & Shrimp Bisque

\$16

Served in a Warm Bread Bowl with House Salad

Caribbean Seared Boneless Chicken

\$21

Served with Pineapple Mango Risotto & Mango Chutney

12 oz Rjb Eye

\$26

Cajun Grilled with Fried Onions & Onion Au Jus

Add Grilled Shrimp \$32

Balsamic Rosemary Lamb Chops

\$28

With Mushroom Pesto Sauce with Spinach Parmesan Risotto

Broiled Tofu Primavera

\$15

With Zucchini, Yellow Squash, Peppers, Onion,

Carrots & Goat Cheese in a Lemon Basil Butter Sauce

With Couscous

Char-Grilled Chicken

\$17

Topped with Tomato Bruschetta, Fresh Mozzarella with steamed

Broccoli & Carrots