

~ APPETIZERS ~

SHRIMP COCKTAIL  
4 jumbo shrimp prawns,  
homemade cocktail sauce, lemon ... 26

FRIED CALAMARI  
rings & tentacles, marinara, cocktail sauce ... 21

COASTAL CRAB CAKES  
made with 100% blue lump crab, garlic remoulade ... 26

AHI TARTARE  
sushi grade tuna, green onion, sesame seeds, fresh ginger, sesame oil, garlic, fresh cilantro, fresh avocado, lime zest, won-ton crisps ... 22

OYSTERS ROCKEFELLER  
on the half shell, prepared in the traditional style ... 26

BAKED BRIE  
garlic, honey, toasted almonds, crostini, sliced apples, grapes ... 20

THICK CUT ONION RINGS  
sweet onions, homemade ranch for dipping ... 20

LOBSTER LOUIE SALAD  
fresh maine lobster, crab claw meat, fresh asparagus, radishes, cucumber, tomato, hard-boiled egg, romaine lettuce, house made louie dressing...44

WEDGE SALAD  
shaved red onion, crumbled bacon, bleu cheese crumbles, grape tomatoes, toasted almonds, chopped hard-boiled egg, bleu cheese dressing ... 17

CAESAR SALAD  
house made dressing with anchovies ... 18  
add grilled salmon...20, chicken...12

MIXED GREEN SALAD  
mixed greens, grape tomatoes, grated carrots, shaved red onion, fresh beets, cucumbers... 16

SOUP DU JOUR ... 12

~ ENTREES ~

all entrees served with choice of soup or mixed green salad caesar salad or wedge salad additional ... 4  
served with vegetable du jour, house mashed potatoes

~ PRIME GRADE STEAKS~

NEW YORK STRIP LOIN  
12 oz... 76

FILET MIGNON  
6 oz... 59

SURF AND TURF with half Maine lobster...94

TOP SIRLOIN/BASEBALL CUT  
7 oz... 49

~ STEAKS AND CHOPS ~

T-BONE  
18 oz... 69

RIB EYE  
14 oz... 64

PORK PORTERHOUSE  
bone-in, roasted. served with chef's delicious apple chutney 12 oz... 44

NEW ZEALAND RACK OF LAMB  
chef's fresh rosemary-mustard herb rub, roasted garlic horseradish sauce, apple mint jelly... 49

PRIME RIB WITH YORKSHIRE PUDDING  
(saturday night only)  
creamy horseradish au jus for dipping 14 oz... 57

STEAK TOPPERS  
all made from scratch, sautéed mushroom medley, béarnaise sauce, bleu cheese butter ... 9

KOBE BEEF BURGER  
extra sharp cheddar, caramelized onion, ketchup, mayo, golden fries 10 oz... 25

CORNISH GAME HEN  
stuffed with wild rice, chopped medjool dates, pecans, herbs and parmesan cheese. stock reduction ... 42

PORK SHANK OSSO BUCCO  
slow roasted for tenderness. stock reduction ... 46

LOBSTER THERMADOR  
whole maine lobster paired with a velvety wine cream sauce. classic french dish served with wild rice ... 88

FRESH MAINE LOBSTER  
Served with wild rice, fresh drawn butter and lemon whole ... 79 half ... 45

SALMON FILET  
pacific caught, brushed with olive oil, seasoned with panko bread crumbs, parmesan cheese, horseradish and herbs. baked and plated with light garlic-dijon cream sauce, wild rice ... 52

SHRIMP SCAMPI  
jumbo shrimp, traditional style with butter, garlic, lemon juice, fresh herbs and wild rice  
full order (5) ... 54 half order (3) ... 40

PORTOBELLO MUSHROOM CAP  
marinated, pan seared, topped w/chef's black bean cake served w/porcini mushroom reduction. ... 32

PERSONALIZED VEGETARIAN MEAL  
choose 3 from the side options ... 32

## SIDE OPTIONS

mini mixed green salad  
mini caesar salad  
mini wedge salad  
house mac 'n'cheese  
fresh steamed asparagus, house hollandaise  
wilted fresh spinach with roasted beets  
broccoli crown with house hollandaise  
vegetable of the day, baked potato, house mashed potatoes, golden french fries 12

## CHILDREN'S MENU

quarter pound cheddar cheese burger served with golden french fries ... 19

chicken tenders served with ranch dressing and golden french fries ... 19

## PRIX FIXE MENU

3 courses \$44 (After 6:00 pm \$54)

Choose 1 appetizer, 1 entrée and 1 dessert, or choose 2 appetizers and 1 dessert

### 1. APPETIZER

#### SINGLE CRAB CAKE

100% blue lump crab, garlic remoulade.

#### AHI TARTARE

sushi grade tuna, green onion, sesame seeds, fresh ginger, sesame oil, garlic, fresh cilantro, avocado, lime zest. won-ton crisps.

#### FRIED CALAMARI

rings and tentacles, marinara sauce for dipping.

#### THICK CUT ONION RINGS

sweet onions, homemade ranch for dipping.

#### CAESAR SALAD

romaine, caesar dressing with anchovies, parmesan cheese.

#### WEDGE SALAD

red onion, bacon, bleu cheese crumbles, grape tomatoes, toasted almonds, hard-boiled egg

#### MIXED GREEN SALAD

#### SOUP DU JOUR

### 2. ENTRÉE

#### SESAME-GARLIC PORK TENDERLOIN

marinated in soy sauce, grilled, sesame oil, honey, brown sugar, dry sherry, garlic. sauce

#### HALF CORNISH GAME HEN

stuffed with wild rice, medjool dates, pecans, herbs and parmesan cheese.

#### CHICKEN CORDON BLEU

marinated boneless breast of chicken stuffed with black-forest ham, swiss cheese, baked. topped with chef's white sauce.

#### FLAT IRON STEAK

sliced and served with the chef's beef burgundy porcini mushroom sauce.

#### PAN SEARED TROUT

plated with the chef's rich lemon butter sauce and wild rice.

the above entrées are served with homemade mashed potatoes and vegetable du jour

#### COYOTE MAC AND CHEESE

four cheese blend, bacon, toasted bread crumbs. served with vegetable du jour.

#### PORTOBELLO MUSHROOM CAP

marinated, pan seared, topped with the chef's black bean cake. porcini mushroom reduction.

#### HOUSE MEATLOAF

blend of ground beef, veal, pork, garlic sauce.

### 3. DESSERT

#### COCONUT SNOWBALL

french vanilla ice cream rolled in toasted coconut, nestled in hot fudge chocolate.

#### SUGAR FREE CHEESE CAKE

#### COBBLER OF THE DAY

ask your server for today's variety. served warm with french vanilla ice cream.

#### SCOOP OF FRENCH VANILLA ICE CREAM