

MEALS AVAILABLE FOR DINE-IN OR TAKE-OUT ORDERS
VIP CLUB RED MEMBERS ARE ENTITLED TO A 50% DISCOUNT WHEN PAID IN ITS ENTIRETY WITH POINTS.

Starters

DUNGENESS CRAB CAKES | 24

HOUSEMADE, ROASTED RED PEPPER SAUCE, CORN RELISH,
CITRUS INFUSED BABY LETTUCE BED

JUMBO SHRIMP COCKTAIL | 16

HOUSEMADE COCKTAIL SAUCE

SEASONAL CLAMS | 17

WHITE WINE BUTTER, SHALLOTS, GARLIC, PARSLEY, GRILLED BREAD

SPINACH & ROASTED ARTICHOKE DIP | 11

GRILLED BREAD

SMOKED SALMON CROSTINI | 18

SLICED SMOKED SALMON, CAPER-CREAM CHEESE SPREAD, CROSTINI,
CUCUMBER DILL RELISH

FRIED CALAMARI | 18

SEASONED FLOUR, BUTTERMILK DIPPED, LIGHTLY FRIED,
HOUSE MADE REMOULADE OR CLASSIC COCKTAIL SAUCE

Soups + Salads

FRENCH ONION SOUP | 8

CROUTON, SWISS CHEESE

CLAM CHOWDER | 8

OYSTER CRACKERS

HOUSE GREEN SALAD | 8

MIXED GREENS , SEASONAL VEGETABLES, GARLIC CROUTONS,
CHOICE OF DRESSING

SEASONAL SALAD | 9

MIXED GREENS, DRIED CRANBERRIES, MANDARIN ORANGES,
CANDIED PECANS, HOUSE VINAIGRETTE

CLASSIC CAESAR | 9

ROMAINE HEARTS, SHAVED PARMESAN CHEESE, GARLIC CROUTONS, CAESAR DRESSING

ADD ON CHOICE OF:

6OZ. GRILLED SALMON - 16 | 3 PRAWNS - 13 | GRILLED CHICKEN - 9

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES. AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR GREATER.

Entrees

SERVED WITH CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP

From the Land

SEASONAL VEGETABLES, CHOICE OF STARCH

CHICKEN SALTIMBOCCA | 30

PROSCIUTTO, SAGE, ROMANO, MUSHROOM CREAM SAUCE

CHICKEN DIJON | 20

HERB - CITRUS MARINATED CHICKEN BREAST, DIJON CREAM

BONE IN PORK CHOP | 30

SEARED, DARK CHERRY SAUCE, FRUIT CHUTNEY

Steaks

SEASONAL VEGETABLES, CHOICE OF STARCH

NEW YORK 12oz. | 43

PRIME RIB* 8oz. | 34

12oz. | 40

FILET MIGNON 8oz. | 46

16oz. | 45

RIB EYE 14oz. | 45

**WHILE QUANTITIES LAST*

DUET | 5 oz PETITE FILET MIGNON

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF STARCH
WITH CHOICE OF:

PAN SEARED SALMON | 49

CHICKEN BREAST | 45

SHRIMP SCAMPI | 47

LOBSTER TAIL | 63

SQUALLI-ABSCH TRIO | 49

THREE FILET MIGNONS COOKED TO YOUR LIKING, ONE TOPPED WITH PRAWNS,
ONE BLACKENED WITH GORGONZOLA AND A RED WINE REDUCTION, ONE
WITH SAUTÉED MUSHROOMS AND DRIZZLED WITH BALSAMIC, SERVED WITH
SEASONAL VEGETABLES AND POTATO SOUFFLE

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— Entrees —

SERVED WITH CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP

From the Sea

SEASONAL VEGETABLES, CHOICE OF STARCH

STUFFED PRAWNS | 43

BACON WRAPPED, DUNGENESS CRAB MEAT STUFFING, GRAND MARNIER MACADAMIA CREAM SAUCE

BAKED CEDAR PLANK WILD SALMON | 33

WILD-CAUGHT SALMON, LEMON BEURRE BLANC

DUNGENESS CRAB STUFFED HALIBUT | 49

FRESH HALIBUT BAKED IN GARLIC BUTTER, LOBSTER CREAM SAUCE

Pasta

CHICKEN & WILD MUSHROOM PASTA | 29

GARLIC HERBED ALFREDO, CROSTINI

CAJUN PRAWN PASTA | 30

BLACKENED PRAWNS, CAJUN CREAM SAUCE, GARLIC TOAST

LOBSTER RAVIOLI | 35

BLACK STRIPED RAVIOLI, LOBSTER STUFFED, LOBSTER CREAM SAUCE

SHRIMP SCAMPI | 35

SAUTEED IN LEMON, GARLIC, WHITE WINE BUTTER SAUCE

Guest Favorites

ENGLISH CUT PRIME RIB DIP | 23

TOASTED FRENCH BREAD, SWISS CHEESE, AU JUS, STEAK FRIES

BUTTERFLIED PRAWNS | 36

LIGHTLY BREADED, VODKA COCKTAIL SAUCE, STEAK FRIES

BRAISED SHORT RIBS | 26

PORT REDUCTION, SEASONAL VEGETABLES, POTATO SOUFFLE

ROASTED VEGETABLE QUINOA | 29

ASSORTED VEGETABLES, MULTI-COLORED QUINOA, RED PEPPER PESTO

LAST UPDATED: JUNE 2024

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