

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

CRAB CAKES | 22

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

JUMBO SHRIMP COCKTAIL | 15

HOUSEMADE COCKTAIL SAUCE

MANILA CLAMS | 16

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

SPINACH & ROASTED ARTICHOKE DIP | 11

GRILLED BREAD

Soups + Salads

FRENCH ONION SOUP | 7

CROUTON, SWISS CHEESE

CLAM CHOWDER | 7

OYSTER CRACKERS

HOUSE GREEN SALAD | 7

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

WEDGE SALAD | 8

ICEBERG LETTUCE, DICED TOMATO, HONEY SMOKED BACON AND
BLEU CHEESE CRUMBLE, BLEU CHEESE DRESSING

CLASSIC CAESAR | 8

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

ADD ON CHOICE OF:

6OZ. GRILLED SALMON - 16 | 5 PRAWNS - 12 | GRILLED CHICKEN - 8

*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

JIDORI STUFFED CHICKEN BREAST | 29

AIRLINE CHICKEN BREAST, SAUTEED SPINACH, MUSHROOMS, RED PEPPER, JALAPENO JACK CHEESE, SHERRY WINE SAUCE

CHICKEN DIJON | 19

HERB - CITRUS MARINATED AIRLINE CHICKEN BREAST, DIJON CREAM

BONE IN PORK CHOP | 29

SEARED, DARK CHERRY SAUCE, FRUIT CHUTNEY

Steaks

SEASONAL VEGETABLES, CHOICE OF STARCH

NEW YORK 12oz. | 42

PRIME RIB* 12oz. | 39
16oz. | 43

FILET MIGNON 8oz. | 45

RIB EYE 14oz. | 44

**WHILE QUANTITIES LAST*

DUET | 5 oz PETITE FILET MIGNON

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF STARCH

WITH CHOICE OF:

PAN SEARED SALMON | 48

AIRLINE CHICKEN BREAST | 44

SHRIMP SCAMPI | 46

LOBSTER TAIL | 62

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, AND 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 | 42

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

BAKED CEDAR PLANK WILD SALMON | 32

WILD-CAUGHT SALMON, LEMON BEURRE BLANC

CHEF'S FRESH FEATURE

ASK YOUR SERVER ABOUT TONIGHT'S SPECIAL PREPARATION

Pasta

CHICKEN & WILD MUSHROOM PASTA | 28

GARLIC HERBED ALFREDO, CROSTINI

SEAFOOD FETTUCINE | 35

CHEF'S FISH SELECTION, SHRIMP, SHERRY CREAM, CROSTINI

CAJUN PRAWN PASTA | 30

BLACKENED PRAWNS, CAJUN CREAM SAUCE, FETTUCINE, GARLIC TOAST

ROASTED VEGETABLE PASTA | 27

VEGETABLE MELANGE, KALAMATA OLIVES, BLISTERED TOMATOES, FRESH BASIL, FETTUCINE, LEMON WHITE WINE GARLIC BUTTER SAUCE

LOBSTER RAVIOLI | 35

BLACK STRIPED RAVIOLI, LOBSTER STUFFED, LOBSTER CREAM SAUCE

Guest Favorites

ENGLISH CUT PRIME RIB DIP | 22

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

BUTTERFLIED PRAWNS | 35

LIGHTLY BREADED, VODKA COCKTAIL SAUCE, STEAK FRIES

BRAISED SHORT RIBS | 25

PORT REDUCTION, SEASONAL VEGETABLES, POTATO SOUFFLE

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