

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

### STEAMED MUSSELS | 16

SPICY TOMATO WINE BROTH, GRILLED BREAD

### JUMBO SHRIMP COCKTAIL | 15

HOUSEMADE COCKTAIL SAUCE

### MANILA CLAMS | 16

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

### BRUSCHETTA | 6

FOCACCIA, MARINATED ROMA TOMATOES,  
FRESH BASIL, BALSAMIC, OLIVE OIL

### 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

### RED WIND COBB | 11

WEDGE STYLE, CANDIED BACON, HARD BOILED EGG,  
TOMATO, AVOCADO, BLUE CHEESE DRESSING

### WARM BABY SPINACH SALAD | 9

BACON LARDONS, PARMESAN, MUSHROOMS,  
CRISPY SHALLOTS, SHERRY WALNUT VINAIGRETTE

### CLASSIC CAESAR | 8

ROMAINE HEARTS, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

#### ADD ON CHOICE OF:

6OZ. GRILLED SALMON - 16 | 5 PRAWNS - 10 | 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 8 OR GREATER.

## — Entrees —

SERVED WITH CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP

## — From the Land —

SEASONAL VEGETABLES, CHOICE OF STARCH

### **STUFFED CHICKEN BREAST | 25**

PAN SEARED AIRLINE BREAST, SPINACH, BOURSIN CHEESE, PICCATA SAUCE

### **CHICKEN DIJON | 19**

LIGHTLY BREADED, DIJON CREAM

### **CHICKEN PARMESAN | 24**

NO CHOICE OF STARCH

LIGHTLY BREADED, SPAGHETTI NOODLES, MARINARA

## 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*

### **SQUALLI-ABSCH TRIO | 49**

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

## — From the Sea —

SEASONAL VEGETABLES, CHOICE OF STARCH

### **CRAB STUFFED WILD SALMON | 41**

WILD-CAUGHT SALMON, LOBSTER SAUCE

### **BAKED CEDAR PLANK WILD SALMON | 32**

WILD-CAUGHT SALMON, LEMON BEURRE BLANC

### **HALIBUT FEATURE | MKT**

ASK YOUR SERVER ABOUT TONIGHT'S SPECIAL PREPARATION

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## — Entrees —

SERVED WITH CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP

### Pasta

**CHICKEN & WILD MUSHROOM PASTA | 26**

GARLIC HERBED ALFREDO, CROSTINI

**SEAFOOD FETTUCCINE | 35**

SALMON, HALIBUT, SHRIMP, SHERRY CREAM, CROSTINI

**SOUTHERN CREOLE PRAWN FETTUCCINE | 29**

CROSTINI

**MEATBALL AL FORNO PUTTANESCA | 27**

HOUSEMADE MEATBALL, SPAGHETTI NOODLES,  
PUTTANESCA SAUCE

## — Guest Favorites —

**PRIME RIB DIP | 19**

TOASTED FRENCH BREAD, SWISS, AU JUS, STEAK FRIES

**HALIBUT AND CHIPS | 35**

BEER BATTERED, COLESLAW, STEAK FRIES

**BRAISED SHORT RIBS | 25**

CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP  
PORT REDUCTION, SEASONAL VEGETABLES, GARLIC MASHED POTATOES

**CRISPY PORK CHOP | 25**

CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP  
SAGE NOISETTE SAUCE, SEASONAL VEGETABLES, GARLIC MASHED POTATOES

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# Cocktails + More

## Refreshing Botanical Spritz

**YOUR CHOICE OF KETEL ONE BOTANICAL VODKA WITH SODA | 7.50**

GRAPEFRUIT AND ROSE

CUCUMBER AND MINT

PEACH ORANGE BLOSSOM

*INQUIRE ABOUT OUR MONTHLY DRINK SPECIAL*

## Beer

### ON TAP | 6.00

STELLA ARTOIS | BELGIAN PALE LAGER

SHOCK TOP | BELGIAN WHITE

WIDMER HEFEWEIZEN WHEAT BEER

APOCALYPSE IPA | INDIA PALE ALE

### BOTTLE

ANGRY ORCHARD | 6.00

BLUE MOON | 6.00

BUD LIGHT 16oz. ALUMINUM | 5.25

BUD LIGHT | 5.00

BUDWEISER 16oz. ALUMINUM | 5.25

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COORS LIGHT | 5.00

CORONA | 6.00

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DOS EQUIS | 6.00

HEINEKEN | 6.00

MGD | 5.00

MICHELOB ULTRA | 5.00

MILLER LITE | 5.00

MODELO | 6.00

O'DOULS NON-ALCOHOLIC | 5.00

RAINIER | 5.00

SPACE DUST IPA | 6.00

## Seltzer

### BUDLIGHT | 5.25

ORIGINAL

STRAWBERRY

BLACK CHERRY

PEACH

CHERRY LIMEADE

BLUE RASPBERRY

SUMMER ICE

### MICHELOB ULTRA | 5.25

SPICY PINEAPPLE

CUCUMBER LIME

PEACH PEAR

### WHITECLAW | 5.25

MANGO

BLACK CHERRY

### TRULY | 5.25

PASSION FRUIT

PINEAPPLE

WATERMELON KIWI

MANGO

## Non-Alcoholic

BOTTOMLESS SODA | 2

HOT TEA | 2

ASSORTED JUICE | 3

MILK | 3

DANCING GOAT FRENCH PRESS COFFEE

SM - 2 | LRG - 3