

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

REMOULADE, CORN SALSA

STEAMED MUSSELS

SPICY TOMATO WINE BROTH, GRILLED BREAD

JUMBO SHRIMP COCKTAIL

HOUSEMADE COCKTAIL SAUCE

CRAB STUFFED MUSHROOMS

HOLLANDAISE, GARLIC TOAST

BRUSCHETTA

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

SEASONAL HUMMUS

HOUSE PICKLED VEGETABLES, GRILLED PITA BREAD

SPINACH & ROASTED ARTICHOKE DIP

GRILLED BREAD

Soups + Salads

FRENCH ONION SOUP

CROUTON, SWISS CHEESE

CLAM CHOWDER

OYSTER CRACKERS

HOUSE GREEN SALAD

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

RED WIND COBB

CANDIED BACON, HARD COOKED EGG, TOMATO,
AVOCADO, BLUE CHEESE DRESSING

WARM BABY SPINACH SALAD

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

CLASSIC CAESAR

ROMAINE HEARTS, SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

ADD ON CHOICE OF:

6OZ. GRILLED SALMON | 5 PRAWNS | GRILLED CHICKEN

Entrees

SERVED WITH CHOICE OF HOUSE GREEN SALAD OR CUP OF SOUP

Pasta

CHICKEN & WILD MUSHROOM PASTA

GARLIC HERBED ALFREDO, CROSTINI

SEAFOOD FETTUCCINE

SALMON, HALIBUT, PRAWNS, SHERRY CREAM, CROSTINI

SOUTHERN CREOLE PRAWN FETTUCCINE

CROSTINI

SHRIMP PASTA

SCAMPI STYLE, ANGEL HAIR, GARLIC WINE BUTTER,
ROASTED CHERRY TOMATOES, BASIL

CLAM LINGUINE

FRESH CLAMS, GARLIC WINE BUTTER

MEATBALL AL FORNO PUTTANESCA

HOUSEMADE MEATBALL, SPAGHETTI NOODLES,
PUTTANESCA SAUCE

*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

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

CHICKEN DIJON

LIGHTLY BREADED, DIJON CREAM

CHICKEN PARMESAN

NO CHOICE OF STARCH

LIGHTLY BREADED, SPAGHETTI NOODLES, MARINARA

Steaks

SEASONAL VEGETABLES, CHOICE OF STARCH

NEW YORK 12oz.

PRIME RIB* 12oz.
16oz.

FILET MIGNON 8oz.

RIB EYE 14oz.

**WHILE QUANTITIES LAST*

SQUALLI-ABSCH TRIO

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

WILD-CAUGHT SALMON, LOBSTER SAUCE

HALIBUT OLYMPIA

NORTHWEST HALIBUT, ROCK CRAB, WILD MUSHROOMS, SHERRY CREAM

BAKED CEDAR PLANK WILD SALMON

WILD-CAUGHT SALMON, LEMON BEURRE BLANC

Guest Favorites

PRIME RIB DIP

TOASTED FRENCH BREAD, SWISS, AU JUS, STEAK FRIES

HALIBUT AND CHIPS

BEER BATTERED, COLESLAW, STEAK FRIES

BRAISED SHORT RIBS

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

CRISPY PORK CHOP

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

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