

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

WEDGE STYLE, 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

### 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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