



## Appetizers

**Crab Bisque** Lump Crab, Old Bay and Sherry 10.99

**French Onion Soup** Blend of Aged Provolone and Parmesan Cheese 9.99

**Crab Cake** served with a Roasted Red Pepper Cream Sauce 18.99

**Baby Back Ribs** Slow Cooked in BBQ Sauce, Fork Tender 16.99

**Teriyaki Char Tips** sliced Filet Mignon Marinated in Soy & Pineapple served with Grilled Peppers, Onions & Pineapple (Substitute Shrimp, Salmon or Chicken) 19.99 Entrée 39.99

**Iceberg Wedge** with Blue Cheese, Bacon, Tomatoes and Fresh Chives 11.99

**Char Tips** sliced Filet Mignon served with Grilled Peppers & Onions (Substitute Shrimp, Salmon or Chicken) 19.99 Entrée 39.99

**House Grilled Chicken Salad** served over Mixed Greens with Tomatoes, Sugar Snap Peas, Black Olives, Mushrooms, White Cheddar 16.99 (Substitute Shrimp or Salmon or Fillet 19.99)

**Chicken Caesar Salad** Grilled served over Romaine with Tomatoes, Croutons, Caesar Dressing & Pecorino Romano 16.99 (Substitute Shrimp or Salmon or Fillet 19.99)

## Land

*(All Steaks are Aged and Cut in House by our Chefs)*

**Filet Mignon 8 oz.** Our Most Tender Cut of Beef 42.99 (Add Crab Cake 16.99)

**New York Strip Steak 14 oz.** Balanced between tenderness and flavor 42.99

**Ribeye 22 oz.** Our Most Flavorful Steak 48.99

**Prime Rib** Slow Roasted for Tenderness, served with Au Jus English 42.99 Queen 64.99 King 109.99

**Filet Tips Oscar** Thinly Sliced with Lump Crab and Asparagus with Hollandaise 39.99

**Baby Back Ribs** Full Rack Slow Cooked in BBQ Sauce, Fork Tender 38.99

**Chicken Marsala** sauteed with Mushrooms in a Rich Marsala Wine Sauce 25.99 (Add Jumbo Lump Crab 9.99)

**Chicken Piccata** sauteed in a White Wine Lemon Caper Sauce 25.99 (Add Jumbo Lump Crab 9.99)

## Sea

**Salmon Italiano** Scottish Salmon dusted with Basil, Oregano, Garlic and Parmesan Cheese, served with Sauteed Spinach in a Scampi Sauce and Fire Roasted Tomatoes 38.99

**Shrimp Stuffed with Lump Crab** served with a Roasted Red Pepper Cream Sauce 42.99

**Lobster Tails** Two 6 oz. South African Cold Water Lobster Tails 72.99

**Surf & Turf** South African 6 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon 72.99

**Crab Cakes** Delicately Seasoned Jumbo Lump Crab with a Roasted Red Pepper Cream Sauce 42.99

**Sea Scallops & Shrimp** Pan Seared with Sauteed Spinach and Tomatoes with a White Wine Lemon Sauce 38.99

**Crab Au Gratin** Jumbo Lump Crab in a Light Parmesan & White Cheddar Sauce en Casserole 38.99

*- Entrees are served with Chefs soup or Salad with choice of one side -*

## Sides

Stuffed Potato with Parmesan Cheese & Chives North Carolina Mashed Sweet Potatoes (Served with Cinnamon Butter)  
Idaho Baked Potato (choices of Cheddar Cheese, Sour Cream, Butter, Bacon, Chives) Horseradish Potato Salad  
Cole Slaw Creamed Spinach Sherried Mushrooms

### A la Carte Sides

Roasted Asparagus with Hollandaise Sauce 9.99

Sauteed Spinach with Olive Oil, Garlic & Roasted Red Peppers 7.99

## Desserts

*- All Desserts are made in limited quantities in house. Selections may vary -*

**Creme Brulee** made with Belgian White Chocolate with Caramelized Sugar and served Flambéed

**Chocolate Mousse Pie** Imported Belgian Chocolate

**Apple Pie** with Vanilla Ice Cream

**Tiramisu** Espresso & Kahlua soaked Cake layered with an Amaretto Mascarpone Cream

**Cinnamon Rice Pudding** Warm Baileys Cream Sauce

**All Desserts 9.99**

**New York Style Cheesecake** Choice of Chocolate, Salted Caramel, Raspberry Puree

**Key Lime Pie** Fresh Squeezed Limes, Finished with a Raspberry Puree

# Drinks

## Featured Cocktails

\$8

### Blue Hawaiian

Coconut rum, blue curacao & pineapple juice

### Caribbean Cocktail

Coconut rum, peach schnapps, orange juice & sprite

### Dragonfly

Vanilla vodka, melon liqueur, pineapple juice & sprite

### Electric Lemonade

Citrus vodka, blue curacao, sour mix & sprite

### Island Getaway

Vanilla vodka, coconut rum, pineapple juice & grenadine

### Purple Rain

Vodka, banana liqueur, blue curacao & cranberry juice

### Orange Creamsicle

Vanilla vodka, orange curacao, cream of coconut, orange juice & sprite

### Springtime Lemonade

Amaretto, citrus vodka, sour mix & sprite

### Pineapple Dream

Vanilla vodka, banana liqueur, pineapple juice & sprite

### Tropical Storm

Coconut rum, banana liqueur, melon liquor & pineapple juice

### Moscow Mule

Choice of vodka or bourbon, lime & ginger beer

### Orange Crush

Vodka, orange juice and sprite

## Specialty Cocktails

\$12

### Bloody Mary

Blend of vodka, tomato & spices, garnished with celery and olives

### Margarita

Fresh lime juice, tequila and triple sec

### Bahama Mama

Coconut rum, triple sec, cream of coconut, orange juice, pineapple juice and grenadine

### Berry Daiquiri

Fresh raspberry and strawberry, blended with raspberry liqueur, spiced rum and cranberry juice

### Cucumber Cooler

Fresh mint and cucumber blended with gin, simple syrup and club soda

### Strawberry Margarita

Fresh lime juice and strawberries, tequila, triple sec, vanilla syrup, sour mix

### Pina Colada

Blend of rum, coconut & pineapple juice garnished with fresh whipped cream and toasted coconut

### Mojito

Fresh mint and lime blended with rum, simple syrup and club soda

### Mango Mojito

Fresh mint and lime blended with Malibu mango rum, orange juice, simple syrup and sprite

### Strawberry Mojito

Fresh mint, strawberries and lime blended with rum, three olives strawberry vodka and sprite

## Wines

### by the Glass & Bottle

## Whites

**Moscato**, Cavit, California 8/28

**Rosé**, Natura, California 9/35

**Chardonnay**, Clos Julien, California 9/35

**Pinot Grigio**, Cavit, Italy 8/28

**Pinot Grigio**, Zanotelli, Italy 9/35

**Sauvignon Blanc**, Chateau Turcaud, France 9/35

**Sauvignon Blanc**, Fault Line, New Zealand 9/35

## Reds

**Merlot**, Lees-Fitch, California 8/28

**Merlot**, Chateau Turaud Rouge, France 9/35

**Cabernet Sauvignon**, Federal, California 9/35

**Cabernet Sauvignon**, Fabre Montmayou, Argentina 9/35

**Malbec**, Trilogie Mendoza, Argentina 8/28

**Pinot Noir**, Elouan, Oregon 9/35

## Sparkling

**Asti Spumanti**, Martini and Rossi, Torino, Italy 9

**Korbel Brut**, California 9

**Prosecco Di Valdobbiadene**, Bele Casel, Veneto, Italy 39

### by the Bottle

## Whites

**Soave**, Balestri Valda, Italy 42

**Verdicchio**, Brunori, Marche, Italy 38

**Sauvignon Blanc**, Domaine Du Carrou, Loire, France 70

**Sauvignon Blanc**, Domaine De La Potine, Loire, France 38

**Reisling**, Ratzenberger, Bacharach, Germany 56

## Reds

**Chianti**, Corsano e Paterno, Tuscany, Italy 56

**Cabernet Franc**, Domaine Gasnier, Chinon, France 49

**Cabernet/Merlot**, Chateau Panchille, Bordeaux, France 49

**Red Zinfandel**, Three Old Vines, Contra Costa, California 42

**Barbera**, Ferraris, Piedmont, Italy 39

**Cabernet Sauvignon**, Pieda Terre, Sonoma, California 42

**Pinot Noir** Chad, Willamette Valley, Oregon 56

**Syrah**, Ojai, California 69

## Martinis

\$10

### Tropical

Coconut rum, banana liqueur, vodka & pineapple juice

### Espresso

Coffee liqueur, espresso vodka & espresso

### Mandarin

Orange vodka, triple sec, orange curacao & mandarin juice

### Sour Apple

Apple pucker, vodka, triple sec & melon liqueur

### Vanilla Peach

Peach schnapps, vanilla vodka & cranberry juice

### Mint Chocolate Chip

Green creme de menthe, white creme de cacao and cream

### French

Vodka, raspberry liqueur & pineapple juice

### Cosmopolitan

Vodka, triple sec & cranberry juice

### Chocolate

Vanilla vodka, dark creme de cacao & Irish cream

### Pomegranate

Pomegranate liqueur, vodka & triple sec

### Key Lime

Lime rum, vanilla schnapps, sour mix & cream

### Lemon Drop

Citrus vodka, sour mix & simple syrup