



ENTREES

warm apple salad | 40

pan seared scallops, red onion, and a crisp apple basil slaw.

mediterranean beef kabob | 30

ground beef, fresh herbs, grilled onions, tomatoes, and tzatziki served on a bed of rice with hummus and cucumber salad.

stuffed eggplant | 30

breaded and fried with mozzarella, spinach, tomato, and pesto

airline chicken breast | 33

served on a bed of rice with a cucumber relish salad

vegan korean bbq | 30

stir fry with tofu, snow peas, rice and quinoa

lobster ravioli | 40

lobster meat, shrimp, mushroom, spinach & cheese with house alfredo

asian chicken salad | 25

leafy greens, red onion, carrots, cucumber, mandarins, wontons, ginger glazed chicken tossed in a strawberry vinaigrette

mixed berry salad | 30

leafy greens, seasonal berries, red onion, feta, and grilled shrimp tossed in a fresh strawberry vinaigrette

filet mignon | 40

cooked to your liking with garlic whipped potatoes & roasted broccoli

heritage pork chop | 35

served with cajun style rice & brussel sprouts - topped with crispy onions

american lamb chops | 45

cooked to your liking with garlic whipped potatoes and roasted broccoli

balsamic glazed atlantic salmon | 33

with creamy mushroom risotto and spinach

yellowfin tuna | 35

pan seared with local spicy micro greens, citrus salad, and cucumber wasabi sauce

alfredo pasta | 38

rich house made alfredo sauce with mushrooms, spinach, fresh scallops and shrimp

ADDITIONAL SIDES | 6

whipped potatoes
fries
caesar salad
broccoli
house salad
brussel sprouts
rice
sweet fries

SEASONAL CAKES AND SORBETS
ASK YOUR SERVER FOR OPTIONS