

# Dinner Menu

## SMALL PLATES

### CHICKEN QUESADILLA \$10

Mixed cheese, chicken, mushrooms, onions, salsa, and sour cream.

### LOADED NACHOS \$10

Chili, queso, chicken, cheese, Pico de Gallo, and sour cream.

### CRISPY WALNUT SHRIMP \$11

Six flash fried shrimp tossed in a sweet citrus aioli with warm candied walnuts.

### CHICKEN WINGS \$13

10 wings served plain, mild, or hot with Blue Cheese or Ranch

## SALADS

*Choice of Salad Dressing: Caesar, Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Honey BBQ Ranch, Red Wine Vinaigrette, Thousand Island, Oil and Vinegar*

### HOUSE SALAD \$5/\$7

Baby greens, tomatoes, carrots, cucumbers, red onions, croutons, and your choice of dressing.

### TRADITIONAL CAESAR SALAD \$5/\$8

Romaine lettuce, Reggiano cheese, croutons, Caesar dressing

### GREEK SALAD \$11

Romaine, tomatoes, olives, red onions, feta, flatbread crackers, and a red wine vinaigrette.

### CAROLINA FREID CHICKEN SALAD \$13

Baby greens, cucumbers, potato crisps, tomatoes, cheddar cheese, candied pecans, tossed in a honey BBQ ranch dressing.

### SALMON VALENCIA \$14

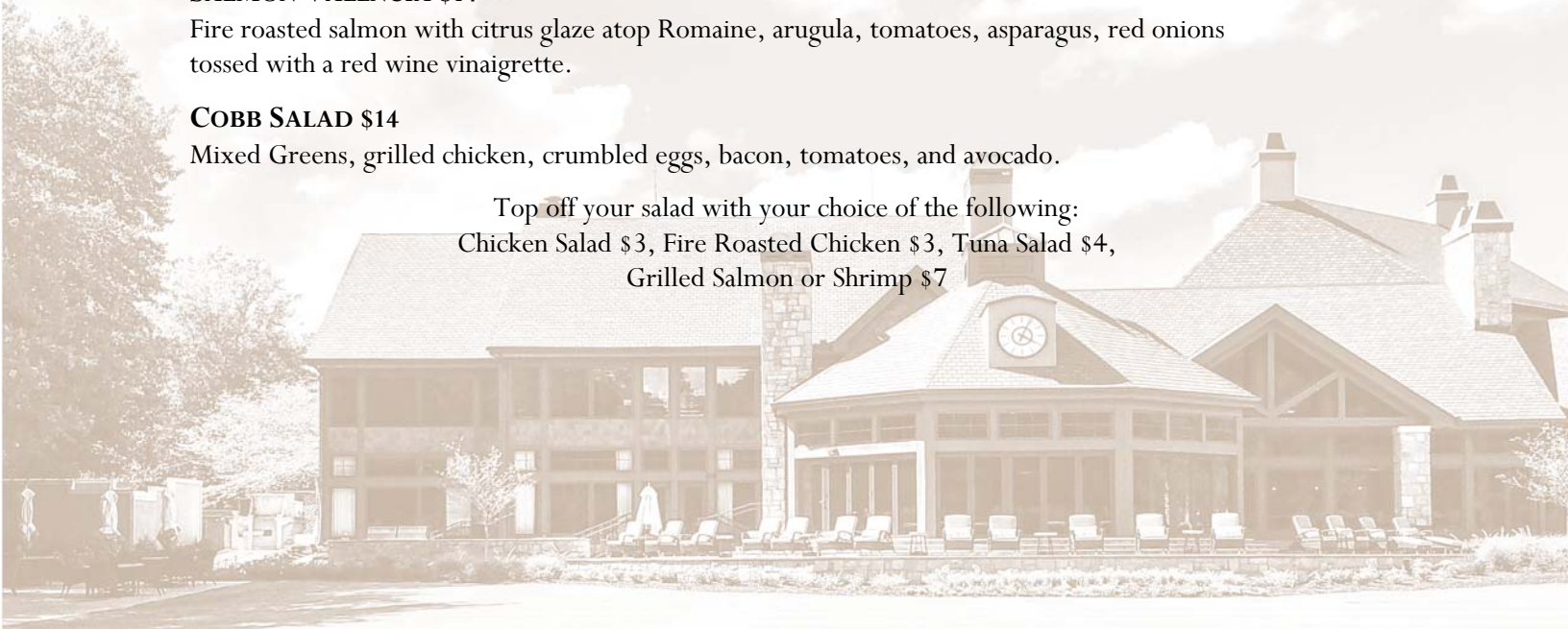
Fire roasted salmon with citrus glaze atop Romaine, arugula, tomatoes, asparagus, red onions tossed with a red wine vinaigrette.

### COBB SALAD \$14

Mixed Greens, grilled chicken, crumbled eggs, bacon, tomatoes, and avocado.

Top off your salad with your choice of the following:

Chicken Salad \$3, Fire Roasted Chicken \$3, Tuna Salad \$4,  
Grilled Salmon or Shrimp \$7



## PASTA

**CHICKEN PARMESAN** FULL \$16 HALF \$12

Baked with our house cheese blend, served over Linguine Pasta.

**LINGUINE POMODORO** \$19

Crab, shrimp, asparagus in a light tomato sauce.

## ENTRÉES

**CHICKEN NAPOLEAN** \$17

Fire-roasted, layered with Portobello's, tomatoes, asparagus atop jasmine rice, basil jus.

**STEAK FRITES** \$22

Sliced Filet with grilled asparagus and house fondue cut fries.

**FIRE ROASTED BONE-IN PORK CHOP** \$20

With a caramelized apple chutney.

**PAN SEARED SCALLOPS** FULL \$27 HALF \$20

Sautéed asparagus risotto, with pan jus.

**CENTER-CUT FILET MIGNON** 5OZ. \$25 7OZ. \$29

Char-grilled center cut with a red wine demi-glaze and your choice of two side items.

**HERB GRILLED LAMB CHOPS** FULL \$28 HALF \$20

Mashed potatoes, wild mushrooms, and herb pan jus.

## FISH MARKET

*Our culinary staff would like to offer a selection of fresh seafood prepared in one of the following styles.  
With your choice of two sides*

**SALMON \$22**      **CATCH OF THE DAY \$MARKET PRICE**

Fire-Roasted - *char-grilled and basted with herb butter*  
Citrus Herb Glazed - *fire roasted and basted*  
Provencal - *mushrooms, tomatoes in a white wine herb butter*

## SIDE ITEMS +\$3

Creamy Risotto, Whipped Potatoes, Jasmine Rice,  
Herb Roasted Mushrooms, Spinach, Asparagus, Broccoli

