



## Starters

(Serves 2-4)

### Provolone Bastone

Hand Breaded, deep fried served with marinara sauce

\$12.95

### Deviled Crab

Baked crab casserole, Louie sauce, green onion

\$18.95

### Club Pierogies

Potato Pierogie, brown onion butter, grilled sauerkraut

\$12.95

### Bang Bang Shrimp

Lightly dusted, deep fried, yum yum sauce

Green onion

\$14.95

### Chicken Macchato

Crispy tortilla chips, spicy shredded chicken, green onion  
Cotija cheese, salsa, sour cream, jalapeño slices

\$12.95

### Seared Ahi

Served rare, crystallized ginger slaw, orange  
segments, yum yum sauce, ponzu, sesame seed

\$21.95

## Soups & Salads

### SOUP DU JOUR

CUP \$5

BOWL \$7

#### EL HOMBRE

MIXED GREENS, GRAPE TOMATOES, BERMUDA ONION, COTIJO CHEESE, ROASTED CORN, GRILLED BELL PEPPER

\$9.95

#### CLUB SALAD

Mixed Greens, Diced Bacon, Hard COOKED EGG, GRAPE TOMATO, BLEU CRUMBLES, CRISPY FRENCH FRIES

\$9.95

#### CLASSIC CAESAR

CHOPPED ROMAINE, PARMESAN CHEESE, ANCHOVY, CRISPY CROUTONS, CREAMY CAESAR DRESSING

\$11.95

#### SALAD ADD-ONS:

GRILLED CHICKEN BREAST \$12 SHRIMP SCAMPI \$14 SEARED AHI TUNA \$18 CUT OF THE WEEK \$18

#### TACO SALAD

MIXED GREENS, HAND CRUSHED TORTILLAS TOPPED WITH HOUSE MADE GROUND WAYGU BEEF CHILI, CHEDDAR CHEESE, DICED ONIONS, SALSA AND SOUR CREAM

\$21.95

#### SALAD DRESSING

GOLDEN ITALIAN, BUTTERMILK RANCH, RED ROQUEFORT, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, RASPBERRY VINAIGRETTE

#### ADD

BLEU CRUMBLES \$2.00 BACON \$2.00

**\*\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. – USDA**



## *Sandwiches*

ALL SANDWICHES SERVED WITH FRENCH FRIES OR COLESLAW

WAYGU \$22.95 (FRESH NEVER FROZEN)

USDA CHOICE GROUND WAYGU BEEF, GRILLED TO YOUR REQUEST SERVED ON A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO AND ONION ( ADD CHEESE \$2 BACON \$2 )

SANTA FE TACO \$21.95

DEEP FRIED SHRIMP, PINEAPPLE, PICKLED RED ONIONS, SHREDDED CABBAGE, ROASTED CORN, COTIJO CHEESE, SPECIAL SAUCE

Chicken MEDITERRANEAN \$21.95

GRILLED CHICKEN BREAST, FETA CHEESE, GRILLED PEPPERS, PINZA BREAD WITH LETTUCE , TOMATO AND TZATZIKI SAUCE

BRAISED SHORT RIB \$21.95

USDA CHOICE SHORT RIBS BRAISED 10 HOURS, TOASTED BAGUETTE, MELTED PROVOLONE CHEESE, MUSHROOMS and COVERED IN BROWN SAUCE

DEVILED CRAB \$21.95

DEEP FRIED, SHREDDED CABBAGE, TOMATO, PICKLE, LOUIE SAUCE, TOASTED ROLL

## *Entrees*

Day Boat Catch \$MP (Fresh never frozen)

Different species every week, variety of preparations

Cut of the week \$MP (USA born and raised)

USDA CAB, responsibly sourced

Petite Filet \$54.95 (USDA CAB, USA born and raised)

6 oz. Beef tenderloin, broiled to your request.

Sole fiesta \$42.95

Sole roulade, broccoli, grilled red pepper, fontanella cheese, lemon dill sauce

Deviled Shrimp \$42.95

Baked devil crab stuffed, garlic butter, cheddar sauce

Chicken Scallopini \$39.95

Coated Chicken Breast, Grilled Red Peppers and White Wine Sauce

**All entrees include choice of two**

Caesar salad, garden salad, vegetable, twice baked potato or cup of soup

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