



## STARTERS

**COCONUT SHRIMP** \$18  
Black Tiger Shrimp Dusted in Natural Shredded Coconut, Golden Fried and served with Creole Marmalade

**SOUTHWEST VEGGIE QUESADILLA** \$13  
Cheese, Corn and Black Bean Salsa

**AHI TUNA** \$18  
On a bed of Seaweed Salad Finished with Yugo Sauce and Wasabi

## SALADS

**HOUSE** \$12  
A Melange of Local Greens, Roma Tomatoes, Baby Corn, Cucumber, Julienne Carrots Topped with Shaved Onions, Choice of Cheese - GF

**CAESAR** \$12  
Crispy Heart of Romaine, House made Herb Croutons Topped with Shredded Parmesan and Creamy Caesar Dressing

**BEBE SPINACA** \$15  
Baby Spinach, Shaved Onions, Avocado, Tomato, Smoked Pecan Wood Bacon, Strawberry, Hard Boiled Egg, Feta Cheese and Dried Cherries.

**ADD:** Chicken \$5, Shrimp \$7 or Salmon \$8  
**DRESSINGS:** Ranch, Balsamic Vinaigrette, Italian, Blue Cheese, Thousand Island & Honey Mustard

## ENTREES

**All Entrees Served with Vegetable Du Jour and Choice of Rice Pilaf, Rosemary Roasted Potatoes, or Steamed Broccolini. House Dinner Salad \$6**

**CERTIFIED BLACK ANGUS BURGER** \$15  
Char Grilled Angus Beef with Lettuce, Tomato and Onion with Choice of American, Cheddar, Swiss or Provolone Cheese on a Potato Roll

**CHAR GRILLED NEW YORK STRIP** \$34  
Grilled to Your Perfection - GF

**TROPICAL PORK MEDALLIONS** \$22  
Slow Roasted Pork Medallions Finished with a Grilled Pineapple Glaze - GF

**CHICKEN FRICASSEE** \$23  
Grilled Boneless Marinated Chicken Breast Topped with Spinach, Melted Provolone and a Lemon Butter Sauce - GF

**PENNE A LA VODKA** \$21  
Penne with Sautéed Vegetable Flambé, Finished with a Creamy Vodka Pomodoro Sauce

**KEY LIME SALMON** \$25  
Atlantic Salmon Tranché Served with Key Lime Mango Avocado Salsa - GF

## DESSERTS

**CARROT CAKE \$ KEY LIME PIE \$ FLOURLESS CHOCOLATE CAKE \$**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Food borne Illness. \*\*