



Appetizers

Calamari

\$14.00

Fried calamari served with lemon and a tarragon aioli

Shrimp Cocktail

\$13.00

5 large shrimp served with fresh cocktail sauce

French Onion Au gratin

\$7.00

Onion soup served in a crock topped with toasted baggets and melted swiss cheese

Onion Rings

\$7.00

House-made onion rings

*Marinated Filet Tips **\$16.00**

Sautéed marinated-filet with mushrooms

*Blackened Ahi Tuna Bites **\$16.00**

Blackened ahi tuna bites served with wasabi cream sauce

Salads

~Regular or Large~

Apricot Chicken Salad

Mixed greens topped with fried (or grilled) apricot glazed chicken chunks, fresh raspberries, mandarin oranges, sweet potato straws, and a raspberry poppyseed dressing

R - \$11.95 L - \$15.95

Marinated tomato and Burrata Salad

Mixed greens topped with balsamic glazed cherry tomatos, red onions, and burrata cheese

R - \$11.95 L - \$15.95

Lime Chicken & Mango Salsa Salad

Grilled chicken with a lime zest on a bed of mixed greens accompanied by a mango & avacado salsa

R - \$11.95 L - \$15.95

Starter Salad

A side salad including mixed greens, onion, tomato, and cheese; served with your choice of dressing

\$5.95

Add proteins to your salad

Chicken \$5.00 *Steak \$10.00

Shrimp \$10.00 Salmon \$11.00

Quesadillas

~Served with salsa and sour cream~

Chicken Quesadilla \$15.95

Cheese Quesadilla \$9.95

Veggie Quesadilla \$12.95

Wraps

~Served with a side salad~

***Chicken Caesar \$13.95**

Grilled chicken, romaine lettuce, shredded parmesan cheese, tossed in our house made caesar dressing, and rolled in flour tortilla

Smoke House Wrap \$14.95

Fried chicken strips dusted in a cajun seasoning with smoked gouda cheese, chopped bacon, lettuce, and a honey mustard sauce all rolled in a flour tortilla

Buffalo Chicken Wrap \$15.95

Buffalo seasoned chicken with monteray jack cheese, romaine lettuce, and tomatos; served with ranch dressing

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Items marked with a * may contain raw or undercooked ingredients

Entrees

Cajun Shrimp & Scallops \$28.00

Shrimp & scallops served on a bed of rice with vegetables and a cajun cream sauce

***Chopped Sirloin \$15.00**

Hamburger formed into a steak cooked and smothered in an onion mushroom gravy; served with mashed potatoes, seasonal roast veggies, and a side salad

***Steak Diane \$33.00**

Pan seared filet cooked to your desired temperature, smothered in a mushroom dijon sauce; served with a baked potato & vegetables

Whole Fried Catfish \$22.00

1lb fried or baked catfish; served with a side house salad & french fries

Chicken and Brie \$14.00

Grilled chicken topped with an apricot jam and brie cheese served on ciabatta bread with a side of fries

***Nautical Burger \$18.00**

Hamburger with bacon jam, American cheese, fried onion rings served on a ciabatta bread

6oz Blackend Salmon Filet \$25.00

Blackend salmon filet served with your choice of potatoes or house vegetables

Chicken Alfredo \$18.00

Sautéed chicken, mushrooms, broccoli, and fettuccine pasta tossed in an alfredo sauce; served with a side salad and garlic bread