

Appetizers

COCONUT SHRIMP | 19

Fresh Shrimp coated in Coconut Flour and deep fried until golden served with an Oriental Dipping Sauce

JALAPENO BREADED MOZZARELLA STICKS | 18

Fresh Mozzarella Cheese battered, Jalapeno breaded, and fried served with our house made Marinara

BUFFALO-STYLE CHICKEN WINGS | 19 GF

Tender Chicken Wings tossed in your choice of Hot, Medium, Mild or BBQ Sauce with Ranch or Blue Cheese Dressing

SPINACH & ARTICHOKE DIP | 14 🖉

Served with house made Blue Corn Tortilla Chips

KABOOM SHRIMP | 24

Fried Shrimp tossed in our Sweet Thai Chili Sauce served with Spring Roll Chips

TUNA WONTON NACHOS | 21

Fresh Tuna diced and tossed in a Lime Soy Ginger Sauce served on Wonton Chips, topped with a Wasabi Aioli

GUACAMOLE, SALSA & CHIPS | 14 🖉

Diced Avocado, Sweet White Corn, Black Beans, Jicama, Bell Peppers, Fresh Cilantro, and Serrano Peppers served with house made Blue & White Corn Tortilla Chips

QUESADILLA | 14

Chicken, Beef or Vegetarian with Sour Cream, Guacamole and Salsa (Add Shrimp \$4)

Soups & Salads

GAZPACHO OR VICHYSSOISE | 6 SOUP DU JOUR | 6 FRENCH ONION SOUP | 9

SIAMESE SALMON BOWL | 22

Seared Teriyaki Glazed Salmon over Chilled Soba Noodles with a Thai Peanut Sauce, Cilantro, and Sweet & Spicy Avocado

SCANDINAVIAN SMOKED SALMON PLATE | 19

with Field Greens, Tomatoes, Onions, Capers, Cream Cheese and Toast Points

CLUB CLASSIC SOUTHERN FRIED SALAD | 19

Buttermilk Fried Chicken on a bed of Mixed Greens with Tomato, Eggs, Cheddar Cheese, Scallions, Bacon, and a Ranch Dressing

TEX MEX SALAD | 18

Shredded Lettuce topped with Tomato, Scallions, Cheddar Cheese, Guacamole, Sour Cream and your choice of a Chicken, Shrimp, or Salmon laced with a Salsa Vinaigrette served in a fried Tortilla Cup

THAI CHICKEN CURRY SALAD | 17

Chicken Salad laced with Asian Curry on a bed of Greens with Tomato, Cucumber, Egg, and a Curry Vinaigrette

AHI POKE BOWL | 26

4oz Sushi-Grade Diced Ahi and Avocado tossed with Ponzu, Green Onions and Sesame Seeds on a blend of White Rice, Red Quinoa, and Seaweed seasoned with Togarashi and topped with Pickled Cucumbers, Sliced Jalapenos, Citrus Lemon Vinaigrette and a Drizzle of Sriracha Mayo

Handhelds

Handhelds served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

BLACK ANGUS BURGER | 17

Grilled to your liking with Lettuce, Tomato, Onions and a Pickle Spear (add Cheese .50¢)

SALMON BLT BURGER | 18

Fresh Grilled Salmon with Bacon, Lettuce, Tomato, and Dill Aioli on a toasted Brioche Bun

FRIED CHICKEN SANDWICH | 17

Breaded Deep Fried Chicken Breast with Lettuce, Tomato, Pickles, and Chipotle Mayo on a toasted Brioche Bun

CLASSIC REUBEN OR GROUPER REUBEN | 19

Shaved Corned Beef or Grouper with Swiss Cheese and Sauerkraut on Grilled Rye with Thousand Island Dressing

PHILLY CHEESESTEAK | 19

Thinly Sliced Prime Rib with Peppers, Onions, and Provolone Cheese served on a toasted Hoagie Roll

Bistro Specials

All Bistro Specials are served with your choice of Caesar, House Salad or Soup of the Day

SHORT RIB | 34

Slow Cooked and served with a Leek and Parmesan Polenta

CORN FLAKE CRUSTED CHICKEN | 27

topped with Lemon Beurre Blanc served with Rice and Vegetable of the Day

LOBSTER CAKE | 21

accompanied with Coleslaw and French Fries served with a Remoulade Sauce

ENCHILADAS RANCHERAS | 26

Two Double Corn Tortillas dipped in our Red Guajillo Salsa, filled with Chicken, and topped with Lettuce, Sour Cream and Crumbled Mexican Cheese served with Rice and Black Bean Puree

ASIAN PEPPER STEAK | 28

Thinly Sliced Steak Stir Fried with Peppers and Onions served over White Rice

Butcher Block

RIB EYE 14OZ | 42 GF RACK OF LAMB (6 CHOPS) | 46 GF FILET MIGNON 8OZ | 44 GF PRIME NEW YORK STRIP 16OZ | 42 GF Sauces: Mushroom Demi or Traditional Demi



All entrees are served with your choice of Caesar, House Salad or Soup of the Day

JAPANESE SEABASS | 42

Marinated Sea Bass, Pan Seared and served with Miso Risotto and Bok Choy

MEDITERRANEAN SCALLOP KABOB | 39

Marinated and Grilled served with Rice and topped with Chimichurri

MARINATED SKIRT STEAK | 36

accompanied with a Chimichurri Sauce

HALIBUT WITH CRAWFISH CREOLE | 44

Pan Seared Halibut topped with a Basil Crawfish Sauce served with Rice and Vegetable of the Day



LOBSTER CARBONARA | 34

with Spaghetti, Pancetta, English Peas, and Parmesan

SPECIAL ITALIAN MEATBALLS | 24

Veal, Beef, Short Ribs and Sweet Italian Sausage, with Grana Padano Cheese, Basil and Savory Tomato Sauce served over Pasta accompanied by Garlic Bread

BEEF LASAGNA | 25

House made Classic Lasagna accompanied with Garlic Bread

PESTO SEAFOOD PASTA | 27

Shrimp and Scallops with Pancetta, Heirloom Tomatoes, and Mushrooms tossed in a Pesto Cream Sauce

Vegan & Vegetarian

VEGAN BURGER | 16 VEGAN Soy Patty, Vegan Herb Mayo, Lettuce, Tomato and Vegan American Cheese

INDONESIAN COCONUT CURRY | 25 🖉 VEGAN

Toasted Coconut Rice with Tofu, Pineapple, Vegetables and an Orange Coconut Curry Sauce

KOREAN SWEET POTATO NOODLES | 22 🖉 VEGAN

Sweet Potato Glass Noodles with Broccoli, Peppers, Carrots, Pineapple, and Tempeh tossed in our house made Teriyaki Sauce

> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.