

Appetizers

Seared Ahi Tuna 1/2 Order \$15 — Full \$20

4 oz or 8 oz Ahi Tuna seared rare, and thinly sliced. Served with wasabi and dipping sauce.

Hawg Wings \$10

You're going to love these! Five delicious nuggets of pork served with a Buffalo Bleu sauce. Mmmmm!

Crab Cakes \$9

Three large cakes served with our wasabi ranch aioli.

Fried Mushrooms \$9

Seven Cremini mushrooms batter dipped and fried, served with Ranch.

Fried Cheese \$7

Provolone cheese sticks served with our marinara sauce. (5)

Fried Pickles/ Jalapenos Combo \$8

What a combo! Dill pickle and jalapeno slices batter dipped and fried for an unforgettable zingy flavor, served with Ranch.

Artichoke Dip \$8

Cheeses, artichoke, garlic, and spinach; baked and served with toasted baguettes.

Whiskey Shrimp Dip \$11

Creamy, spicy, warm, "shrimpy" deliciousness! Served with toasted baguettes.

Chicken Wings 1/2 Order \$8 — Full Order \$12

Your choice of BBQ, Teriyaki, or Buffalo sauce, served with baby carrots, and bleu cheese dressing.

Salads

Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Caesar, Honey Dijon, Italian

Crab Cake Salad \$13

Three crab cakes atop a bed of spring mix, cucumbers, carrots, tomatoes, green onion and dressing of your choice.

Wedge Salad 1/2 Order \$8 — Whole \$12

One 1/2 head of iceberg lettuce topped with green onions, bacon crumbles, and bleu cheese dressing.

Caesar Salad 1/2 Order \$8 — Whole \$12

Romaine tossed in Caesar dressing with Parmesan cheese, and croutons.

Add Chicken \$3 Add Shrimp(3) \$6 Add Salmon \$7

Spinach Salad \$14

Wilted spinach tossed in raspberry bacon dressing topped with carrots, onion, feta, bacon crumbles, and black olives.

Add Chicken \$3 Add Shrimp(3) \$6 Add Salmon \$7

Strawberry Walnut 1/2 Order \$8 — Whole \$12

Fresh field greens with walnuts, strawberries, and feta cheese served with our signature raspberry balsamic vinaigrette dressing.

Add Chicken \$3 Add Shrimp(3) \$6 Add Salmon \$7

Sides

Asparagus	4
Broccoli	4
Candied Carrots	4
Mashed Potatoes	3
Rice Pilaf	3
Baked Potato	4
Green Beans	3
Sweet Corn	3
House Salad	4

Compliments

Add any of these items to your entrée to make it exactly how you like it.

Chicken Breast	3
Tilapia	4
Grilled Shrimp (3)	6
Grilled Mushrooms	2
Oscar Style	4
Béarnaise	2
Scallops (3)	10
Bacon Bits	.75
Green Onion	.75

Menu substitutions are subject to an additional charge
Changes to menu may occur due to availability

Per industry standard, 20% gratuity may be added to parties of eight or more

Entrees

Entrees Served with any two sides.

Grand Central Steak Oscar \$27

5 oz. Filet mignon topped with lump crab, finished with our Béarnaise sauce.

New York Bleu York \$22

10 oz. New York strip topped with bleu cheese cream sauce and sautéed mushrooms.

Surf & Turf \$34

5 oz. Filet mignon with grilled shrimp and two scallops.

Ribeye \$26

10 to 12 oz. Ribeye grilled to order.

Grilled Filet \$25

5 oz. Filet mignon grilled to order.

New York Strip \$21

10 oz. New York strip grilled to order.

Ground Sirloin Steak \$13

Grilled chopped steak, topped with sautéed mushrooms and brown gravy.

Chicken Fried Steak \$14

Hand battered and delicious, topped with cream gravy.

Sirloin Burger \$12

8oz. Hand packed patty, add cheese .95, bacon 1.25, green chili .55, jalapenos .95, avocado 1.25 Can be served with a choice of sides, or hand-cut fries.

Baby Back Ribs -Full Rack \$26 —1/2 Rack \$18

Tender, juicy and delicious. Dry rubbed and baked for hours. Finished off on the grill with a delicious homemade BBQ sauce.

Grilled Salmon \$18

Buttery Atlantic salmon filet seasoned with our blackening season, lemon pepper, or unseasoned and cooked to perfection.

Grilled Ahi Tuna \$26

8 oz. Ahi, lightly seasoned grilled rare.

Grilled Lemon Pepper Shrimp \$28

Six lemon pepper shrimp, served with a pair of sea scallops.

Butterflied Fried Shrimp \$20

Six shrimp dipped in a light crispy breading, fried and served with dipping sauces.

Chicken Chardonnay \$15

Fire grilled chicken breasts topped with a creamy chardonnay sauce, topped with sautéed mushrooms.

Cajun Shrimp Stir-Fry \$18

Cajun shrimp, jalapeno sausage, onion, and spicy sauce, tossed and cooked to perfection served on a bed of rice pilaf.

Chicken Alfredo \$15

Grilled chicken tossed in our homemade Alfredo sauce with fettuccini noodles, topped with parmesan.

Shrimp Alfredo \$20

Grilled shrimp tossed in our homemade Alfredo sauce with fettuccini noodles, topped with parmesan.

Desserts

Brownie Mascarpone \$6

Fudge brownie layered with our homemade mascarpone, drizzled with caramel.

Bread Pudding \$6

Traditional bread pudding with a bourbon glaze

Midnight Layer Cake \$6

A sinfully delicious chocolate layer cake.

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

Warning: Fried Foods may be exposed to gluten and allergens