

### Appetizers

<b>Seared Ahi Tuna</b>	<b>Half Order \$16 — Full \$21</b>
4 oz. or 8 oz. Ahi tuna seared rare and thinly sliced. Served with dipping sauce and wasabi.	
<b>Hawg Wings</b>	<b>\$11</b>
You're going to love these! Five delicious nuggets of pork served with a Buffalo Bleu cheese sauce. Mmmmm!	
<b>Crab Cakes</b>	<b>\$10</b>
Three large cakes served with our wasabi ranch aioli.	
<b>Ceviche</b>	<b>\$12</b>
Shrimp and Mahi pineapple ceviche.	
<b>Fried Mushrooms</b>	<b>\$10</b>
Seven Cremini mushrooms batter dipped and fried. Served with Ranch.	
<b>Fried Cheese</b>	<b>\$8</b>
Five hand battered provolone cheese sticks served with our marinara sauce.	
<b>Fried Pickles and Jalapeños Combo</b>	<b>\$9</b>
What a combo! Dill pickle chips and jalapeño slices batter dipped and fried for an unforgettable zingy flavor. Served with Ranch.	
<b>Artichoke Dip</b>	<b>\$9</b>
Creamy parmesan blend with artichoke, garlic, and spinach. Baked and served with toasted baguettes.	
<b>Whiskey Shrimp Dip</b>	<b>\$12</b>
Creamy, spicy, "shrimpy" deliciousness! Served warm with toasted baguettes.	
<b>Chicken Wings</b>	<b>Half Order \$8.50 — Full \$13</b>
Bone-in wings tossed in your choice of Buffalo, BBQ or teriyaki sauce. Served with carrots and Bleu cheese dressing.	
<b>Chicken Tenders</b>	<b>\$10</b>
Six crispy tenders, hand battered and fried. Served with Bleu cheese or Ranch dressing.	

### Salads

Served with your choice of dressing.  
Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Caesar, Honey Dijon, Italian

<b>Crab Cake Salad</b>	<b>\$13</b>
Three crab cakes atop a bed of spring mix, green onions, cucumbers, carrots and tomatoes.	
<b>Wedge Salad</b>	<b>Half Order \$8.50 — Full \$12</b>
Iceberg lettuce topped with bacon crumbles, green onions, and Bleu cheese dressing.	
<b>Caesar Salad</b>	<b>Half Order \$8.50 — Full \$12</b>
Romaine lettuce tossed in Caesar dressing with Parmesan cheese and croutons.	
<b>Spinach Salad</b>	<b>\$15</b>
Wilted spinach tossed in a raspberry bacon sauce with bacon crumbles, feta, onion, carrots and black olives.	
<b>Strawberry Walnut</b>	<b>Half Order \$8.50 — Full \$12</b>
A bed of spring mix with walnuts, strawberries and feta cheese. Served with our signature raspberry balsamic vinaigrette dressing.	

### Compliments

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

Chicken Breast	3.50
Salmon	7.50
Grilled Shrimp (3)	7
Grilled Mushrooms	2
Oscar Style	4
Béarnaise	2
Bacon Bits	.75
Green Onion	.75

### Sides

Asparagus	4.50
Broccoli	4.50
Candied Carrots	4.50
Mashed Potatoes	3.50
Rice Pilaf	3.50
Baked Potato	4.50
Green Beans	3.50
Sweet Corn	3.50
House Salad	4.50

Shared plates ... \$3.00 charge

\*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.

### Entrées

Entrées served with your choice of two sides.

<b>Grand Central Steak Oscar</b>	<b>\$32</b>
8 oz. Filet topped with chilled lump crab and finished with our Béarnaise sauce.	
<b>New York Bleu York</b>	<b>\$23</b>
10 oz. New York strip topped with Bleu cheese cream and sautéed mushrooms.	
<b>Surf &amp; Turf</b>	<b>\$39</b>
8 oz. Filet with grilled shrimp.	
<b>Ribeye</b>	<b>\$27</b>
10 to 12 oz. Ribeye grilled to order.	
<b>Prime Rib</b>	<b>\$27</b>
10 oz. Slow-roasted and served with horseradish sauce and Au Jus for dipping. Limited availability.	
<b>Grilled Filet</b>	<b>\$30</b>
8 oz. Filet grilled to order.	
<b>New York Strip</b>	<b>\$22</b>
10 oz. New York strip grilled to order.	
<b>Chopped Steak</b>	<b>\$14</b>
Grilled and topped with sautéed mushrooms and brown gravy.	
<b>Chicken Fried Steak</b>	<b>\$15</b>
Hand battered and delicious. Topped with cream gravy.	
<b>Sirloin Burger</b>	<b>\$13</b>
8oz. Hand packed patty. Add cheese .95, bacon 1.25, green chili .55, jalapeños .95, avocado 1.25.	
Served with hand-cut fries or your choice of two sides.	
<b>Baby Back Ribs</b>	<b>Half Rack \$19 — Whole \$27</b>
Tender, juicy and delicious. Dry rubbed and baked for hours. Finished on the grill with a delicious house-made BBQ sauce.	
<b>Grilled Salmon</b>	<b>\$19</b>
Buttery Atlantic salmon grilled to perfection. Enjoy unseasoned, or with blackening or lemon pepper season.	
<b>Grilled Ahi Tuna</b>	<b>\$27</b>
8 oz. Ahi tuna grilled rare and lightly seasoned.	
<b>Grilled Lemon Pepper Shrimp</b>	<b>\$21</b>
Six grilled lemon pepper shrimp	
<b>Butterflied Fried Shrimp</b>	<b>\$21</b>
Six shrimp dipped in a light, crispy breading, fried and served with two dipping sauces.	
<b>Blackened Red Snapper</b>	<b>\$24</b>
Grilled Red Snapper topped with a crawfish and shrimp cream sauce. Comes with dirty rice.	
<b>Chicken Chardonnay</b>	<b>\$16</b>
Fire grilled chicken breasts topped with a creamy chardonnay sauce and sautéed mushrooms.	
<b>Cajun Shrimp Stir-Fry</b>	<b>\$19</b>
Cajun shrimp, jalapeño sausages and onion Tossed in a spicy sauce and cooked to perfection. Served on a bed of rice pilaf.	
<b>Chicken Alfredo</b>	<b>\$16</b>
Pasta tossed with our house-made Alfredo sauce and topped with grilled chicken and Parmesan cheese.	
<b>Shrimp Alfredo</b>	<b>\$21</b>
Pasta tossed with our house-made Alfredo sauce and topped with grilled shrimp and Parmesan cheese.	

### Desserts

<b>Brownie Mascarpone</b>	<b>\$6</b>
Fudge brownie layered with our house-made Mascarpone and caramel dessert sauce.	
<b>Bread Pudding</b>	<b>\$6</b>
Traditional bread pudding with a bourbon glaze and caramel dessert sauce.	
<b>Midnight Layer Cake</b>	<b>\$6</b>
A sinfully delicious chocolate layer cake.	

\*Menu substitutions are subject to an additional charge.

\*Changes to menu may occur due to availability.

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