

Dinner



Menu



**All of our beef is Certified Angus Beef*

Appetizers

- Wild Shrimp Cocktail (5) with house-made cocktail sauce \$16.00
- Crispy Brussel Sprouts with bacon and garlic with sweet chili glaze \$11.00
- Hand Breaded Fried Calamari with choice of tomato sauce or sweet chili glaze \$12.95
- Pan Seared Ahi (Tuna) Bites drizzled with honey soy, wasabi aioli sauce and cucumber salad \$13.95

Today's House-made Soups

Ask Server Cup ..\$5.00 Bowl ..\$7.00

Entrée Salads

- Seafood Cobb - Mixed greens topped with grilled jumbo shrimp, scallop, red onion, avocado, egg, bacon and tomatoes served with your choice of dressing \$18.50
- Black & Bleu - Mixed greens, diced onion, diced Heirloom tomatoes and crumbled Bleu cheese with medallions of Certified Angus Beef Tenderloin \$19.50
- Salmon & Figs - Grilled Wild Salmon over mixed greens, strawberries, dried mission figs, & dried cranberries, diced tomatoes, red onion served with honey Balsamic dressing \$16.95

Dressings

Italian • Bleu Cheese • Balsamic Vinaigrette • Ranch
Poppy-seed • Thousand Island • Honey Mustard

Beverages & Shakes

- Fountain: Coke • Diet Coke • Sprite • Raspberry Tea\$2.75
- Canned: Coke • Diet Coke • Sprite\$2.75
- Bottled Ginger Ale \$2.75 • Assorted Flavored Gatorade\$2.75
- Iced or Hot Tea\$2.75
- Bottled Water\$2.00
- Orange Juice • Cranberry Juice • V-8 Juice \$2.75
- Handcrafted Milk Shakes: Vanilla, Chocolate & Strawberry\$4.95

Sides

- Baked Sweet or Idaho Potato \$3.00 House or Caesar Salad\$5.00

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Due to the complexity of the dinner menu, only items listed on this menu are available during the dinner hours 5:00 pm - 9:00 pm. A 16% service charge will be added to members account and 18% to non-members ticket.

Entrées

All Entrées served with Chef's vegetables and a dollop of mashed potatoes

Nightly Dinner Special: Asked server for details

Grilled Beef Tenderloin - Served with port wine demi glaze 5oz.	\$29.95	8oz.	\$42.50
Queen Cut Prime Rib of Beef Au-jus (Friday & Saturday Nights Only)			\$35.75
Grilled New Zealand Lamb Tenderloin Bok Choy topped with a mint chimichurri sauce			\$35.95
Pan Seared Chicken Francese served with white wine butter sauce			\$23.95
Wild Jumbo Shrimp stuffed with crabmeat, spinach, parmesan finished with lobster sauce			\$28.95
Blackened Maryland Rockfish with a mango and pineapple salsa and a touch of lemon beurre blanc			\$27.95
Grilled Wild Salmon with a cucumber, cherry tomato, red onion salad finished with plum sauce			\$25.00
Cold water Lobster Ravioli (5) topped with a sundried tomato pesto sauce			\$23.95
Pan Seared Sea Scallops tossed in sweet chili sauce and place on a bed of Wakame salad			\$30.00
Cajun Wild Shrimp and Sea Scallops with chorizo sausage, tomatoes and a Cajun cream sauce served over penne pasta			\$29.00
Penne Baltimore with grilled wild shrimp, scallops and crabmeat sautéed with garlic, tomatoes, brandy, cream and old bay topped with parmesan reggiano cheeses. . .			\$30.00
Fried Oysters (8) served with house-made cocktail sauce			\$19.00
With Chicken Salad			\$22.50
Fried Shrimp (6) served with house-made cocktail sauce			\$18.95
Fried Flounder served with house-made tartar sauce			\$18.95
One Lump Crab Cake	\$27.95	Two Lump Crab Cakes	\$47.50
served with house-made tartar sauce			

Consumption of rare or undercooked meat & seafood may increase the risk for food borne illness.