

# 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**

<b>Grilled Beef Tenderloin</b> - Served with port wine demi glaze 5oz.	<b>\$29.95</b>	8oz. . . . .	<b>\$42.50</b>
<b>Queen Cut Prime Rib of Beef Au-jus</b> (Friday & Saturday Nights Only) . . . . .			<b>\$35.75</b>
<b>Grilled New Zealand Lamb Tenderloin</b> Bok Choy topped with a mint chimichurri sauce . . . . .			<b>\$35.95</b>
<b>Pan Seared Chicken Francese</b> served with white wine butter sauce . . . . .			<b>\$23.95</b>
<b>Wild Jumbo Shrimp</b> stuffed with crabmeat, spinach & finished with lobster sauce . .			<b>\$30.95</b>
<b>Blackened Maryland Rockfish</b> with a mango and pineapple salsa and a touch of lemon beurre blanc . . . . .			<b>\$27.95</b>
<b>Grilled Wild Salmon</b> with a cucumber, cherry tomato, red onion salad finished with plum sauce . . . . .			<b>\$25.00</b>
<b>Cold water Lobster Ravioli</b> (5) topped with a sundried tomato pesto sauce . . . . .			<b>\$23.95</b>
<b>Pan Seared Sea Scallops</b> tossed in sweet chili sauce and place on a bed of Wakame salad . . . . .			<b>\$30.00</b>
<b>Cajun Wild Shrimp and Sea Scallops</b> with chorizo sausage, tomatoes and a Cajun cream sauce served over penne pasta . . . . .			<b>\$29.00</b>
<b>Penne Baltimore</b> with grilled wild shrimp, scallops and crabmeat sautéed with garlic, tomatoes, brandy, cream and old bay topped with parmesan reggiano cheeses. . .			<b>\$32.00</b>
<b>Fried Oysters</b> (8) served with house-made cocktail sauce . . . . .			<b>\$19.00</b>
With Chicken Salad . . . . .			<b>\$22.50</b>
<b>Fried Shrimp</b> (6) served with house-made cocktail sauce . . . . .			<b>\$18.95</b>
<b>Fried Flounder</b> served with house-made tartar sauce . . . . .			<b>\$18.95</b>
<b>One Lump Crab Cake</b> . . . . .	<b>\$29.95</b>	<b>Two Lump Crab Cakes</b> . . . . .	<b>\$49.50</b>
served with house-made tartar sauce			

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