

# Appetizers

## Stuffed Mushrooms

Crispy Mushrooms Stuffed with Boursin Cheese and Herbs,  
Served over Porcini Cream Sauce 13.99

## Boom Boom Shrimp

Fried Shrimp Tossed in Chef's Signature  
Sweet Thai Chili Sauce 13.99

## Beef Wellington Tarts

Slow Braised Short Rib in a  
Wild Mushroom Sauce atop Buttery  
Fresh Baked Puff Pastry Squares 14.99

## Jumbo Shrimp Cocktail

Served with Bloody Mary Cocktail Sauce 14.99

## Calamari

Market Fresh, Hand Breaded, Lightly Fried, Served with  
House-made Peppadew Aioli 15.99

## Ahi Tuna\*

Seared Ahi Tuna, Atop Asian Ginger Slaw,  
Drizzled with House-Made Pineapple Glaze 15.99

## Escargot

Burgundy Snails Roasted in a Rich Garlic Herb Butter,  
Served with House-made Baguette Crostinis 16.99

## Fig & Goat Cheese Flatbread

Mozzarella Cheese, Dried Figs, and Goat Cheese,  
Drizzled with Balsamic Reduction 16.99

# Soups & Salads

**Salad Additions:** Chicken 6, Shrimp 7, Salmon 10, Steak 9

## House Soup

Lobster Bisque 8, Mushroom Brie 8, Soup of the Day 8

## Side Salads

House Garden Salad 6  Caesar Salad 7

## Blueberry Citrus Salad

Cherry Tomatoes, Cucumbers, Blueberries,  
Mandarin Oranges, and Mixed Greens Tossed in  
Raspberry Vinaigrette, Topped with Candied Pecans  
and Creamy Goat Cheese Crumbles 15.99

## Beet & Burrata Salad

Beets, Imported Burrata Cheese, Mixed Greens, Mandarin  
Oranges, Red Onions, Cherry Tomatoes, and Toasted  
Marcona Almonds, Tossed in Truffle Honey Vinaigrette,  
Finished with Balsamic Reduction 16.99

## Grilled Salmon Salad

Grilled Salmon over Romaine Lettuce, Cherry Tomatoes,  
Red Onions, and Roasted Red Peppers, Tossed with  
Mediterranean Dressing, with Fresh Mint and Walnuts 21.99

## Cran-Apple Chicken Salad

Fresh Apples, Dried Cranberries, Gorgonzola Cheese,  
and Mixed Greens, Tossed in Raspberry Vinaigrette,  
Topped with Toasted Walnuts and  
Tender Grilled Chicken 16.99

## Steak Caesar Salad\*

Romaine Lettuce Tossed with Caesar Dressing,  
Fresh Shaved Parmesan, Cherry Tomatoes, and  
Pickled Onions. Topped with Croutons  
and Tender Filet Medallions 21.99

# Specialties

## Wagyu Burger\*

Half Pound Wagyu Burger Topped with Smoked Gouda, Bacon Jam,  
Pickled Red Onion, Tomato, Mixed Greens, and Peppadew Aioli 19.99

## Pot Roast

Slow Braised Beef Shoulder Roast Topped with a Port Wine Reduction,  
Paired with Garlic Whipped Potatoes and Seasonal Vegetables 19.99

## Chicken Marsala

Seared Chicken Breast Filet Simmered with Mushrooms in Rich Marsala Wine Sauce,  
Paired with Garlic Whipped Potatoes and Seasonal Vegetables 24.99

## Chicken Pot Pie

Slow-Simmered Chicken, Peas, Corn, Carrots, and Onions in a Creamy Sauce,  
Topped with Flaky Pastry Crust, Paired with Seasonal Vegetables 16.99

## Short Rib Risotto

Shredded Braised Beef atop Parmesan Risotto, Finished with Port Wine Reduction,  
Paired with Seasonal Vegetables 22.99

## Boom Boom Chicken & Shrimp

Chicken and Shrimp with Onions and Peppers, Sautéed in Coconut Curry Sauce,  
Served over Steamed Herb Rice, Finished with House-made Peanut Sauce and Toasted Coconut 24.99

## Veal Meatloaf

Made with Fresh Ground Veal and Pork, Drizzled with a Port Wine Reduction, Topped with Crispy Onion Straws,  
Paired with Garlic Whipped Potatoes and Seasonal Vegetables 19.99

## Cuts and Chops

### Filet Mignon \*

8oz Filet Grilled Over Oakwood Fire,  
Paired with Garlic Whipped Potatoes  
and Seasonal Vegetables 47.99

### Chateaubriand \*

Tenderloin of Beef Finished with Port Wine Reduction,  
Paired with Garlic Whipped Potatoes  
and Seasonal Vegetables 28.99

### 12 oz New York Strip \*

Grilled Over Oakwood Fire, Paired with a Baked  
Potato and Seasonal Vegetables 39.99

### Rack of Lamb \*

Pistachio Encrusted, Finished with a Mint Glaze,  
Paired with Garlic Whipped Potatoes  
and Seasonal Vegetables 54.99

### Maple Bacon Glazed Pork Ribeye \*

10oz Pork Ribeye Grilled Over Oakwood Fire,  
Topped with Maple-Brandy Bacon Glaze,  
Paired with Garlic Whipped Potatoes  
and Seasonal Vegetables 23.99

## Enhancements

Bleu Cheese Crumbles 3  
Mushrooms & Onions 3  
Oscar Style 8

Porcini Mushroom Sauce 4  
Port Wine Reduction 3  
Truffle Butter 4

Grilled Shrimp 7  
Seared Scallops 18  
Cold Water Lobster Tail MKT

## From the Sea

### Grouper & Lobster Oscar

Blackened Florida Grouper Topped with Lump Cold  
Water Lobster, Asparagus and Hollandaise Sauce,  
Served atop Parmesan Risotto 36.99

### Chilean Sea Bass

Miso Marinated and Pan Seared, Paired with Parmesan  
Risotto and Seasonal Vegetables 52.99

### Macadamia Crusted Halibut

Pan Seared, Finished with Lemon Sage Beurre Blanc,  
Served with Parmesan Risotto  
and Seasonal Vegetables 34.99

### Seafood Risotto

6 oz Cold Water Lobster Tail, Scallops and Gulf Shrimp,  
Sautéed in Roasted Garlic Cream Sauce with Cherry  
Tomatoes, Served Over Parmesan Risotto 44.99

### Fish & Chips

Yuengling Beer Battered Haddock Served with House-  
made Tartar Sauce, Seasoned Fries and Coleslaw 22.99

### Seared Haddock & Shrimp

Finished with House-made White Wine and Almond  
Cream Sauce, Paired with Garlic Whipped Potatoes and  
Seasonal Vegetables 26.99

### Salmon Wellington

Fresh Salmon Baked with Minced Mushrooms and Spinach,  
Wrapped in Flaky Puff Pastry, Finished with Porcini  
Mushroom Sauce, Paired with Garlic Whipped Potatoes  
and Seasonal Vegetables 27.99

### Maple Pecan Salmon

Pecan Encrusted and Finished with Maple Glaze,  
Paired with Garlic Whipped Potatoes  
and Seasonal Vegetables 24.99

### Scallop & Crab Stuffed Sole

Fresh Sole Stuffed with Scallops and Crab,  
Baked and Topped with Tarragon Lemon  
Beurre Blanc Sauce, Paired with Herb Rice  
and Seasonal Vegetables 28.99

## Pasta

Gluten Free Pasta +3.99

### Pear & Ricotta Stuffed Sacchettini

Imported Pear and Ricotta Filled Pasta Sautéed with Pulled Braised Beef in a Marsala Cream Sauce 24.99

### Gorgonzola Steak Linguini \*

Filet Tips with Mushrooms Sautéed in a Gorgonzola Cream Sauce,  
Finished with Balsamic Glaze and Fresh Grated Parmesan 25.99

### Red & White Chicken Parmesan

Breaded Chicken Topped with Marinara Sauce and Mozzarella Cheese, Paired with Linguini Alfredo 22.99

### Lemon Parmesan Shrimp Penne

Sautéed Gulf Shrimp, Spinach, and Cherry Tomatoes in a White Wine, Lemon & Garlic Sauce,  
with Penne Pasta, Served with Fresh Baked Parmesan Bread 24.99

\* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.