

# DINNER

## STARTERS

### DEEP FRIED DEVILED EGGS 10.99

Hard boiled egg whites lightly breaded then deep fried golden brown, filled with our deviled egg mixture, finished with chopped smoked bacon and green onion

### LOUISIANA CRAB CAKE 18.99

Blue crab claw meat mixed with seasoned onion, and celery. Grilled golden brown and served with house made lemon dill aioli and pickled red onion

### BAKED BRIE 11.99

Topped with habanero huckleberry jam and toasted walnuts. Served with grilled baguette

### BOURBON BBQ SHRIMP 13.99

Large prawns with onion and bell pepper simmered in our bourbon BBQ sauce served over cheddar grit cakes

## SALAD

### CRAB & SHRIMP LOUIE 18.99

Crab meat and shrimp mixed with our louie dressing served in a fresh avocado on a bed of arugula with watermelon radish, tomato, cucumber, hard boiled egg

### ANGRY CHICKEN 16.99

Southwest seasoned chicken breast served on a bed of cabbage with fresh cilantro, black bean, sweet corn, diced tomato, shaved red onion, and fresh avocado. Served with our cilantro lime dressing and tortilla chips

### SHRIMP COBB 18.99

Shrimp, cherry tomato, chopped bacon, blue cheese crumble, kalamata olive, and hard boiled egg on a bed of mixed greens with choice of dressing.

## \*STEAK & CHOPS

**We serve only certified angus beef sourced from the pacific north west**

Include your choice of baked potato, garlic mashed potato, or french fries with seasonal vegetable, mixed green salad or cup of soup. Upgrade to a Caesar or Greek Salad 3.50

### STUFFED PORK CHOP 25.99

Two 5oz pork loin chops stuffed with cheese, sun dried tomato and spinach. Pan fried then simmered in our creamy onion and mushroom gravy, finished with green onion.

### HUCK BURGER 19.99

1/3lb beef patty, with brie cheese, hardwood smoked bacon, pickled red onion and arugula. topped with our house made habanero huckleberry jam.

### MEAT LOAF 20.99

Scratch made, grilled and topped with beef gravy

Steaks are seasoned with kosher salt and black pepper, cooked to desired temperature, finished with herb and garlic butter and crispy potato skins

### TENDERLOIN FILLET

8oz Center Cut 45.99

### RIB EYE STEAK

House Cut 12oz 39.99 Butcher Cut 18oz 45.99

### TOP SIRLOIN

10oz Center Cut 34.99

## \*SURF & TURF

### STEAK & LOBSTER 59.99

6oz top sirloin with 8oz north atlantic lobster tail

### STEAK & PRAWNS 39.99

6oz top sirloin with 6 sautéed or deep fried prawns

\*When ordering and consuming meat under cooked you are at risk for food born illness

# SEAFOOD

Include your choice of baked potato, garlic mashed potato, or french fries with seasonal vegetable, mixed green salad or cup of soup. Upgrade to a Caesar or Greek Salad 3.50

## SANTA FE MAPLE SALMON 31.99

Atlantic Salmon grilled with southwest spices then basted with pure maple syrup, white wine and butter. With cilantro pesto and crispy tortilla strips

## DEEP FRIED PRAWNS 25.99

Six large prawns dipped in our house beer batter and deep fried golden brown. With lemon and tartar

## LOBSTER TAIL 49.99

8oz North Atlantic Wild Caught Lobster tail seasoned and basted in the oven with butter and white wine Served with lemon and drawn butter

## BEER BATTERED COD 23.99

Pacific Cod dipped in our house beer batter then deep fried golden brown. With lemon and tartar

# CHICKEN

Includes your choice of baked potato, garlic mashed potato, or french fries with seasonal vegetable, mixed green salad or cup of soup. Upgrade to a Caesar or Greek salad for 3.50

## CHICKEN JERUSALEM 24.99

Chicken breast lightly breaded and grilled then simmered with shallots, garlic, mushrooms and artichokes in our white wine cream sauce

## HALF ROASTED CHICKEN 26.99

Bone in half chicken, oven roasted in our citrus garlic and herb butter

## CHICKEN CORDON BLUE 26.99

Boneless chicken breast stuffed with ham and swiss cheese then lightly breaded and grilled golden brown. Topped with roasted mushroom and swiss cheese fondue sauce.

## CHICKEN MARSALA 24.99

Chicken breast grilled and simmered in our creamy sweet onion and mushroom marsala wine sauce

## BONELESS CHICKEN 21.99

Boneless chicken breast strips hand dipped in beer batter then deep fried golden brown, served with BBQ sauce

# PASTA

Includes choice of mixed green salad or cup of soup. Upgrade to a Caesar or Greek salad 3.50

## SEAFOOD FETTUCINE 27.99

Langonstino, roasted atlantic salmon, and shrimp simmered in our house made parmesan cream sauce tossed with fettucine noodles

## SHRIMP SCAMPI 25.99

Six large prawns, fresh basil, shallots, fresh tomato, and garlic sautéed in our buttered lobster broth and white wine served over linguini noodles

## CHICKEN GORGONZOLA 25.99

Grilled boneless skinless chicken breast, fresh broccoli, mushrooms, shallots, and artichoke heart cooked in our creamy gorgonzola cream sauce tossed with penne noodles

## BEEF STROGANOFF 24.99

Pan seared beef, fresh mushrooms, caramelized onion and a splash of brandy simmered in our creamy beef broth and sour cream sauce tossed with fettucine noodles

## CHICKEN FETTUCINE 21.99

Grilled chicken breast simmered in our parmesan cream sauce, tossed with fettucine noodles

# KIDS MENU

Served with french fries or fresh cut fruit

Grilled Cheese 5

Chicken Nuggets 6

Spaghetti Marinara 7

Allergies are a concern to us, we use nuts and shellfish in our recipes. If you have a food allergy please communicate that to your server and we will do what we can to accommodate you.

# SIDES

Loaded Baked Potato 6 Dinner Vegetable 6

French Fries 5 Dinner Bread with Butter 5

Sweet Potato Fries 6 Small Green Salad 6

Garlic Mashed Potato 5

## BEVERAGE

	SMALL	LARGE
Tony's© Coffee 2.99	Milk 1.99	2.49
Hot Cocoa 2.99	Chocolate Milk 2.49	2.99
Hot Cider 2.99	Juice 2.49	2.99
Hot Tea 2.99	Soda (free refill)	2.99