



APPETIZERS

COCONUT PRAWNS

ORANGE CHILI SAUCE
9.00

GRILLED CHICKEN BROCHETTES

SW MARINADE WITH BLACK BEAN SALSA
9.00

SPINACH ARTICHOKE DIP

WITH GREEN CHILES & TORTILLA CHIPS
9.00

SEAFOOD RANGOONS

SPICY PLUM SAUCE
9.00

BUFFALO CHILI NACHOS

SERVED WITH JACK & CHEDDAR CHEESES,
JALAPENOS, OLIVES, TOMATOES,
& GREEN ONION
10.00

FRIED BEEF RAVIOLI

SERVED WITH SPICY TOMATO SAUCE
7.00

SOUPS & SALADS

NEW ENGLAND STYLE CLAM CHOWDER

4.00 CUP 6.00 BOWL

CREAMY TOMATO BASIL SOUP

4.00 CUP 6.00 BOWL

HEARTY BUFFALO CHILI

SERVED WITH CHEDDAR & JACK CHEESES, RED ONION & CRACKERS
8.00

CLASSIC CAESAR SALAD

8.00

ADD CHICKEN 10.00 OR ADD FRESH GRILLED SALMON 12.00

SPINACH SALAD

CHICKEN BREAST, DRIED CRANBERRIES, CANDIED WALNUTS & RASPBERRY VINAIGRETTE
10.00

MIXED GREEN SALAD

SPRING MIX, GRAPE TOMATOES, SHREDDED CARROTS, CUCUMBERS, CHOICE OF DRESSING
7.00

DRESSINGS: RANCH, BLEU CHEESE, BALSAMIC, RASPBERRY, OR CHAMPAGNE VINAIGRETTE

BURGERS & SANDWICHES

*ALL BURGERS AND SANDWICHES ARE SERVED WITH BATTERED FRIES, HOMEMADE POTATO CHIPS OR MIXED GREEN SALAD
SUBSTITUTE SOUP OR CAESAR SALAD FOR ADDITIONAL \$1.50*

1/2 POUND ANGUS BEEF HAMBURGER

SERVED ON A BLACK PEPPER AND PARMESIAN BUN WITH BATTERED FRIES
10.00

ADDITIONAL TOPPINGS : SWISS, CHEDDAR, AMERICAN, SMOKED MOZZARELLA, BACON, MUSHROOMS
.75 EACH

GRILLED CAJUN CHICKEN SANDWICH

SERVED ON A BLACK PEPPER AND PARMESIAN BUN WITH BATTERED FRIES
10.00

GRILLED PORTABELLA SANDWICH

SERVED ON A BLACK PEPPER AND PARMESIAN BUN WITH BATTERED FRIES
10.00

~ FOR THE COURTESY OF OUR GUESTS NO CELL PHONES PLEASE ~

ALL ENTRÉES SERVED WITH FRESH VEGETABLES AND HOUSE SALAD *DRESSING OF YOUR CHOICE*

STEAKS

12 oz. CHOICE RIBEYE STEAK

SERVED WITH SAUTEED MUSHROOMS AND GARLIC WHIPPED MASHED POTATOES
24.00

8 oz. BACON WRAPPED FILET MIGNON

SERVED WITH BLEU CHEESE SAUCE AND ROASTED RED POTATOES
28.00

10 oz. BUFFALO FLANK STEAK

SERVED WITH ROSEMARY DEMI-GLACE AND WILD RICE
22.00

GRILLED ELK CHOP

SERVED WITH LIGONBERRY SAUCE AND GARLIC WHIPPED MASHED POTATOES
28.00

PORK, POULTRY & PASTA

GRILLED PORK LOIN

SERVED WITH DIJON CREAM SAUCE AND ROASTED RED POTATOES
22.00

SMOKED GRILLED DUCK BREAST

WITH BLACKBERRY GLAZE AND WILD RICE
24.00

CHICKEN SALTIMBUCCA

SAUTÉED CHICKEN BREAST WITH TOMATO, PROSCIUTTO,
SMOKED MOZZARELLA AND MARSALA WINE REDUCTION ON A BED OF FETTUCINE
20.00

FETTUCINI & ITALIAN MEATBALLS

GRATED ROMANO CHEESE
18.00

FROM THE SEA

GRILLED CEDAR PLANK SALMON

HONEY PECAN BUTTER AND ROASTED RED POTATOES
24.00

GRILLED SWORDFISH

SERVED WITH MANGO SALSA AND WILD RICE
24.00

DESSERTS 6.00

CHOCOLATE MOUSSE CAKE

COBBLER OF THE DAY

NEW YORK CHEESECAKE

BOURBON PECAN PIE

MAKE ANY DESSERT A LA MODE ADD \$2

**WE RECOMMEND GROUND BEEF & STEAKS BE SERVED AT 160° OR "WELL" **

~ PARTIES OF 6 OR MORE NO SPLIT CHECKS PLEASE ~

~ GRATUITY OF 18% MAY BE ADDED FOR PARTIES OF 6 OR MORE ~