Soups

Crock of French Onion
topped w/ croutons & cheese 8

Chili
cup - 5   bowl - 7
w/ mozzarella cheese .50 extra

Sweet Corn & Crab Chowder
cup - 6 bowl- 8

Soup du Jour
Listed on the Features Menu.
cup 5, bowl 6

Appetizers

Coconut Shrimp
w/ a mango chutney 9

Ahi Sesame Seared Tuna
w/ teryaki & wasabi over spinach 14

Jumbo Shrimp Cocktail
w/ spicy cocktail sauce 14

Crab & Artichoke Dip
w/homemade tri-color nachos 14

Pork Potstickers
steamed or fried served w/ a peanut sauce
9

Lightly Breaded Calamari
w/ spicy marinara & parmesan 13

Lemon Pepper Calamari
w/ sriracha aioli over fresh spinach 14

Chicken or Steak Quesadilla
served w/ homemade salsa & sour cream
12

Mozz. Cheese Stix
served w/ marinara sauce 8

Wings – Breaded or Unbreaded
hot, mild, bbq, cajun, honey-mustard,
ranch, suicide, southwest, peppercorn parm.
$.75 for bourbon bbq, buffalo bleu or
bleu cheese   1/2 doz - 9   1 doz - 17

Baked Brie in Puff Pastry
w/ seasonal fruit glaze, fresh fruit &
french bread 15

Spinach Artichoke Dip
with homemade nachos 12

Salads

Baked Sockeye Salmon Salad (gf)
over spinach, slow roasted tomatoes, bacon,
avocado & blueberries served w/a lemon
poppyseed dressing   14

Steakhouse Salad
grilled tender sliced steak , topped w/ feta,
tomato & crispy onion strings… choice of
balsamic or cajun ranch dressing 16

Buffalo Chicken Salad
mixed greens, tomatoes, onion, spicy
chicken tenders… side of honey mustard
14

Sesame Seared Ahi Tuna (gf)
over a garden salad 14

Caesar Salad (gf)
w/ choice of grilled chicken 14 or crab 15

Greek Salad
spinach, tomatoes, feta, red onion,
cucumber, red & green bell peppers &
kalamata black olives 14

Pear-Gorgonzola over Spinach (gf)
w/ blueberries and walnuts with a pear
vinaigrette & blackened chicken   15

Dressings:
Russian, Ranch, Italian,
Honey Mustard, Parmesan Peppercorn,
Balsamic Vinaigrette,
oil & vinegar or house dressing
(add .75 for bleu cheese)