

Entrée's & Chef Specialties

Chef Specialties

Soup of the Day 3/5

Red Tail Chili (gf) 3/5

Shrimp Cocktail (gf) 11

The Rachel - Pastrami, Swiss, Coleslaw, Rye Bread 12

Antipasto Board (gf) - Chef's pick of Assorted Cheeses, Meats, Olives, Nuts and Preserves 15

Lobster Pizza - Garlic Butter Sauce, Italian Cheese Blend, Lobster, Scallions 19

Entrées

(House or Caesar Salad/2 sides)

Pesto Boursin Chicken (gf) 23
Roasted Airline Chicken, Pistachio Pesto, Boursin Cream Sauce

Skuna Bay™ Salmon (gf) 25
Pan Seared, Cantaloupe, Fried Shallot

Sea Scallops (gf) 32
Sautéed, Pink Grapefruit, Shaved Fennel

Braised Short Rib (gf) 28
Korean Broth, Daikon Radish, Carrots, Garlic Mashed Potato

Smothered Ribeye (gf) 30
14oz. Choice Ribeye, Roquefort Butter Compound, Sautéed Baby Mushroom & Shallot

Center Cut Filet (gf) 28/32
6oz. or 8oz. Grilled Tenderloin, Chimichurri Topper

SIDES: Garlic Mashed Potatoes, Rice Pilaf, Asparagus, Broccoli, Creamed Corn,
Bacon Brussel Sprouts, Coleslaw, Waffle Sweet Potato Fries, French Fries, Onion Rings

Steak Preparation Descriptions

Rare...Cool Red Center

Medium Rare...Warm Red Center

Medium.....Pink Throughout

Medium Well.....Warm Throughout, Pink Almost Gone

Well.....Warm Brown Center, No Pink

Pastas

(House or Caesar Salad)

Spaghetti with Bolognese Sauce (add hand crafted meatballs or Italian sausage \$4) 17
Traditional Bolognese, Parmesan Cheese

Four Cheese Ravioli (V) 21
Wild Mushroom Ragout, Pine Nut, Goat Cheese

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

(V)= Vegetarian (gf)= Gluten Free