



Homemade Soups

Signature Baked French Onion

Caramelized onions, sherry, rich chicken and beef broth, fresh thyme, crostini, and melted gruyere 5

Soup of the Day

Made daily from scratch with the freshest and finest ingredients 6

Starters

Crab Cakes 9

Blue crab cakes served with pico de gallo, remoulade, mixed greens

Baked Brie en Croute 10

Granny smith apples, cherries, balsamic reduction, grilled ciabatta

Beef Carpaccio 10

Tenderloin, capers, red onion, olive oil, shaved parmesan

Calamari Two Ways 9

Sautéed with lemon and white wine, served with homemade marinara

or

Delicately fried served with homemade marinara

Margherita Flat Bread 8

Fresh mozzarella, Roma tomatoes, basil

Coconut Shrimp 9

Shrimp, panko breadcrumbs, toasted coconut, strawberry balsamic

Trio of Sliders 8

Choose from: Crab Cake with spicy remoulade

Beef Patty with traditional mayo

Veggie Patty with sun-dried tomato mayo

Empanadas 7

Chorizo with peppers, onion, carrot with a roasted red pepper coulis

Shrimp Cocktail 9

Served with a house-made cocktail sauce and fresh lemon

Salads

Balsamic Poached Pear

Mixed greens, Maytag bleu cheese, candied pecans, pear balsamic vinegar, and cracked black pepper 7 / 13

Seasonal Salad

Chef choice of mixed greens and seasonal fresh produce 6 / 11

Classic Caesar

Crouton, parmesan, Caesar dressing 5 / 9

Add Grilled Chicken 3 Add Grilled Shrimp 5

Spinach

Sliced red onion, cherry tomatoes, warm bacon dressing 6 / 11

Berry Orange

Mix greens, feta cheese, strawberries, mandarin oranges, heart of palm, raspberry vinaigrette 7 / 13

Welcome to America!

We pride ourselves on our classically prepared cuisine using the finest and freshest ingredients available. Enjoy!

Entrees

Grilled Alaskan Halibut

Served with shrimp and pea risotto and basil cream. 21

Veal Piccata

Lemon, capers, white wine, and butter served on handmade linguine. 17

Chicken Piccata

Lemon, capers, white wine, tomatoes, and butter served on handmade linguine. 15

Handmade Butternut Squash Ravioli

Butternut squash, maple butter cream, toasted hazelnuts. 16

Certified Angus® New York Strip

Veal demi glace, three cheese gratin, seasonal vegetable, and thick cut onion rings. 24

Stuffed Chicken

Stuffed with spinach, sundried tomato, and feta topped with a roasted pepper cream sauce, served with wild rice and lentils and seasonal vegetable. 17

Build Your Own Handmade Semolina Fettuccini

Choose Sauce: Alfredo, Tomato Cream, Marinara, or Garlic and Olive Oil. 12

Add seasonal vegetables 2

Add grilled chicken 3

Add pancetta and peas 4

Add grilled shrimp 5

Add sausage and roasted peppers 4

Roasted Portabella

Wild rice and lentils, seasonal vegetable, and roasted red pepper cream. 15

Certified Angus® Flat Iron Steak

Demi, seasonal vegetable, and garlic mashed. 19

Baby Back Ribs

Homemade BBQ sauce, garlic mashed potatoes, and seasonal vegetable.

Half Rack 13 Whole Rack 19

Vegetable Lasagna

Seasonal vegetables, three cheese blend, marinara, and garlic bread. 16

Spanish Style Grilled Garlic Shrimp

Roasted tomato, chipotle, garlic, seafood risotto. 17