



Appetizers

Gulf Shrimp Martini

Served with Cocktail Sauce and a Lemon Wedge
\$8.99

Spinach-Artichoke Dip

Served with Warm Pita Toast Points
\$5.95

Wild Mushroom Crostini

A Medley of Wild Mushrooms, Garlic, Shallots and Heavy Cream
Served Over Grilled Baguettes
\$5.95

Chicken-Fried Oysters

Fried to a Golden Crisp and Served with
Garlic-Scented Spinach and Country Mustard Sauce
\$6.25

Blackened Sea Scallops

Served with Saffron Angel Hair Pasta and
a Roasted Red Pepper-Ancho Coulis
\$6.95

Avocado Lobster Rolls

Served with Asian Dipping Sauce
\$8.99

Soups

Minnesota Wild Rice

A Hearty Blend of Vegetables, Chicken
and Wild Rice
\$3.25

Won Ton Soup

Ginger-Scented Chicken Broth with Scallions,
Shiitake Mushrooms and Pork Won Tons
\$3.25

French Onion Au Gratin

\$4.25

Salads

Traditional Caesar Salad

Traditionally Prepared and Topped with Anchovy Fillets
and Shaved Parmesan Cheese
\$2.95

Field Green Salad

Winter Harvest of Greens, Sun-Dried Cherries, Candied Pecans,
Tomato Wedges and Raspberry Vinaigrette
\$2.50

Grilled Romaine Salad

Served with Sliced Apples, Smoked Bacon, Thinly Sliced Red
Onions and Gorgonzola Dressing
\$3.00

House Salad

Romaine and Iceberg Blend of Greens, Cucumber, Tomato,
Hard-Cooked Egg, Red Onion and Your Choice of Dressing
\$2.00



Chef's Selections

Roast Rack of Baby Veal

Served with Steamed Asparagus Spears, Whipped Potatoes, and a Shiitake Mushroom Sauce
\$19.95

Gulf Shrimp Tempura

Served with Cocktail and Tartar Sauces, Rice Pilaf and Fresh Vegetable of the Evening
\$13.99

Pork Medallions

Bacon-Wrapped Pork Tenderloin Finished with a Jack Daniel's Barbecue Glaze, Steamed Asparagus and Whipped Potatoes
\$16.95

Seafood Platter

Char-Grilled Atlantic Salmon, Grilled Bacon-Wrapped Sea Scallops and Gulf Shrimp Served with Rice Pilaf, Broiled Parmesan Tomato and a Brandied Shrimp Sauce
\$18.95

Veal Tenderloin Medallions

Pan-Seared and Served with Prosciutto Ham, Sun-Dried Tomatoes and Scallions with Creamy Polenta and Mushroom Marsala Sauce
\$18.95

Gulf Red Snapper

Pan-Seared for a Crisp Skin and Served with Fingerling Potatoes, Artichoke and Olive Ragout with Sauce Viérgé
\$17.95

Prime New York Strip Steak

A 12 oz. "King of Steaks" Topped with Crispy Fried Onions, Served with a Baked Potato and Fresh Vegetable of the Evening
\$26.99

Blackened Atlantic Salmon

Topped with Gulf Shrimp, Saffron Risotto, Steamed Broccoli and a Creole Sauce
\$16.95

Prime Filet Mignon

Cooked to Perfection and Topped with Crispy Fried Onions, Served with a Baked Potato and Fresh Vegetable of the Evening
6 oz. \$22.00 8 oz. \$26.99

Twin Lobster Tails

Butter-Basted and Roasted to Perfection, Served with Rice Pilaf, Parmesan Tomato and Drawn Butter
\$ Market Price

Prime Rib Eye Steak

Bone-In Steak Topped with Crispy Fried Onions, Served with a Baked Potato and Fresh Vegetable of the Evening
\$24.99

Roast Breast of Chicken

Served Over Sweet Potato Purée, Sautéed Green Beans and Finished with a Maple-Mustard Glaze
\$15.95

Kurbota Pork Chop

Organically Raised Rib Chop, Coffee-Rubbed and Served with Whipped Potatoes, Steamed Broccoli and a Sun-Dried Cherry-Port Wine Demi-Glace
\$16.95

Steak & Lobster

6 oz. Prime Petite Filet Served with a 6 oz. Lobster Tail, Drawn Butter, Whipped Potato and Steamed Asparagus Spears
\$ Market Price