

🌀 Dinner Menu 🌀

~ Appetizers ~

Artichoke Hearts \$10.95

House marinated artichoke hearts sautéed with mix herbs, Sauvignon Blanc and butter

Mesquite Charbroiled Goat Cheese Tomatoes \$11.95

Fresh Roma tomatoes mesquite charbroiled with goat cheese

House Smoked Trout \$12.95

Our famous slow smoked trout served with a dill aioli, capers and diced red onions

[] Soup or Salads []

Soup du Jour \$5.95

The Chef's Daily Creation

Lobster Bisque \$11.95

A rich creamy Lobster stock with a hint of Sherry

Warm Spinach Salad \$11.95

*Tender Baby spinach leaves tossed in a warm bacon dressing drizzled with a touch of X.O.
Cognac*

Caesar \$9.95

Crisp Romaine lettuce tossed in a traditional Caesar dressing with garlic croutons and
Parmesan cheese

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[Entrees]

Prime Top Sirloin Steak \$24.95

Tender Top Sirloin steak grilled on our mesquite grill with your selection of sauce

Sauce Selections: Chirmol, Country Dijon, Wild Mushroom Bordelaise, Béarnaise, Hollandaise, Cabernet Demi, Roasted Garlic and Olive Oil

Bone-In Smoked Pork Chop \$24.95

Bone-In thick hand cut Smoked Pork Chop oven roasted finished in a Cabernet red currant demi-glace

Three Citrus Prawns \$27.95

Gulf Prawns sautéed in a three citrus chive Sauvignon Blanc sauce

Five Mushroom Rigatoni \$19.95

Mixed Wild mushrooms sautéed with fresh Thyme, shallots and Madeira Wine over large tube pasta

Items Above include fresh Seasonal Vegetables and your choice of Potato Selections: Sweet Potato Fries, Baked, Roasted Baby Reds, Twice Baked, French Fries, Mashed Potato

[DESSERTS]

MYERS LEMON TART

Homemade Butter crust filled with piquant Myer lemon custard

PEANUT BUTTER CRÈME BRULEE

Rich velvety Peanut Butter Custard topped a caramelized sugar crust served with a chocolate sauce and whipped cream

Dark Chocolate Cream Puff Drops

Dark Chocolate dipped cream puffs with a raspberry Chambord sauce and fresh raspberries

No substitutions, No split plates