

# DINNER MENU

## STARTERS & TAPAS

<b>CITY SAMPLER-</b> (1) crab cake, (1) Cajun chicken egg roll, calamari & hummus served with marinara, mandarin orange sauce & salsa roja	\$12
<b>STEAMED MUSSELLS-</b> sautéed in marinara or white wine garlic sauce	\$10
<b>FRIED OYSTERS ROCKEFELLER-</b> wilted spinach, diced tomatoes, spinach & artichoke dip, topped with diced bacon & spicy remoulade	\$9
<b>SEA BAKE-</b> crab, shrimp, bay scallops & crawfish baked in a Parmesan cream sauce, served with toast points	\$9
<b>SESAME ENCRUSTED AHI TUNA-</b> sashimi grade Ahi tuna, served on a wonton crisp with grilled pineapple salsa & wasabi aioli	\$8
<b>CAPELLINI CRAB CAKES-</b> our special recipe served with a spicy remoulade	\$8
<b>MOZZARELLA &amp; TOMATO SALAD-</b> fresh basil, buffalo mozzarella & tomatoes on a bed of field greens, with olive oil & balsamic vinegar	\$8
<b>SPINACH &amp; ARTICHOKE DIP-</b> served with tri color chips	\$8
<b>TEMPURA FRIED ASPARGUS-</b> served with wasabi ranch	\$8
<b>CALAMARI-</b> lightly breaded, seasoned & then fried, served with marinara sauce & lemon	\$8
<b>CHICKEN QUESADILLAS-</b> grilled chicken, bacon, tomato, & cheddar-jack cheese, served with salsa, sour cream & chives	\$8
<b>HUMMUS</b> – roasted red pepper, served with toasted pita points	\$8
<b>SMOKED CHICKEN NACHOS-</b> each chip smothered with chicken, cheese & Jalapeno peppers, served with salsa roja & sour cream	\$7
<b>BARBEQUE CHICKEN CHIPS-</b> each chip is smothered with barbeque chicken & cheese, served with sour cream & BBQ sauce	\$7
<b>CAJUN CHICKEN EGGROLLS-</b> blackened chicken, corn & Gouda cheese served with Asian dressing & salsa roja	\$7
<b>CHICKEN WINGS-</b> served buffalo, BBQ, teriyaki or salt n pepper (All drums or all wings add \$1)	\$7
<b>HOMEMADE SOUP OF THE DAY-</b> (CUP \$4) (BOWL \$5)	\$4

## STEAKS, CHOPS & MORE

(ALL STEAKS AGED 21 DAYS)

<b>RACK OF LAMB-</b> tender New Zealand lamb, seasoned with herbs & spices, served with Parmesan mashed potatoes & asparagus	\$24
<b>SOUTHBEACH SAMPLER-</b> 4 oz. filet mignon, grilled chicken breast & scallops served with cauliflower mash & asparagus	\$24
<b>MIXED GRILL-</b> a sampler of rack of lamb, filet mignon, & grilled pork loin, served with Parmesan mashed potatoes & asparagus	\$23
<b>FILET MIGNON-</b> a half pound served over wild mushroom sauce with Parmesan mashed potatoes & grilled asparagus	\$23
<b>RIBEYE STEAK-</b> 14 oz. served with Parmesan mashed potatoes & grilled asparagus	\$22
<b>GOURMET MEATLOAF-</b> a blend of seasoned buffalo, pork & veal piled atop Parmesan mashed potatoes & veggies	\$14
<b>CRACKLIN' PORK LOIN-</b> marinated & slow cooked, finished on the grill, piled high atop Parmesan mashed potatoes & sautéed veggies	\$14

<b>SURF &amp; TURF-</b> add one lobster tail OR (4) jumbo scallops to any above entrée	\$10
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## SEAFOOD

<b>TWIN TAILS-</b> (2) cold water lobster tails served with rice & veggies	\$24
<b>MEDITERAINIAN SEA BASS-</b> pan-seared with zucchini, squash, spinach & capers in a light tomato sauce	\$24
<b>BLACKENED SEAFOOD-</b> blackened sea bass, shrimp & scallops served in a Cajun cream sauce, with our Parmesan mashed potatoes	\$23
<b>SMOTHERED CAROLINA TROUT-</b> seasoned & smothered in a Cajun seafood cream sauce, served with rice & veggies (OR PLAIN \$15)	\$18
<b>SEASAME ENCRUSTED TUNA-</b> sashimi grade Ahi tuna with grilled pineapple, salsa, rice & veggies	\$17
<b>CASHEW ENCRUSTED TILAPIA-</b> encrusted with cashews & herbs, then topped with pineapple butter; with cauliflower mash & asparagus	\$16
<b>CAJUN GRILLED SALMON-</b> fresh Atlantic salmon topped with a Creole mustard honey glaze, served with rice & veggies	\$16

## CHICKEN

<b>CHICKEN SALTIMBOCCA-</b> proscuitto, spinach & fresh mushrooms over sautéed chicken breast in mozzarella cheese & Madeira wine sauce	\$16
<b>CHICKEN MADEIRA-</b> sautéed with fresh mushrooms & Madeira wine, served with Parmesan mashed potatoes & veggies	\$14
<b>CHICKEN PANZANILLA-</b> chicken, mushrooms, artichokes, sun-dried tomatoes & spinach in a white wine sauce, with focaccia points	\$14
<b>SEARED CHICKEN BREAST-</b> in a mushroom cream sauce with spring peas, served with Parmesan mashed potatoes & veggies	\$14

## PASTA

<b>LOBSTER RAVIOLI-</b> served in a roasted red pepper lobster sauce with fresh tomatoes	\$16
<b>SEAFOOD CAPELLINI-</b> crab, shrimp, scallops & crawfish in a Cajun cream sauce, served over angel hair pasta	\$16
<b>BLACKENED SHRIMP or CHICKEN ALFREDO-</b> served in a creamy Alfredo sauce over bow tie pasta	\$14
<b>TORTELLINI WITH MUSHROOMS-</b> cheese tortellini sautéed with mushrooms in a creamy garlic tomato sauce	\$14
<b>FARFALLE FLORENTINE-</b> garlic, broccoli, spinach, carrots, zucchini & tomatoes sautéed in a light sauce with mozzarella & Parmesan cheese	\$12

<b>ADD ONE COLD WATER LOBSTER TAIL</b>	\$10
<b>ADD SHRIMP (4)</b>	\$5
<b>ADD GRILLED OR SLICED CHICKEN (5 oz.)</b>	\$4

## SALADS

<b>SEARED TUNA SALAD-</b> seared Ahi tuna, pineapple salsa, carrots and wontons served over a bed of field greens, with honey-lime cilantro dressing	\$11
<b>NEW CITY SALAD-</b> diced avocado, diced apples, roasted red peppers, goat cheese & tortilla strips tossed with field greens	\$9
<b>COBB SALAD-</b> romaine mix with diced tomatoes, corn, cucumbers, egg, avocado, bacon, mixed cheese and blue cheese crumbles	\$9
<b>SOUTHWEST CHICKEN SALAD-</b> field greens tossed with grilled chicken, cheddar jack cheese, tomatoes, corn, cilantro & corn tortilla strips	\$9
<b>GREEK SALAD-</b> mixed greens, red onion, feta cheese, olives, tomato, & cucumber, served with Greek dressing	\$8
<b>CRISPY CHICKEN SALAD-</b> fried & sliced white meat chicken atop salad mix with tomatoes, carrots & cheddar jack cheese	\$8
<b>SPINACH SALAD-</b> fresh spinach, with red onions, diced tomatoes, mushrooms & bacon, served with a balsamic aioli	\$8
<b>CAESAR SALAD-</b> romaine mix tossed with Caesar dressing & croutons, topped with shaved Parmesan cheese	\$7
<b>BLUE CHEESE &amp; BACON WEDGE-</b> iceberg lettuce wedge w/ bacon, gorgonzola, tomatoes & blue cheese dressing (w/ Buffalo Chicken Tenders \$8)	\$6

## ADD ONE OF THESE TO YOUR SALAD OR ENTREE

<b>FILET MIGNON (4 oz.)</b>	<b>\$10</b>	<b>GRILLED SHRIMP (4)</b>	<b>\$5</b>	<b>GRILLED CHICKEN</b>	<b>\$4</b>
<b>SALMON (8 oz.)</b>	<b>\$9</b>	<b>BLACKENED OR GRILLED TILAPIA (4 oz.)</b>	<b>\$4</b>	<b>CHICKEN SALAD</b>	<b>\$4</b>
<b>TUNA (4 oz.)</b>	<b>\$5</b>	<b>CRAB CAKE (1)</b>	<b>\$4</b>	<b>GOAT CHEESE</b>	<b>\$2</b>
<b>FRIED OYSTERS (5)</b>	<b>\$4</b>	<b>BUFFALO CHICKEN TENDERS</b>	<b>\$3</b>	<b>CANDIED PECANS</b>	<b>\$2</b>

## SANDWICHES

Served with French fries, on a bun or hoagie roll, low-carb wrap or on multi grain wheat bread

<b>FILET MIGNON SANDWICH-</b> served with mushrooms, onions & provolone cheese	\$9
<b>SHAVED PRIME RIB SANDWICH-</b> slow-cooked prime rib, sautéed with mushrooms, onions, & provolone cheese on a hoagie bun	\$8
<b>SOUTHWEST WRAP-</b> Cajun grilled chicken with sautéed mushrooms, onions, peppers, cheddar jack cheese, lettuce, tomato & ranch dressing	\$8
<b>STEAK IN THE GRASS-</b> sliced prime rib topped with sautéed spinach & provolone cheese on a hoagie bun	\$8
<b>CAJUN CHICKEN SANDWICH-</b> blackened chicken & bacon with provolone cheese	\$8

## BUILD YOUR OWN BURGER OR CHICKEN SANDWICH

<b>BISON BURGER</b>	<b>\$10</b>	<b>21 DAY AGED ANGUS BEEF</b>	<b>\$8</b>	<b>GRILLED CHICKEN SANDWICH</b>	<b>\$6</b>
(Served on a bun with lettuce, tomato, onion & garlic fries)					
<b>HAM &amp; CHEDDAR CLUB</b>	<b>\$2</b>	<b>BACON</b>	<b>\$1</b>	<b>SAUTEED MUSHROOMS</b>	<b>50¢</b>
<b>GORGONZOLA</b>	<b>\$2</b>	<b>BBQ SAUCE</b>	<b>50¢</b>	<b>SAUTEED ONIONS</b>	<b>50¢</b>
		<b>CHEESE</b>	<b>50¢</b>		

## SIDES

<b>PARMESAN MASHED POTATOES</b>	<b>\$4</b>	<b>HOUSE OR CAESAR SALAD</b>	<b>\$4</b>	<b>GARLIC FRIES BASKET</b>	<b>\$3</b>
<b>CAULIFLOWER MASH</b>	<b>\$4</b>	<b>MACARONI AND CHEESE</b>	<b>\$4</b>	<b>CHIPS AND SALSA</b>	<b>\$3</b>
<b>GRILLED ASPARAGUS</b>	<b>\$4</b>	<b>SEASONAL SAUTEED VEGGIES</b>	<b>\$3</b>	<b>COLESLAW</b>	<b>\$3</b>