

APPETIZERS

FLATBREAD

HAWAIIAN-BBQ CHICKEN, RED ONION, PINEAPPLE,
MINCED CILANTRO

MARGHERITA-INFUSED OLIVE OIL, TOMATOES, FRESH
MOZZARELLA, BASIL

P.G.C. -PROSCIUTTO, GORGONZOLA,
CARAMALIZED ONION \$9.95

CRAB RANGOON DIP

CRAB, WONTON CHIPS, CHILLED CREAM CHEESE,
SCALLIONS, SWEET PEPPERS,
WATER CHESTNUTS, SWEET RED CHILI DIPPING SAUCE
\$9.95

SAUSAGE STUFFED MUSHROOMS

CHEF'S RECIPE, TOASTED ROSEMARY & GARLIC
FOCACCIA BREAD \$9.95

SPINACH & ARTICHOKE DIP

SERVED WITH SOUR CREAM, JALAPENO & GRILLED
FOCACCIA BREAD \$9.95

SHRIMPTINI

CHILLED SHRIMP SERVED IN A MARTINI GLASS WITH
TRADITIONAL COCKTAIL SAUCE,
FRESH LEMON WEDGE \$9.95

QUESADILLA

CHEF CHOICE QUESADILLA, HAND STRECHED FLOUR
TORTILLA, MONTEREY JACK & CHEDDAR CHEESE,
SERVED WITH GUACAMOLE, SOUR CREAM & SALSA \$8.95

FIRECRACKER SHRIMP

BUTTERFLY SHRIMP, JAPANESE BREAD CRUMBS, SPICY
RED CHILI SAUCE \$9.95

NACHOS

DICED CAJUN CHICKEN, CREAMY NACHO CHEESE,
CRISPY CORN TORTILLA CHIPS DICED TOMATO,
SCALLIONS, JALAPENOS, SOUR CREAM,
ROASTED CORN & BLACK BEANS \$ 9.95

BRUSCHETTA

CHEF'S TOPPING OF THE DAY \$9.95

SAMPLER \$15.95

CAPRESE SALAD/ EGGPLANT, TOMATO, MOZZARELLA, BALSAMIC
FIRECRACKER SHRIMP BREADED SHRIMP, FIRECRACKER SAUCE
CRAB RANGOON DIP SWEET CHILI, WONTON CHIPS
BRUSCHETTA CHEF'S SELECTION

CHIPS/SALSA/GUACAMOLE \$6.95

SOUP & SALAD

CUP\$3.95 BOWL\$5.95

SOUP OF THE DAY

CHEF'S CREATION OF THE DAY

TOMATO BASIL BISQUÉ

BLEU CHEESE CRUMBLES, CHIFFONADE OF FRESH
BASIL, GARLIC CROUTONS

RUSTIC MINESTRONE SOUP

A HEARTY VEGETALBE SOUP, ELBOW NOODLES

CAPRESE SALAD

ROASTED EGGPLANT, MARINATED TOMATOES,
FRESH MOZZARELLA, CHIFFONADE OF
FRESH BASIL, BALSAMIC GLAZE \$7.95

WEDGE SALAD

CHOPPED ICEBERG LETTUCE, DICED TOMATO, CHOPPED
BACON, SCALLIONS, BLEU CHEESE CRUMBLES,
CHOICE OF DRESSING \$4.95

TOSSED SALAD

MIXED SALAD, RED ONION, GRAPE TOMATO, BELGIAN
ENDIVE, GARLIC CROUTONS, CHOICE OF DRESSING \$4.95

SIDE CAESAR

ROMAINE HEART, SHAVED PARMESAN, GARLIC CROUTONS,
TUSCAN CAESAR DRESSING \$4.95

HOUSE DRESSING

◊TUSCAN CEASAR◊HONEY MUSTARD◊BUTTERMILK RANCH◊THOUSAND-ISLAND◊
◊BALSAMIC VINAGRETTE◊ ITALIAN◊ BLEU CHEESE◊ORIENTAL◊

ENTRÉE SALAD'S

BLACK & BLEU SALAD

BLACKENED 4oz RIBEYE STEAK, HARDBOILED EGGS, BLEU CHEESE CRUMBLES, GRAPE TOMATOES, GRILLED RED ONIONS,
SERVED ON A BED OF MIXED GREEN SALAD, BLEU CHEESE DRESSING \$14.95

SALMON SALAD

MIXED GREEN SALAD, GRAPE TOMATOES, RED ONIONS, GRILLED ASPARAGUS, CUCUMBER, ENDIVE,
LEMON WEDGE, CHOICE DRESSING \$14.95

GRILLED HEARTS OF ROMAINE

GARLIC CROUTONS, BALSAMIC GLAZE, SHAVED PARMESAN \$10.95
CHICKEN BREAST ADD \$ 2.00 BREADED SHRIMP ADD \$ 4.00

VEGETARIAN

STUFFED PORTABELLA MUSHROOM

FRESH PORTABELLA MUSHROOM CAP, GRILLED ROASTED SWEET PEPPERS, ZUCCHINI,
SLICED TOMATOES, SAUTEED SPINACH, ASPARAGUS, FRESH MOZZARELLA, SERVED
WITH FOCACCIA BREAD & TOSSED SALAD \$12.95

ADD ANY TOSSED SALAD, CEASAR OR SOUP OF THE DAY TO YOUR ENTREE FOR \$2.95

PASTA DISHES

ALL PASTAS SERVED WITH GARLIC BREAD

CAJUN CHICKEN PASTA

SPICY ITALIAN SAUSAGE, CAJUN CREAM SAUCE, PENNE PASTA, ONIONS, JALAPENOS, MOZZARELLA CHEESE \$14.95

SHRIMP SCAMPI

1/2-POUND SAUTEED SHRIMP, CAPELLINI PASTA, GRAPE TOMATOES, SCALLIONS, LEMON BUTTER, GARLIC, CHARDONNAY CREAM SAUCE \$16.95

BASTED SHRIMP & PENNE

1/2-POUND CITRUS SHRIMP, BROCCOLI, GRILLED ASPARAGUS, GARLIC CREAM SAUCE \$16.95

PASTA CARBONARA

DICED GRILLED CHICKEN, SAUTEED ONIONS, CRISPY BACON, PEAS, GRAPE TOMATOES, RICH VODKA CREAM SAUCE, SERVED OVER PENNE PASTA \$14.95

FRESH FISH

ALL FISH SERVED WITH RICE PILAF & FRESH SEASONAL VEGETABLES

RAINBOW TROUT

BAKED TROUT, STUFFED WITH SAUTEED SPINACH, MARINATED TOMATOES & CAPERS, CITRUS BEURE BLANC \$18.95

ATLANTIC SALMON

GRILLED-7oz SALMON FILET WITH CUCUMBER & YOGURT DILL SAUCE \$17.95

PAN SEARED-7oz SALMON FILET WITH WOK SPICE AND HONEY MUSTARD GLAZE \$17.95

AHI TUNA

GRILLED 6oz AHI TUNA, CHAR-BROILED PINEAPPLE SALSA, TERIYAKI SOY GLAZE \$17.95

BEEF & CHOPS

ALL ENTREES SERVED WITH CHOICE OF POTATO & SEASONAL VEGETABLES

◁HERB ROASTED ACCORDION POTATO▷ROASTED GARLIC WHIPPED MASHED POTATO▷
▷BAKED POTATO▷CHEESE STUFFED POTATO CROQUETTE▷

FILET MIGNON

GRILLED 6oz FILET OF BEEF, MELTED ROQUEFORT CHEESE TOPPED WITH CRISPY ONIONS, PORT WINE SAUCE \$23.95

RACK OF LAMB

CHAR-BROILED HERB CRUSTED RACK OF LAMB, HERB CHOCOLATE MINT DEMI GLAZE,
FULL \$26.95 HALF \$20.95

RIBEYE

GRILLED 8oz CENTER CUT RIBEYE, MUSHROOM AND PORT WINE DEMI GLAZE \$19.95

BONE IN PORK CHOP

8oz GRILLED PORK CHOP, JACK DANIEL'S APPLE GLAZE \$14.95

BEEF LIVER

APPLEWOOD BACON, CARAMELIZED SWEET ONION, SHERRY WINE \$14.95

SALISBERY STEAK

GROUND 8oz BEEF, SAUTEED MUSHROOMS & ONIONS IN A BROWN GRAVY \$14.95

BLACK IRON BURGER

BLEU CHEESE CRUMBLES, GRILLED RED ONION, APPLEWOOD BACON \$12.95

CHICKEN

ALL POULTRY SERVED WITH ROASTED GARLIC WHIPPED MASHED POTATOES & SEASONAL VEGETABLES

CHICKEN MADEIRA

BREADED CHICKEN BREAST, LAYERED WITH PROSCIUTTO, SAUTEED SPINACH, GRILLED ASPARAGUS AND PROVOLONE CHEESE IN A MUSHROOM MADIERA SAUCE \$15.95

CHICKEN MARSALA

PAN-SEARED CHICKEN BREAST, MUSHROOMS, ONIONS IN A RICH MARSALA BUTTER SAUCE \$15.95

CHICKEN CHARDONNAY

PAN SEARED CHICKEN BREAST, ARTICHOKE HEARTS, RED GRAPES, ONIONS IN A WHITE WINE BUTTER SAUCE \$15.95

CHICKEN PICATTA

PAN-SEARED CHICKEN BREAST, LEMON, CAPERS, PARSLEY IN A WHITE WINE BUTTER SAUCE \$15.95

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*