

Takeout Menu

3:30 – 7:30 PM

Soup du jour cup 5 quart 8

Entrees:

Include either House, Caesar salad or Soup du Jour

New York Strip GF ***

14 oz. grilled NY strip steak with baked potato, vegetable medley and red wine sauce. 32

Filet Mignon GF ***

8 oz. center cut grilled filet mignon with a baked potato, vegetable medley and red wine sauce. 32

Lamb Shank Osso Bucco Style GF

Braised Australian lamb shank, Yukon gold mashed potatoes, vegetable medley and sauce natural. 26

BBQ Pork Baby Back Ribs GF

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes and steamed broccoli. 24

Broiled Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat stuffing: served with Yukon gold mashed potatoes, vegetable medley and a Sherry lemon butter sauce. 26

Grilled Atlantic Salmon GF

With Yukon gold mashed potatoes, broccoli and a tomato cucumber caper and dill relish. 22

Pan seared Sea Scallops GF ***

Pan seared dry sea scallops, rice pilaf, sautéed baby spinach and drizzled with black truffle oil. 27

Sesame Crusted Ahi Tuna GF

Sesame crusted ahi tuna, wasabi mashed potatoes, stir fried vegetables and a sesame ginger glaze. 25

Chicken Picatta

Egg battered chicken breast sautéed in Chablis, lemon, capers, butter and parsley; served with Yukon gold mashed potatoes and vegetable medley. 18

Grilled Chicken Penne

Grilled chicken breast, green peas, asparagus and penne pasta; tossed in a tomato basil cream sauce with parmigiano reggiano. 18

Vegetable Penne

Zucchini, squash, asparagus, broccoli, fresh mozzarella and penne pasta in tomato basil sauce topped with parmigiano reggiano. 16

Desserts:

NY style cheesecake, chocolate mousse, flourless chocolate cake GF, tiramisu & lemoncello. 5

Ask Us about our Kids Menu

Gluten free pasta available upon request. GF Gluten Free *** Limited quantities

Menu items subject to change.

Updated 05/07/20