

Dinner Menu

Served
Monday - Sunday
4pm - 9pm

Entrees

Includes a choice of House Salad, Caesar Salad, or Cup of Soup
Cup of French Onion +3

PAN SEARED SALMON Orzo, Parmesan Veloute, Squash, Peas and Sun-dried Tomatoes	26
FILET MIGNON * 8oz. Angus Filet, Cabernet GASTRIQUE, Baked Potato and Asparagus	34
PECAN CRUSTED SEA BASS Curried Cream and Roasted Carrots	30
RIBEYE * 12oz. Ribeye, Demi Glaze, Chive Mashed Potatoes and Roasted Broccoli	40
HERITAGE PORK CHOP * Apple Chutney, Baked Sweet Potato and Broccoli	29
LOBSTER POT PIE Potatoes, Peas, Tarragon, Carrots and Cream Sauce	28
MAPLE GLAZED CHICKEN Two Grilled Chicken Breast, Baked Sweet Potato and Asparagus	21
BUTTERNUT SQUASH RAVIOLI Cheese Ravioli with a Butternut Squash Cream Sauce, Mushrooms and Spinach	21
SHORT RIB GNOCCHI Ricotta Gnocchi, Cremini, Short Rib Jus, Pearl Onions and Chives	24
NEW YORK STRIP * 12oz. Prime New York Strip, Garlic Herb Compound Butter, Asparagus and Mac & Cheese	36
PRIME RIB * AVAILABLE FRIDAY & SATURDAY ONLY Baked Potato and Asparagus	8 oz. 35 12 oz. 40

Additional Dinner Gides:

Mac & Cheese 5 • Baked Potato 2 • Baked Sweet Potato 2
Roasted Carrots 3 • Chive Mashed Potatoes 3

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 6 OR MORE • 20% DISCOUNT IS FOR MEMBERS ONLY, NOT ENTIRE BILL

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.
Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.