

Appetizers

- Seared Ahi Tuna** *Half Order \$15 — Full \$20*
4 oz. or 8 oz. Ahi tuna seared rare and thinly sliced. Served with dipping sauce and wasabi.
- Hawg Wings** *\$10*
You're going to love these! Five delicious nuggets of pork served with a Buffalo Bleu cheese sauce. Mmmmm!
- Crab Cakes** *\$9*
Three large cakes served with our wasabi ranch aioli.
- Fried Mushrooms** *\$9*
Seven Cremini mushrooms batter dipped and fried. Served with Ranch.
- Fried Cheese** *\$7*
Five hand battered provolone cheese sticks served with our marinara sauce.
- Fried Pickles and Jalapeños Combo** *\$8*
What a combo! Dill pickle chips and jalapeño slices batter dipped and fried for an unforgettable zingy flavor. Served with Ranch.
- Artichoke Dip** *\$8*
Creamy Parmesan blend with artichoke, garlic and spinach. Baked and served with toasted baguettes.
- Whiskey Shrimp Dip** *\$11*
Creamy, spicy, "shrimpy" deliciousness! Served warm with toasted baguettes.
- Chicken Wings** *Half Order \$8 — Full \$12*
Bone-in wings tossed in your choice of Buffalo, BBQ, or teriyaki sauce. Served with carrots and Bleu cheese dressing.
- Chicken Tenders** *\$9*
Six crispy tenders, hand battered and fried. Served with Bleu cheese or Ranch dressing.

Salads

Served with your choice of dressing.
Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Caesar, Honey Dijon, Italian

- Crab Cake Salad** *\$13*
Three crab cakes atop a bed of spring mix, green onions, cucumbers, carrots and tomatoes.
- Wedge Salad** *Half Order \$8 — Whole \$12*
Iceberg lettuce topped with bacon crumbles, green onions, tomatoes and Bleu cheese dressing.
- Caesar Salad** *Half Order \$8 — Whole \$12*
Romaine lettuce tossed in Caesar dressing with Parmesan cheese and croutons.
- Spinach Salad** *\$14*
Wilted spinach tossed in a raspberry bacon sauce with bacon crumbles, feta, onion, carrots, and black olives.
- Strawberry Walnut** *Half Order \$8 — Whole \$12*
A bed of spring mix with walnuts, strawberries, and feta cheese. Served with our signature raspberry balsamic vinaigrette dressing.

Compliments

Add any of these items to your entrée or salad to make it exactly how you like it.

Chicken Breast	3
Salmon	7
Grilled Shrimp (3)	6
Grilled Mushrooms	2
Oscar Style	4
Béarnaise	2
Bacon Bits	.75
Green Onion	.75

Sides

Asparagus	4
Broccoli	4
Candied Carrots	4
Mashed Potatoes	3
Rice Pilaf	3
Baked Potato	4
Green Beans	3
Sweet Corn	3
House Salad	4

Entrées

Entrées served with your choice of two sides.

- Grand Central Steak Oscar** *\$27*
5 oz. Filet mignon topped with chilled lump crab and finished with our Béarnaise sauce.
- New York Bleu York** *\$22*
10 oz. New York strip topped with Bleu cheese cream sauce and sautéed mushrooms.
- Surf & Turf** *\$34*
5 oz. Filet mignon with grilled shrimp.
- Ribeye** *\$26*
10 to 12 oz. Ribeye grilled to order.
- Prime Rib** *\$26*
10 oz. Slow-roasted and served with horseradish sauce and Au Jus for dipping. Limited availability.
- Grilled Filet** *\$25*
5 oz. Filet mignon grilled to order.
- New York Strip** *\$21*
10 oz. New York strip grilled to order.
- Chopped Steak** *\$13*
Grilled and topped with sautéed mushrooms and brown gravy.
- Chicken Fried Steak** *\$14*
Hand battered and delicious. Topped with cream gravy.
- Sirloin Burger** *\$12*
8oz. Hand packed patty. Add cheese .95, bacon 1.25, green chili .55, jalapeños .95, avocado 1.25
Served with hand-cut fries or your choice of two sides.
- Baby Back Ribs** *Half Rack \$18 — Whole \$26*
Tender, juicy and delicious. Dry rubbed and baked for hours. Finished on the grill with a delicious house-made BBQ sauce.
- Grilled Salmon** *\$18*
Buttery Atlantic salmon grilled to perfection. Enjoy unseasoned, or with blackening or lemon pepper season.
- Grilled Ahi Tuna** *\$26*
8 oz. Ahi tuna grilled rare and lightly seasoned.
- Grilled Lemon Pepper Shrimp** *\$20*
Six grilled lemon pepper shrimp.
- Butterflied Fried Shrimp** *\$20*
Six shrimp dipped in a light, crispy breading, fried and served with two dipping sauces.
- Chicken Chardonnay** *\$15*
Fire grilled chicken breasts topped with a creamy chardonnay sauce and sautéed mushrooms.
- Cajun Shrimp Stir-Fry** *\$18*
Cajun shrimp, jalapeño sausages and onion tossed in a spicy sauce and cooked to perfection. Served on a bed of rice pilaf.
- Chicken Alfredo** *\$15*
Pasta tossed with our house-made Alfredo sauce and topped with grilled chicken and Parmesan cheese.
- Shrimp Alfredo** *\$20*
Pasta tossed with our house-made Alfredo sauce and topped with grilled shrimp and Parmesan cheese.

Desserts

- Brownie Mascarpone** *\$6*
Fudge brownie layered with our house-made mascarpone and caramel dessert sauce.
- Bread Pudding** *\$6*
Traditional bread pudding with a bourbon glaze and caramel dessert sauce.
- Midnight Layer Cake** *\$6*
A sinfully delicious chocolate layer cake.

*Menu substitutions are subject to an additional charge

*Changes to menu may occur due to availability

*Per industry standard, 20% gratuity may be added to parties of eight or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Warning: Fried foods may be exposed to gluten and allergens