



## Starters:

**Today's Soup of the moment:** Ask your server for today's choices.

**Griddled Corn Bread:** This weeks' cornbread creation, served with our house made honey butter. \$7

**Yellow Fin Tuna Sashimi:** Fresh Yellow Fin Tuna, dusted with toasted sesame seeds and pan seared. Thinly sliced and set atop seasonal greens and served with soy and sake vinaigrette. \$11

**Caprese salad:** Baby Mozzarella, Roasted Vine Ripe Tomato and basil compote, capers, extra virgin olive oil, and grilled French bread. \$8

## Lighter Fare:

**Warm Gorgonzola Steak Salad:** Medium rare tenderloin steak sliced thin on a bed of mixed greens with Spanish olives, gorgonzola crumbles, wedged tomatoes and sautéed Portobello mushrooms, drizzled with roasted shallot vinaigrette. \$14

**Mediterranean salad with grilled shrimp:** Mixed greens topped with tomatoes, cucumbers, Spanish olives, red onions, pepperoncini, feta crumbles and walnuts, drizzled with Greek dressing. \$13

**Black Beans and Rice Bowl:** House made Black beans and rice, topped with blackened chicken. \$9

**Black and Blue Burger:** 8 oz. Angus Burger, lightly blackened and grilled to your temperature. Topped with Maytag Blue Cheese, and caramelized onions. Served on grilled Ciabatta Bread. \$12

**Fish Sandwich:** Blackened or grilled, served on Ciabatta bread with lettuce tomato and tartar sauce. \$12



**All served with salad or today's soup.**

**Pork Ribeye:** Center cut Pork Ribeye grilled moist and tender served with Redeye gravy and cottage style Sweet Potatoes \$16

**Tuscan Seafood Pasta:** Mixed Gulf seafood, tossed with linguine, grape tomatoes, olives, spinach, garlic, olive oil and fresh rosemary \$15

**Western style Meatloaf:** Ground meats seasoned and baked. Served with garlic potatoes and garden fresh vegetables. Ask your server for tonight's ingredients. \$14

**Tonight's Fresh Catch:** Ask your server for tonight's preparation. \$MP

**Tenderloin of Beef:** Medallions of Filet Mignon pan seared and served with a Portobello Cumberland sauce, complimented with garlic potatoes, and fresh garden vegetables. \$17

**Stir Fry:** Sautéed Garden vegetables with our Ginger stir fry sauce and served over rice or Linguine.

**Vegetable \$13, Tenderloin \$16, Chicken \$14, or Shrimp \$15.**

**Yellow Fin Tuna Sashimi:** Fresh Yellow Fin Tuna, dusted with toasted sesame seeds and pan seared. Thinly sliced and set atop seasonal greens and served with soy and sake vinaigrette. \$18

**Pepper Grilled Chicken:** Boneless breast of chicken, marinated & grilled. Topped with Pesto Aioli, and Roasted Red Peppers. Served with rice or potato and tonight's fresh vegetables. \$14

**Stuffed Shrimp with Asian Crème Brulee:** Tender Gulf Shrimp, stuffed with lump crabmeat, topped with an Asian Crème Brulee. Served with rice and tonight's fresh vegetable. \$17