



Dinner – Lighter Fare 4-9 PM

BEVERAGES, DESSERT, TAX AND TIP ARE ADDITIONAL!

BOWL OF CHEF'S SOUP OF THE DAY

with Captain's Crackers - \$8

CAESAR SALAD

\$8 / \$11

HOUSE SALAD

Baby Field Greens, Crisp Romaine, Tomatoes, Onion, Cucumber, Bacon Pieces and Choice of Dressing - \$8 / \$11

EL CONQUISTADOR SALAD

Mixed Field Greens tossed in our Orange Shallot Vinaigrette topped with Dried Cranberries, Tomatoes, Bleu Cheese Crumbles & Candied Nuts - \$8 / \$12

CHEF'S ALL NEW AHI TUNA STACK

Diced, layered and presented to wow - \$15

MUSHROOM ESCARGOT EN CROUTE

\$13

WILD WINGS

Choose from: Buffalo, Black-n-Blue or Teriyaki, with Celery and Bleu Cheese Dressing - \$13

JUMBO SHRIMP COCKTAIL

(Minimum Two) - \$5 per piece

PRIME BURGER YOUR WAY

Served on a Kaiser Roll with Lettuce, Tomato and Onion - Cheeses & Toppings include: American, Swiss, Cheddar, Sautéed Mushrooms, Sautéed Onions - \$14
Substitute Beyond Burger on Gluten Free Bun Add: \$3 - Bacon Add: \$2

ENGLISH STYLE FISH & CHIPS

Beer Battered Cod Filets Fried Crisp. Served with Fries, Mission Slaw, Malt Vinegar & Tartar Sauce - \$16

HOMEMADE 12" PIZZA

House Pizza Sauce & Mozzarella Cheese - \$15

Each additional topping \$1 each: Extra Mozzarella – Tomatoes – Anchovies - Shaved Red Onions – Spinach Green Bell Peppers – Pepperoni – Italian Sausage - Mushrooms – Applewood Smoked Bacon – Black Olives

Cocktails & Beverages available upon request



Dinner – Entrées 4-9 PM

BEVERAGES, DESSERT, TAX AND TIP ARE ADDITIONAL!

All Entrées below served with Warm Bread & Butter

SEAFOOD ALLA VODKA

Lobster, Shrimp and Scallops over Pasta - \$32

JUMBO SHRIMP & GRITS - \$28

BRAISED BEEF SHORT RIB

8 Ounces Baked to Perfection with Baked Potato Wedges, Chef's Vegetable - \$33

MACADAMIA ENCRUSTED GROUPER

6 oz Pan Seared and Oven Finished with Macadamia, Orange & Ginger Sauce,
Blended Rice with Craisins and Almonds, Chef's Vegetable - \$38

PAN SEARED SEABASS

7 oz with Blended Rice with Craisins & Almonds, Sautéed Spinach with Béchamel Sauce - \$40

SEAFOOD STRUDEL

Lobster, Shrimp and Scallops Wrapped in Phyllo. Served with
Cream Cheese Mornay Sauce, Blended Rice with Craisins & Almonds - \$39

All Entrées below served with Chef's Starch, Fresh Seasonal Vegetable, Warm Bread & Butter

GRILLED SALMON WITH MANGO RELISH - \$38

CERTIFIED BLACK ANGUS N.Y. STRIP STEAK - \$35

11-12 oz

AUSTRALIAN LAMB CHOPS - \$38

Two Thick Cut Double Chops

BLACK ANGUS FILET MIGNON - \$36

7-8 oz