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

Cocktails & Beverages available upon request

7.6.20
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

7.6.20