

# Appetizers

<i>Asian Shrimp</i> .....	11
<i>Panko Breaded Shrimp Pan Fried over Soy-Ginger Butter Sauce and Served with Marinated Cucumber Salad</i>	
<i>Shrimp Cocktail</i> .....	11
<i>Chilled Jumbo Shrimp with Belvedere Vodka Cocktail Sauce in a Martini Glass</i>	
<i>Artichoke Spinach Dip</i> .....	9
<i>Baby Spinach, Artichoke hearts and Cheeses. Baked and Served in a French Boule</i>	
<i>Crab Rangoon</i> .....	9
<i>Wontons filled with a crab filling. Lightly fried and served with a Sweet Ginger Sauce</i>	
<i>Baked Goat Cheese</i> .....	9
<i>Baked and Served with a Red Pepper Coulis, Served with Sourdough Toast Points</i>	
<i>Bruschetta</i> .....	8
<i>Grilled Italian Bread rubbed with Garlic and Olive Oil Topped with Marinated Diced Tomatoes, Fresh Basil and Balsamic Glaze</i>	

# Salads

<i>Strawberry Summer Salad</i> .....	11
<i>Strawberries, Toasted Pecans, Red Onions, Parmesan and Strawberry Balsamic Vinaigrette</i>	
<i>Cobb Salad</i> .....	10
<i>Tomatoes, Bacon, Cheddar, Monterrey Jack, Bleu Cheese, Hard Boiled Egg, Onion, Grilled Marinated Chicken</i>	
<i>Chef Salad</i> .....	10
<i>Grilled Marinated Chicken, Ham, Tomatoes, Cucumbers, Hard Boiled Egg, Red Onion and Peppers</i>	

# Entrees

<i>Grilled Ribeye</i> .....	28
<i>16oz Bone-in Ribeye grilled to your liking and served with Sautéed Mushrooms and Demi-Glace</i>	
<i>Maine Beef Medallion</i> .....	24
<i>Pan Seared Beef Medallions Topped with Sweet Lobster, Asparagus and Bearnaise Sauce</i>	
<i>Roasted Pork Wellington</i> .....	18
<i>Pan Roasted and Topped with a Green Apple, Leak Ragout Wrapped in Puff Pastry and Served with a Cider Ginger Sauce</i>	
<i>Sautéed Lake Perch</i> .....	18
<i>Lightly Sautéed and Finished with a Dill Wine Sauce</i>	
<i>Mediterranean Shrimp</i> .....	18
<i>Panko Crusted Shrimp Prawns sauteed with olive oil, Kalamata Olives, Tomatoes, Garlic, White Wine, Fresh Basil, and Angel Hair Pasta</i>	
<i>Baked Herbed Orange Roughy</i> .....	18
<i>Served on a Caper Risotto and Finished with an Orange Chive Buerre Blanc</i>	
<i>Grilled Chicken Alfresco</i> .....	18
<i>Garlic Marinated Breast Layered with an Italian Ham and Smoked Gouda Cheese and Served on a Bed of Angel Hair Pasta with a Sun dried Tomato Jus</i>	
<i>Chicken Marsala</i> .....	16
<i>Sautéed Chicken Breast with Baby Portabella Mushrooms, Garlic, Marsala Wine, and Demi-Glace over Fettuccine Noodles</i>	
<i>Bruschetta Chicken Pasta</i> .....	16
<i>Lightly Breaded Chicken Breast Sautéed with Tomatoes, Garlic, Fresh Basil, over Angel Hair Pasta</i>	
<i>Blackened Chicken Pasta</i> .....	16
<i>Chicken Breast Lightly Blackened and Served atop Fettuccine Noodles with a Cajun Cream, Finished with Tomatoes, Green Onions, Parmesan Cheese</i>	
<i>Quesadillas</i> .....	7
<i>Chicken 10..... Steak 11..... Shrimp 11..... Combo of two 11</i>	
<i>Tomato-Basil Tortilla with Cheddar Jack Cheeses, Sautéed Peppers, Caramelized Onions, Pico de Gallo and Sour Cream</i>	