

Appetizers (Serves 2 People)

Hummus & Pita Chips \$6.95

Chef's featured Hummus served with Pita Chips.

Calamari \$8.95

Lightly breaded rings and tentacles fried to a golden brown and served with cocktail sauce.

Shrimp Cocktail \$8.95

Large Tiger shrimp served with cocktail sauce and lemon.

Brie Bites \$7.95

Soft Brie baked in a crisp filo cup, and served with an apricot dipping sauce.

Spinach & Artichoke Dip \$6.95

Creamy cheese dip mixed with spinach and artichokes served with warm tortilla chips.

Southwest Egg Rolls \$7.95

A cornmeal crusted wrap stuffed with cheddar cheese, onion, black beans, corn, roasted red peppers, accompanied by a chipotle dipping sauce.

Entrees

**All entrees include a garden salad, your choice of two additional sides,
and our homemade breads.**

Ribeye \$27.95

Choice cut Ribeye cooked to order and topped with French fried onions.

Filet

Hand cut choice filet grilled to order topped with French fried onions.

4oz. \$17.95

8oz \$30.95

** Sautéed Mushrooms, Sautéed Onions, or Blue Cheese Crumbles available for an additional \$2.95.*

** Steaks can be prepared blackened, Au Poivre, or with hotel butter.*

Marinated Chicken Breast

Boneless chicken breast marinated in lime vinaigrette. Also available blackened.

4oz. \$11.95

8oz \$19.95

Chicken Cordon Bleu

Sautéed boneless chicken breast topped with thinly sliced ham and swiss cheese.

4oz. \$12.95

8oz 21.95

Chicken Bruschetta

Sautéed boneless chicken breast topped with sautéed roma tomatoes, basil, garlic, and provolone cheese.

4oz. \$12.95

8oz \$21.95

Chef's Featured Special Market Price

Ask your server about the Chef's Featured Special for the evening.

Chef's Featured Seafood Market Price

Ask your server about the seafood feature of the evening.

Entrees Continued

All entrees include a garden salad, your choice of two additional sides, and our homemade breads.

Salmon

Searched center cut salmon fillet served with buerre blanc.

4oz. \$13.95 8oz \$24.95

Crab Cakes

Homemade Heron point crab served with a warm remoulade sauce and lemon.

4oz. \$13.95 8oz \$24.95

Pasta Primavera

Herbed pasta tossed with sautéed vegetables and your choice of olive oil or alfredo sauce.

Small. \$10.95 Dinner \$16.95

Add Chicken, Beef, or Shrimp for an additional \$3.00

Fresh Vegetable Frittata. \$16.95

Fluffy eggs stuffed with sautéed broccoli, mushrooms, red onion, asparagus, roasted red peppers and topped with cheddar cheese.

Caesar Salad \$8.95

A bed of romaine lettuce topped with our homemade dressing, parmesan cheese, tomatoes, and croutons.

Spinach Salad \$9.95

A bed of fresh spinach leaves topped with mozzarella cheese, bacon, onions, egg, and mushrooms served with hot bacon dressing.

**** Consuming raw or undercooked meat, poultry, seafood, or egg products can put you at risk for food borne illnesses ****

A La Carte

Mashed Potatoes \$2.95

Herbed green beans \$2.95

Mixed Vegetables \$2.95

Baked Potato \$2.95

Cottage Cheese \$1.95

Applesauce \$1.95

Chef's Featured Side Dishes

Substitute on an entrée for \$1.95

Cabernet Mashed Potatoes \$3.49

Homemade Risotto \$3.49

Chef's Featured Vegetables \$3.49

Substitute a Spinach Salad, or a Caesar Salad with an entrée for an additional \$2.95

Desserts

Blonde & Chocolate Brownie \$5.95

Brownie duet plate with a traditional chocolate brownie and a butterscotch brownie; can be served with raspberry or strawberry sauce.

Homemade Cheesecake \$5.95

Laura's creamy cheesecake. Ask your server for the flavor of the week.

Premium Ice Cream \$3.95

Premium Ice Cream served in an Almond Tuille cup. Ask your server about our available flavors. Almond Tuille Cup available for an additional \$1.95