

Appetizers

- Crab Cake** **\$9.95**
Jumbo lump crab cake pan sautéed and served with a basil pesto sauce
- Pan Fried Brussels Sprouts** **\$9.95**
Fresh Brussels sprouts, prosciutto and shallots pan fried in duck fat until crispy topped with shredded parmesan cheese served with ranch dressing
- Carolina Crab Dip** **\$10.49**
Served with toasted pita points
- Charcuterie Platter** **\$13.95**
Sliced prosciutto, uncured salami, uncured pepperoni, provolone, fresh mozzarella, roasted peppers, kalamata olives, grapes, warm bread and whole grain mustard
- Caprese Skewers** **\$8.95**
Four skewers of marinated fresh mozzarella and grape tomatoes drizzled with a balsamic reduction over a bed of mixed greens



Salads

Salad Upgrades

Salmon or Shrimp ~ \$5, Chicken ~ \$4, Fried Oysters - \$6, Crab Cake ~ \$9

- Classic Caesar Salad** **\$7.49**
Romaine lettuce, parmesan cheese and toasted croutons served with our house Caesar dressing
- Cobb Salad** **\$8.99**
Avocado, black olives, smoked bacon, vine ripened tomatoes, hardboiled egg and bleu cheese crumbles on a bed of crisp greens and served with choice of dressing
- Greek Salad** **\$8.99**
Romaine lettuce, tomatoes, cucumbers, red onions, pepperoncini, kalamata olives, and feta cheese served with a classic Greek dressing
- Prime Rib Steak Salad** **\$11.25**
Sliced prime rib over mixed greens, grape tomatoes, julienned cucumbers, red onions, roasted red peppers, toasted almonds, and bleu cheese served with apple cider vinaigrette

Entrees

Seared Salmon	\$19.95
<i>Pan seared salmon topped with sautéed spinach, grape tomatoes, artichokes and feta cheese</i>	
Grilled Pork Chop	\$19.95
<i>Grilled 8 ounce bone-in pork chop topped with marsala wine mushroom demi-glace</i>	
Airline Chicken Breast	\$17.95
<i>Pan sear ten ounce chicken breast topped with spinach, mushrooms, prosciutto, feta cheese and roasted garlic cream sauce</i>	
Twin Jumbo Lump Crab Cakes	\$23.95
<i>Topped with garlic butter</i>	
Flounder	\$21.95
<i>Lightly floured flounder filets sautéed and topped with fresh tomatoes and a lemon garlic butter sauce</i>	
NY Strip	\$26.95
<i>Twelve ounce grilled or blackened strip steak topped with a compound garlic butter & tumbleweed onions</i>	
Filet Mignon	\$29.95
<i>Eight ounce seared beef tenderloin filet with wild mushroom and red wine demi-glace topped with crumbled gorgonzola cheese</i>	
Prime Rib	
<i>Grass fed, slow roasted to perfection served with au jus</i>	
14 oz Queen - \$22.95	16 oz King - \$24.95
Lobster Mac & Cheese	\$20.95
<i>Sautéed lobster, roasted garlic, shallots and cavatapi pasta tossed in a rich three cheese lobster cream sauce and topped with buttered parmesan bread crumbs (1/2 portion with salad \$12.95)</i>	



*Entrees served with choice of Side Caesar or House Salad
All entrees, excluding Lobster Mac-n-Cheese, are accompanied by choice of
Baked Potato, Rice Pilaf, Herb Risotto or Gratin Potatoes &
Chef's Choice of Fresh Vegetables*