

Appetizers

- Shrimp Cocktail**..... 6.50
Six chilled spiced shrimp with our zesty cocktail sauce
- Blackened Shrimp**..... 7.50
Six jumbo shrimp lightly blackened & served with drawn butter
- Escargot** 7.50
*French snails simmered in garlic butter and topped
with a puff pastry crust*
- Fried Mushrooms**..... 5.95
A pile of juicy fried mushrooms with cocktail sauce
- Tabasco Shrimp**..... 7.50
*Sautéed shrimp with roasted red peppers, green onions
and our special Tabasco butter*
- Crab Au Gratin** 7.95
Lump crab meat in a Mornay sauce, served with toast points

Salads & Soups

- Spinach Salad** 5.95
Tender spinach leaves with crisp bacon, onion slices and dressing
- Caesar Salad**..... 5.95
*Our own recipe with crispy romaine, croutons,
parmesan cheese & our bold Caesar dressing*
- Soup du Jour** 4.25
A house favorite! Our creative recipes are prepared daily

Entrees

*Entrees include our house salad, fresh vegetable of the day
and your choice of baked potato, rice pilaf or our seasoned
French fries & fresh bread*

Chicken

- Almond Crusted Chicken**..... 15.95
*Our chef's own! Tender chicken breast coated with almonds
and served with an Amaretto cream sauce*
- Chicken Wellington**..... 15.95
*Chicken breast filled with a mushroom duxcel, wrapped in
pastry dough and baked. Served with a demi glace sauce*
- Marinated Chicken Breast**..... 13.95
Chicken breast lightly marinated and char grilled
- Chicken Parmesan**..... 13.95
*Breaded chicken sautéed in olive oil and topped with marinara sauce, mozzarella and parmesan cheese.
Served on fettuccini*

Fish & Seafood

- Shrimp Milanaise**..... 17.95

An award winning recipe. Lightly breaded shrimp sautéed in garlic butter & espanole sauce and dressed with hollandaise

Fried Shrimp	15.95	<i>Jumbo butterflied shrimp hand breaded and cooked to a golden brown</i>
Norwegian Salmon	18.95	<i>Fresh fillet of salmon, oven broiled and served on a bed of spinach leaves</i>
Tilapia	17.95	<i>A very mild white fish baked with a crunchy bread crumb & parmesan topping. Our chef will blacken this on request</i>
Lobster Tail	31.95	<i>Delicious cold water tail, served with lemon & drawn butter</i>
Trout Amandine	16.95	<i>Delicious Ozarks trout, lightly breaded, sautéed with butter, wine & lemon and topped with toasted almonds</i>
Shrimp & Crab Cake	23.95	<i>The traditional crab cakes taken to a new level! Pan seared and served with a red bell pepper cream sauce</i>

Beef

Prime Rib	10 oz..... 18.95 14 oz21.95	<i>Our chef's specialty, delicious slow roasted choice prime rib of beef</i>
Filet Mignon	6 oz..... 19.95 8 oz21.95	<i>Aged tenderloin hand cut to order and served with our special Béarnaise sauce</i>
Tournedos Oscar	22.95	<i>Grilled medallions of tenderloin topped with crabmeat sauce and béarnaise sauce</i>
New York Strip	23.95	<i>14 ounce center cut strip steak served with our delicious bordelaise sauce</i>
Steak au Poivre	24.95	<i>New York steak seared in olive oil with cracked pepper. Served with a Madeira wine sauce</i>
Beef Bourguignonne	18.95	<i>Pieces of tenderloin sautéed with bordelaise sauce and served in a puff pastry shell</i>
Veal Marsala	18.95	

*Tender veal sautéed with mushrooms in our
Marsala cream sauce*

Pasta

These items served with fresh vegetable du Jour only

- Seafood Fettuccini** 17.95
*Shrimp, crab meat and fettuccini served in a
creamy Alfredo sauce*
- Blackened Chicken Pasta** 16.95
Blackened chicken breast and vegetables served over fettuccini with a Cajun cream sauce
- Garden Pasta Bowl** 12.95
*Seasonal vegetables sautéed in olive oil, herbs and parmesan,
served on a pile of fettuccini*

Desserts

- Black Cherry Crepes** 4.95
*Tender crepe shells with a warm cream cheese filling and topped with black cherry sauce and whipped
cream*
- Chocolate Mousse** 4.75
House made light fluffy mousse. A chocolate lovers delight
- Cheesecake** 3.95
*A variety of creamy cheesecakes, served with
seasonal fruit topping*
- Bananas Foster** 4.50
Vanilla ice cream with a delicious caramel sauce & bananas
- Chocolate Fondant Cake** 4.95
*Chocolate layer cake filled with rich chocolate cream and
covered with chocolate ganache*

Combination Choices

- Steak & Lobster** 43.95
*6 oz filet with lobster tail. Served with drawn butter
& béarnaise sauce*
- Shrimp Milanaise & Tournedos Oscar** 21.95
Three shrimp with a half order of tournedos Oscar
- Steak & Cake** 22.95
Six ounce filet with a shrimp & crab cake