

Friday Dinner Menu

Appetizers

B. A. T. & C.

Bacon, arugula and tomato on top of grilled flatbread with melted cheddar and Mozzarella cheese served with a side of Green Goddess dipping sauce ~ \$8.95

Crab Dip

Chef Jeff's crab dip served with flatbread toast points ~ \$5.95

Make either appetizer your entrée for an additional \$2.00. The entrée will include dinner rolls and the chef's seasonal vegetable on the side.

Salads

Cobb Salad

Grilled chicken breast, bacon, tomato, bleu cheese crumbles, sliced egg and diced red onion served with bleu cheese dressing ~ \$9.95

Grilled Chicken Caesar Salad

Grilled chicken breast served on bed of Romaine lettuce with croutons and Asiago cheese tossed with organic Caesar dressing ~ \$9.95

Entrées

Seared Duck

Seared duck breast topped with fresh Peach Melba glaze and hickory smoked bacon crumbles served over Jasmine rice and wilted arugula ~ \$17.95

Atlantic Salmon Oscar

Grilled Atlantic salmon filet topped with fresh asparagus, crab meat and Hollandaise sauce ~ \$17.95

Veal Francese

Egg-battered veal scallopine topped with an Italian white wine, garlic and tomato sauce and sprinkled with Asiago cheese ~ \$17.95

“The Traditional” Filet Mignon

Angus beef eight ounce filet mignon lightly seasoned
and grilled to perfection ~ \$23.95

Or Lighter Side—two 3-ounce filet mignon tournedos ~ \$19.95

Shrimp Napoli

Sautéed shrimp with peppers, onion, garlic, black olives and bacon cooked in
a light tomato and cream broth and served in a puff pastry bowl ~ \$18.95

Ocho Rios Chicken

Jerk-dusted grilled chicken breast topped with grilled fruit salsa, then drizzled
with a mimosa cream sauce and served over Jasmine rice ~ \$15.95

Portabella Cheese Manicotti

Baked cheese manicotti topped with sautéed Portabella mushrooms,
Mozzarella cheese and diced tomato drizzled with
creamy home-made pesto ~ \$14.95

Vegetable Variations

Try extra vegetables instead of a starch serving with entrée.

All dinners include side salad, dinner rolls
and chef's choice of starch and vegetables.

Please ask your server about customizing your dinner
to accommodate special dietary requirements.

Any meat or fish dish may be ordered plain,
broiled or with sauces on the side.

Wine by the Glass

*White Zinfandel, Chardonnay, Sauvignon Blanc, Pinot
Grigio Riesling, Merlot, Cabernet Sauvignon
and Malbec ~ \$6.25 inclusive*

Desserts

Please ask your server about dessert specials ~ \$3.95

An 18% service charge is added to all food and beverage purchases.
This charge is applied to the wait staff's hourly compensation. If you wish to
provide an additional gratuity for your server, a space is designated on each check.