



STARTERS

Classic French Onion Soup | 6
Topped with sliced baguette and gruyère cheese

Escargot | 12
Sautéed with garlic, butter and red wine, topped with blue cheese

Crab Cakes | 12
Maryland-style crab cakes served on a bed of lettuce with honey mustard

Calamari | 12
Fried calamari served with marinara sauce

Grilled Stuffed Jalapeños | 9
Grilled jalapeños stuffed with extra sharp cheddar cheese, bacon and sundried tomatoes

ENTRÉES

All entrées are served with a small house salad

Shrimp Fettuccine Marinara | 25
House-made pasta tossed with marinara di napoli sauce, topped with sautéed shrimp

Chicken Fettuccine Alfredo | 18
House-made egg fettuccine noodles with alfredo sauce and parmesan cheese, topped with pan-seared, marinated chicken breast

Chicken Marsala | 18
Pan-seared chicken breast topped with mushroom marsala wine sauce, served with rice and Chef's vegetables

Beef Tenderloin Stroganoff | 23
Almost a traditional stroganoff sauce with peppers, onions, mushrooms and tender beef cubes, served over house-made egg fettuccine noodles

Grouper Fillet Beurre Blanc | 18
Sautéed grouper fillet with beurre blanc sauce, served with rice and Chef's vegetables

New York Strip | 25
Grilled New York strip steak au poivre, served with rice and Chef's vegetables

Surf & Turf | 32
Maine lobster tail with drawn butter and petite filet mignon over toast points and topped with porcini mushroom sauce, served with a baked potato and Chef's vegetables

DESSERT

Key Lime Pie | 5.50

New York Style Cheesecake | 5.50

Chocolate Molten Caked | 6.50
Served with vanilla ice cream

All items are subject to 20% gratuity and 6% sales tax.

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.