



APPETIZERS

- Shrimp Scampi; jumbo prawns sauteed to perfection, with garlic & shallots
- Homemade Thai Egg Rolls; pork & veggie on a bed of Asian slaw
- Bacon wrapped Jumbo "fresh" Scallops
- Pecan wood smoked Ribs; deep fried with a buffalo hot sauce
- Spicy seared Ahi Tuna with Demi Glaze & Wasabi aioli

ENTREES

All Dinners include soup/salad bar, grilled veggies, garlic mashed, fries or au gratin potatoes

- 1855 Day aged Prime Rib Petite or King
- Shrimp Fettuccine Alfredo
- Lobster and Beer Mac & Cheese, bread crumbs, wild mushrooms
- 14oz Veal Chop with Granite Horseradish on a bed of Penne, pesto, sweet peppers
- All you can eat Deep fried Perch
- Broiled Whitefish Parmesan with red onion
- Beef Tenderloin Beef Tips
- Triple Layer Vegetarian Lasagna
- Baked Amish Chicken Breast, stuffed with spinach, prosciutto ham, ricotta cheese
- Stuffed Pork Tenderloin, cherries, sage dressing and renards white cheddar
- 6oz Filet Mignon 6oz LobsterTail
- Trio Fresh Scallops, Apricot chutney, seafood mousse, granite horseradish
- Seafood Platter, lobster, scallops, scampi, fresh hawaaiin fish
- 40oz USDA Prime Tomahawk Ribeye