



## Sparkling Wines

	Glass	Bottle
Korbel Split Champagne - California	\$7	
Wycliff Champagne - California		\$18
Geonelly Asti Spumante - Italy		\$19
Moet Chandon - France		\$69
Dom Perignon - France		\$175

## White Wines

Copperidge Chardonnay - California	\$6	\$24
Copperidge White Zinfandel - California	\$6	\$24
Luccio Pinot Grigio - Italy	\$6	\$24
Bridgeview "Blue Moon" Riesling - Oregon	\$7	\$28
Kendall Jackson Chardonnay - California	\$8	\$32
Rodney Strong Sauvignon Blanc - Sonoma	\$8	\$32

## Red Wines

Copperidge Cabernet Sauvignon - California	\$6	\$24
Copperidge Merlot - California	\$6	\$24
Rosemount Shiraz - Australia	\$7	\$28
Mirassou Pinot Noir - California	\$7	\$28
Ravenswood Red Zinfandel - California	\$7	\$28
Louis Martini Cabernet Sauvignon - California	\$9	\$36

# Appetizers

Baked French Onion soup

\$5.50

Soup du jour

\$4.00

Hot artichoke & spinach dip

Served with crispy blue corn tortilla chips.

\$7.50

Grilled Chicken Quesadilla

Large flour tortilla stuffed with chicken, cheese and pico di gallo.

\$9.00

Maryland style crab cakes

Two pan-fried crab cakes served with Cajun hollandaise.

\$11.00

Grilled Shrimp Skewers

Two skewers served over cheesy nacho chips with cilantro and green tomatillo sauce.

\$11.00

Portabella Fingers

Sliced portabella mushrooms lightly breaded and fried, served with

Parmesan peppercorn dressing.

\$9.00

Sizzlin' Hot Wings

One dozen chicken wings tossed in a spicy pepper sauce.

\$9.00

## Lighter Fare

All sandwiches served with French fries, potato salad or onion strings

### Small Caesar salad or mixed green salad

\$5.50

### Grilled Tuna Bistro Salad

Mixed greens, cucumbers, tomato, red pepper, alfalfa sprouts and pine nuts.  
Topped with a grilled yellow-fin tuna steak.

\$12.50

### Asian Chicken Salad

Mixed greens with sesame and sunflower seeds, water chestnuts, julienne red pepper and fried wonton strips. Topped w/ grilled chicken slices and served with sesame ginger dressing.

\$12.50

### Chicken Caesar Salad

Crisp Romaine lettuce tossed in our Caesar dressing and topped with grilled chicken strips & croutons

\$12.50

### Club house sandwich

Traditional triple deck sandwich stuffed with turkey, ham and bacon.

\$10.00

### Classic burger

Eight-ounce burger grilled to your preference, served with lettuce, tomato and a pickle spear

\$8.50 Add cheese \$9.00

### Pepper Jack Ranch Chicken melt

Grilled boneless chicken breast with pepper jack cheese served on a toasted Kaiser roll with a side of Ranch dressing

\$9.00

### Vegetable wrap

Tomatoes, broccoli, peppers, onions, mushrooms and lettuce with Pesto sauce and pepper jack cheese rolled in a flour tortilla

\$9.00

### California Turkey Club Wrap

Smoked turkey breast, lettuce, avocado, cucumber, alfalfa sprouts and Monterey jack cheese rolled in a whole wheat tortilla

\$9.50

# Entrees

All entrees are served with a house salad or a cup of today's soup, chef's vegetable and your choice of baby red potatoes, baked potato or rice pilaf.

Entrees served 5:00 - 10:00pm daily.

## Ribeye steak

Fourteen-ounce cut with Canadian steak seasoning, grilled to your specification. Served with sautéed mushrooms

\$26.00

## Filet Mignon

Eight ounce aged filet seasoned with crushed peppercorns. Served with sautéed mushrooms

\$27.00

## Chicken Florentine

Pan seared boneless chicken breast glazed with Marsala wine then topped with mushrooms, spinach and melted provolone cheese.

\$19.00

## Caribbean Chicken

Grilled boneless chicken breast with Caribbean spices. Served with Mango Pineapple salsa

\$19.00

## Half Duckling

Slow roasted tender and crisp, topped with a peach raspberry glaze

\$22.00

## Pork Tenderloin

Pan seared and served with southwestern chili pepper sauce.

\$20.00

## Jumbo Scampi Primavera

Jumbo shrimp sautéed with red and yellow peppers, onions, garlic, and zucchini served over Fettuccini

\$24.00

## Mediterranean Tilapia

Broiled Mild Tilapia filets topped with red peppers mushrooms, tomatoes, garlic and capers

\$22.50

## Sesame seared Tuna

Yellow fin tuna steak with white & black sesame seeds seared in ginger lemon butter

\$24.00

## Seafood of the day

MKT