



Breakfast/Lunch Options \$9

Includes choice of bistro blend coffee, iced tea or fountain beverage

Option 1:

Corned Beef Hash and Egg

2 eggs any style, homemade corned beef hash prepared to order with choice of toast.

Option 2:

Eggs Benedict

Canadian bacon, tomatoes slices, poached eggs on grilled English muffin, topped with hollandaise sauce and green onions.

Option 3:

Curry Chicken Salad Wrap

Our signature curry chicken salad, mixed greens, shredded carrots and alfalfa sprouts.

Lunch Options \$19

Includes 1 glass of premium wine

Option 1:

Sizzling Steak

8oz Flat Iron Steak served sizzling on a skillet with sautéed mushrooms and onions with smoked parmesan fries.

Option 2:

Ahi Tuna Salad

Blackened rare yellowfin tuna, mixed greens, carrots, cabbage, red onions, cucumber and pickled ginger. Served with soy ginger vinaigrette.

Option 3:

Blue Crab Cakes

Two pan-seared blue crab cakes, mixed greens salad and remoulade sauce.





Dinner Menu \$39

First Course (Choose one item)

Butternut Squash Bisque
Crispy Sriracha Shrimp
Beefsteak Tomato and Onion Salad.

Second Course (Choose one item)

16oz Black Angus New York Strip

Evenly marbled and highly flavorful.

8oz Petite Filet Mignon

Our most tender, most popular steak, delicious.

6oz Filet Mignon and Shrimp

Angus petite filet topped with succulent jumbo shrimp.

Blue Crab Cakes

Three jumbo handmade blue crab cakes served with remoulade sauce.

Stuffed Chicken Breast

Free range, all natural chicken breast stuffed with fresh herbs, roasted red pepper and goat cheese over asparagus.

Sides

**Lyonnaise Potatoes. Broccoli Au gratin. Baked Potato. Steamed Broccoli.
Sautéed Mushrooms. Sautéed Spinach. Mushrooms & Onions.
Jalapeno Mc & Cheese. Cherry Peppers & Onions.**

Third Course (Choose one item)

Bread Pudding with Toasted Coconut Rum Sauce
Bananas Fosters with Spiced Rum Sauce
Flourless Chocolate Cake

