

UNDER THE SEA

**GRILLED SALMON**



\$19

**LOBSTER TAIL**



\$20

**COCONUT SHRIMP**



\$19

CLASSICS

**SPAGHETTI & MEATBALLS**



\$13

**CHICKEN PARMIGIANA**



\$15

**PUB STYLE PRETZEL CHEESEBURGER**



\$15

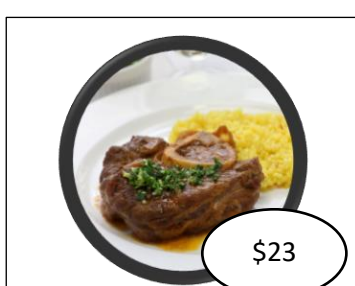
PREMIUM

**FLANK STEAK TACO**



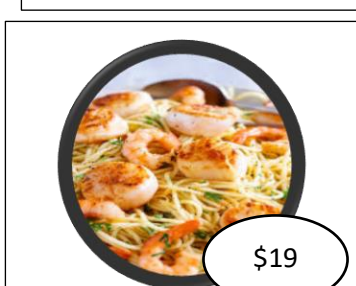
\$17

**PORK OSSO BUCCO**



\$23

**SHRIMP & SCALLOP SCAMPI**



\$19

**BEEF TENDERLOIN**



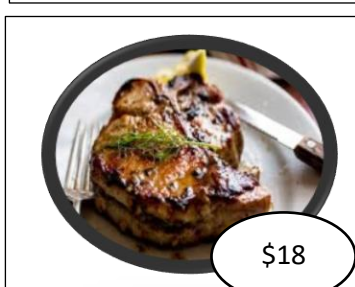
\$18

**CRAB MEAT & TENDERLOIN**



\$20

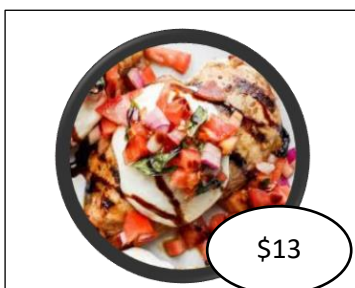
**PORCHETTA PORK CHOP**



\$18

FAVORITES

**GRILLED CHICKEN BRUSCHETTA**



\$13

**GENERAL TSO CHICKEN STIR-FRY**



\$15

**CHICKEN FRANCAISE**



\$15

SIDES

Broccoli  
Spinach  
Corn  
Green Beans  
Sautéed Mushrooms  
White Rice  
Squash  
Mashed Potatoes  
Zucchini  
French Fries  
Carrots  
Baked Potato  
Brussel Sprouts  
Sweet Potato  
Mixed Vegetables

STARTERS

Chef's Soup of the Day  
House Salad  
Caesar Salad  
Wedge Salad

DESSERT

Ice Cream  
Fresh Cut Fruit  
Dessert of the Day

CHEF'S FEATURES Week of 4/21/25

MONDAY

\$16

*Petite Filet of Herb-Crusted Pork with  
Caramelized Shallot Demi*

TUESDAY

\$16

*Seared Airline Chicken with Porcini  
Cream and Thyme-Butter Leeks*

WEDNESDAY

\$17

*Bronzed Tilapia with Citrus Beurre  
Blanc and Saffron Rice*

THURSDAY

\$17

*Short Boneless Rib with Balsamic  
Wine Reduction*

FRIDAY'S BUFFET

\$23

*12 oz T Bone Steak w/ Mushroom  
Sauce*

*Blackened Mahi-Mahi*

*Asparagus with Balsamic Glaze*

*Parmesan Chive Whipped Potatoes*