



Signature Drinks

Champagne

Sparkling Verdi Spumante

Glass - 6

Bottle - 30

Holiday Mule 9

Berry Vodka, Cranberry Juice, Lime, Ginger Beer

Blackberry Bourbon Smash 10

Bulleit Bourbon, Simple Syrup, Muddled blackberries

Winter Sangria 9

Red Wine, Brandy, Sweet & Sour, Ginger Ale

Orange Cranberry Whiskey Sour 8

Jim Beam Orange, Cranberry Juice, Sweet & Sour

Crown Royal Caramel Old Fashioned 10

Crown Royal Caramel Whiskey, Chocolate Bitters, Orange & Cherry

Crème Brûlée Martini 10

Vanilla Vodka, Salted Caramel Vodka, Chocolate Liqueur, Cream

Midnight Espresso Martini 9

Vodka, Coffee Liqueur, Espresso





Appetizers

Stuffed Mushrooms 15

Mushroom caps filled with crab imperial topped with American cheese and a lemon garnish

Calamari 14

Breaded salt & pepper calamari, deep fried and served with marinara sauce

Shrimp Cocktail 18

Jumbo shrimp served with spicy cocktail sauce and lemon garnish

Beef Wellington

Filet mignon topped with sauteed spinach & baby bella mushrooms, wrapped in a puff pastry. Finished with a demi glaze

Soup

French Onion Au Gratin

Cup 5 Crock 8

Italian Wedding Soup

Cup 4 Bowl 6

Featured Entrees

All features served with cup of soup du jour or side salad, rolls & butter, and Chef's choice potato and vegetable

Chicken Oscar 36

Twin battered chicken breasts topped with jumbo lump crabmeat, asparagus, lemon butter, and hollandaise sauce

Australian Lamb Chop 30

Two 6oz Australian lamb chops nicely seasoned, pan seared & oven baked. Served with mint jelly

Prime Rib of Beef Au Jus

Nicely seasoned & slowly roasted. Topped with Au Jus

King Cut 40 Queen Cut 37

8oz. Filet Mignon 42

Nicely seasoned and cooked to your liking. Served with bearnaise sauce



Consuming undercooked items, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Stuffed Chicken Neptune 30

Boneless chicken breast stuffed with crabmeat, shrimp & bread stuffing, oven baked & topped with a lobster sauce

Lotus Chicken 30

Seasoned egg battered chicken, pan seared, oven baked and topped with a citrus butter sauce

Lobster Tail 50

8oz Brazilian lobster tail, oven baked & served with drawn butter and a lemon garnish

Add a 8oz filet mignon 20

Add a 4oz filet mignon 10

Broiled Scallops 38

Jumbo scallops pan-seared and topped with a citrus butter sauce

Featured Desserts

All featured desserts \$7

Tiramisu

Italian dessert made with lady fingers, mascarpone cheese, coffee, cocoa powder & marsala wine

Strawberries Romanoff

Fresh sliced strawberries tossed in Grand Marnier and topped with a sweet cream sauce

NY Cheesecake

Thick and creamy New York style cheesecake drizzled with house made salted caramel sauce



Kids Korner

Special Menu for our guests age 12 and under

Pasta with Meatballs 14

Penne pasta tossed with marinara sauce served with Chef Mark's homemade meatballs

Chicken Fingers & French Fries 14

Breaded chicken fingers served with honey mustard or barbeque sauce and French fries

Petite Filet Mignon 20

4oz pan-seared and oven baked. Served with French fries and vegetables

Quarter Pound Cheeseburger 13

4oz burger topped with American cheese, lettuce and tomato. Served with French fries and coleslaw

