

Starters and Small Plates

Crab Rangoons 11.50

House made famous crab meat stuffed fried wontons, served with oyster sauce

Buffalo Meatballs 6

House made meatballs baked then fried and tossed in our signature buffalo sauce

Garlic Parmesan Fries 4.50

A large order of fries tossed in garlic oil and sprinkled with parmesan cheese

Onion Rings 5.50

A full pound of our house battered onion rings served with Texas petal sauce

Quesadilla 10.50

Seasoned chicken, aged cheddar cheese, house made black bean salsa, nestled in a grilled flour tortilla. Served with pico de gallo and sour cream upon request

Calamari 3 ways 9.50

- Traditional – lightly breaded and fried, served with house made marinara
- Sweet and Spicy – lightly breaded and fried and served with a sweet and spicy sauce
- Sautéed Fra Diavolo – sautéed in a mild, medium, or hot Fra Diavolo sauce

Garlic Bread 5.50

House baked bread with a rich garlic spread topped with melted mozzarella cheese and served with our house made marinara

Garlic Knots 4.50

Garlic knots baked in house and served with house made marinara

Flat Bread 6.50

Choice of pepperoni, spinach tomato, or chicken pesto

Chicken Wings 12.50

Traditional or char-grilled “dirty” Choice of mild, medium, hot, honey mustard BBQ, garlic parmesan, or honey horseradish.

House Made Pizza

16” 13.50

Toppings .75 each – pepperoni, peppers, onions, olives, ham, bacon, spinach, broccoli, anchovies, sausage

½ sheet 13.50

Toppings .75 each – pepperoni, peppers, onions, olives, ham, bacon, spinach, broccoli, anchovies, sausage

Full sheet 20

Toppings .75 each – pepperoni, peppers, onions, olives, ham, bacon, spinach, broccoli, anchovies, sausage

Stromboli 8.50

Calzone 8.50

Pepperoni Roll 7.50

Pasta

All pasta dishes come with choice of soup du jour or salad

Make your Own Pasta 10

- Pick your pasta
Rigatoni, Fettuccini, Penne, Linguini
- Pick your sauce
House made marinara, Alfredo
- Choose a specialty sauce 1 each
Meat sauce, scampi, pesto, pesto cream
- Pick your extras 1 each
Meatballs, sausage, chicken, broccoli

Lasagna 16

Baked Cheese Tortellini 16

Baked Beef Ravioli 16

Eggplant Parmesan 15.50

Dinner Menu

Steaks and Chops

Filet Mignon 26.50

8oz filet grilled to your liking and finished with herb butter

New York Strip 23.50

12oz NY Strip grilled to your liking and finished with herb butter

Ground Tenderloin 22

16 oz of ground tenderloin grilled and served with house made marinara and provolone cheese

Pork Chop 22.50

16oz center cut bone in pork chop grilled to your liking and finished with herb butter

Top your steak or chop with our
Greek topping – spinach and feta cheese 3,
Gorgonzola crust 4, Mushrooms and onions 3,
Crab topping 4, Chutney 3

Finish your steak or chop with
hollandaise or béarnaise sauce 2.00

Chicken

Chicken Parmesan 17.50

Breaded and lightly fried topped with melted mozzarella cheese and finished with our house made marinara. Served with a side of pasta

Chicken Marsala 17.50

Sautéed chicken with mushrooms in a wine reduction sauce and served over pasta

Greek Stuffed Chicken 17.50

A grilled chicken tower stuffed with spinach and feta cheese. Served over rice. A club favorite

Pepper Chicken 19.50

An 8oz Airline chicken breast marinated in a peppercorn brandy then roasted and served with a honey Dijon reduction

Seafood

Salmon 3 ways 22.50

Blackened, grilled, or pan seared. Served over risotto

Seafood Scampi 21.50

Sautéed crab meat, scallops, calamari, and shrimp in a light lemon, garlic scampi sauce served over your choice of pasta

Miso Glazed Sea Bass 37

8oz of sea bass brushed with a miso glaze and broiled to perfection

Crab Stuffed Flounder 24

A crab stuffed flounder brushed with lemon and butter then finished with a lobster cream sherry reduction

Crab Cakes 23.50

Two 3oz Maryland style crab cakes sautéed and served with spicy mayo

Cedar Plank Scallops 22.50

6 jumbo scallops broiled on a bourbon cedar plank and finished with a honey horseradish sauce

Specialty Entrees

Paella 25

A rich seafood dish that includes clams, shrimp, scallops, mussels, and spicy andouille sausage served in a tomato sauce and served over rice

Lobster Risotto 25

A generous portion of lobster claw meat served with champagne and tossed in a perfectly cooked risotto

Osso Bucco 39

Braised veal shank served over polenta and finished with a rosemary veal demi glace

Rack of Lamb 35

A fresh herb crusted pan seared rack of lamb, cooked to perfection. Served with a side of steeped mint leaves

Asian Salmon and Veggies 23.50

A 6oz pan seared salmon served with an Asian style vegetable medley, rice noodles and finished with a house made citrus soy sauce