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## *Appetizers*

### *Calamari*

Lightly seasoned and breaded  
Served with our house caldari sauce 12

### *Stuffed Mushrooms*

Baked with sausage & variety of cheese.  
Drizzled with house sauce & freshly grated  
parmesan 16

### *Spinach Artichoke Dip*

Made in house. Served with fresh, warm  
pita chips 10

### *Oysters*

Half shell oysters, grilled with butter 12

### *Steak Tips*

Variety of cuts, seasoned & flash fried to  
perfection. Served with a creamy house bleu  
cheese sauce 16

### *Mussels*

Sautéed with lemon, wine, & butter 14

## *Desserts*

Satisfy your sweet tooth with one of our signature desserts. Rotating selection of other desserts available.

### *House Chocolate Mousse*

Creamy and rich, but light. Made in house, served with fresh strawberry 7

### *Gourmet Cheesecake, Homemade Locally*

Hand crafted and a variety of flavors to choose from 12



## Entrées

All steaks are hand cut, in house, lightly seasoned, and grilled to perfection. All entrees are served with bread, our chef's special potato, fresh vegetables, and a side salad or a cup of soup.

Add mushrooms & onions to any entree 4

Add bleu cheese sauce to any entree 1.50

### Scallops

Sautéed in wine, butter, & garlic 32

### Ribeye

16 oz USDA Grade Prime 44

### Shrimp Tempura

Lightly seasoned and deep fried jumbo shrimp 30

### Sirloin

8 oz USDA Grade Choice 26

### Wild Sockeye Salmon

8 oz skin on fillet, grilled with lemon and seasonings 32

### Tenderloin

8 oz Fillet 36

### Crab

Rotating varieties of crab, steamed, served with lemon, & drawn butter \*Market price

### Prime Rib

Smoked in our Traeger & topped off on the grill  
12 oz 43  
16 oz 47

### Surf & Turf (Add to any entrée)

Shrimp 8

Scallops 8

Crab Leg \*Market Price

Rare - Cool red center    Medium Rare - Warm red center    Medium - Rosy pink center  
Medium Well - Slightly pink center    Well Done - Brown center

\*Gratuuity of 18% will be added to parties of 10 or more