

FRIDAY DINNER MENU

APPETIZERS

FRIED CALAMARI

served with a spicy tartar sauce

8.95

SALMON TRIO

(smoked, seared and tar tare)

9.95

SALADS

CAESAR SALAD

romaine lettuce, fresh parmesan and garlic croutons in a caesar dressing

6.95

WEDGE SALAD

fresh wedge of iceberg lettuce served with tomatoes, bleu cheese crumbles, and bleu cheese dressing

7.95

ENTREES

16 OZ PORTERHOUSE | GF

topped with a fresh crushed pepper and thyme butter

39.95

BARBECUE SCOTTISH SALMON

served with mushrooms and bbq glaze

18.95

GOAT CHEESE STUFFED CHICKEN BREAST

served with a salty honey drizzle

15.95

GRILLED SHRIMP KABOB

topped with chopped smoked bacon, cured egg yolk with tomato tarragon hollandaise

13.95

SIDES

SAUTÉED MIXED VEGETABLES | SMOKED SALMON MACARONI

JALAPENO CHEDDAR POLENTA | LOADED BAKED POTATO

DESSERT

WHITE CHOCOLATE BREAD PUDDING

topped with a warm caramel sauce

7.95

