



## MAINS

### Coastal Scallops with Lemon Butter Tortellini

Pan-Seared Scallops Served Over Four Cheese Tortellini, Tossed in a Bright and Buttery Lemon Sauce

30



*Recommended Pairing: A crisp Sauvignon Blanc or a lightly oaked Chardonnay*

### Blackened Snapper

Delicately Pan-Seared Snapper Served Over a Bed of Long Grain Wild Rice, Accompanied by the Chef's Seasonal Vegetable Selection

25

*Recommended Pairing: A crisp Pinot Grigio or a light, unoaked Chardonnay*

### Pan-Seared Salmon

7 Ounce North Atlantic Salmon Filet, Seared to Perfection, Served atop a Rich Sun-Dried Tomato and Wild Mushroom Risotto, Finished with a Delicate Herb Garnish

22

*Recommended Pairing: A crisp Sauvignon Blanc or an elegant Chardonnay*

### Cattleman's Cut

Hand-Cut 12 Ounce Ribeye, Flame-Grilled with our Signature House Blend of Spices, Served alongside a Classic Baked Potato and Chef's Seasonal Vegetable Selection

45

*Recommended Pairing: A bold Cabernet Sauvignon or a robust Malbec*

### Cajun Bayou Pasta

Blackened Cajun Chicken and Smoked Andouille Sausage Tossed with Pasta in a Creamy Creole Sauce, Sautéed Bell Peppers, Onions, and Mushrooms, Finished with Parmesan and Fresh Herbs

25

*Recommended Pairing: A robust Zinfandel or off-dry Riesling*

### Filet Mignon

8 Ounce Center Cut Tenderloin, Expertly Grilled and Served with Roasted Rosemary Redskin Potatoes and the Chef's Seasonal Vegetable Selection

**Enhance any entrée with a cold-water lobster tail for \$18**

39

*Recommended Pairing: A full-bodied Cabernet Sauvignon or a smooth Merlot*

### Signature Smoked Ribs

Slow-Smoked and Dry-Rubbed with Our House Spice Blend, Finished with a House-Made BBQ Glaze. Served with French Fries and Baked Beans.

28

*Recommended Pairing: A robust Zinfandel or a robust Malbec*

### Braised Beef Tips

Tender Beef Tips, Slow-Braised in Our Smoky House-Made Barbecue Sauce Until Fall-Apart Tender, Served Over Creamy Cheddar and Broccoli Risotto, and Finished with Crispy Onions and Fresh Herbs

25

*Recommended Pairing: A robust Zinfandel or a smooth Merlot*

### Twin Lobster Tails

Two Succulent Cold-Water Lobster Tails, Broiled to Perfection and Brushed with Garlic-Herb Butter. Accompanied by Drawn Butter, Lemon Wedges, Seasonal Vegetables, and Roasted Rosemary Red Skin Potatoes

49

*Recommended Pairing: A lightly oaked Chardonnay or a crisp Sauvignon Blanc*

## FRIDAY & SATURDAY

**5PM - 9PM**

### National Prime

12 Ounce USDA Choice Cut of Premium Black Angus Beef is Slow-Roasted to Tender Perfection, Delivering Rich, Beefy Flavor in Every Bite. Served with a Classic Baked Potato, the Chef's Seasonal Vegetable Du Jour, a Deep, Savory Au Jus, and Velvety Horseradish Cream

45

*Recommended Pairing: A bold Cabernet Sauvignon or smooth Merlot*

**Consumer Advisory** - consuming undercooked meat/poultry/seafood may result in foodborne illness  
A customary 20% gratuity will be applied to all dining checks

## DESSERT

### Seasonal Dessert Offerings

Indulge in our Rotating Selection of House-Made Desserts, Crafted with Seasonal Inspirations. Please Ask Your Server For Today's Offerings. Gluten-Free Options are Thoughtfully Available



## GREENS

### ADD ON

Chicken 6 | Shrimp 10 | Salmon 9

**Grilled Caesar** 15  
Flame-Kissed Romaine Hearts Paired with Charred Red Onion, Aged Asiago Cheese, Handcrafted Croutons, Elegantly Tossed in a Bold, House-Made Caesar Dressing

**Caprese** 16  
Grape Tomatoes, Fresh Mozzarella, and Baby Mixed Greens, Drizzled with a Balsamic Reduction and Basil Vinaigrette

**Chopped** 15  
Crisp Romaine Hearts Delicately Tossed with Baby Heirloom Tomatoes, Diced Cucumber, Charred Corn, and Applewood-Smoked Bacon. Accented with Creamy Bleu Cheese Crumbles, Finished with Buttermilk Ranch and a Balsamic Reduction

**Garden** 15  
A Vibrant Medley of Mixed Field Greens, Crisp Diced Cucumber, Delicate Shaved Carrots, Baby Heirloom Tomatoes, and Thinly Shaved Bermuda Onions

## HOT OFF THE PRESS

ALL SANDWICHES SERVED WITH A CHOICE  
OF A SIDE AND PICKLE CHIPS

**Cuban** 15  
Thinly Shaved Ham and Roast Pork Layered with Swiss Cheese, Crisp Sliced Pickles, and a Tangy Dijonnaise, all Pressed Between Authentic Cuban Bread to Golden Perfection

**Grilled Chicken Panini** 15  
Marinated Grilled Chicken, Layered with Sun-Dried Tomato Aioli, Fresh Spinach, Grilled Red Onion, Served Warm on a Toasted Asiago Ciabatta Roll

## HANDHELDS

**Ultimate Smash Burger** 15  
Half Pound USDA Choice Brisket Blend, Cheddar Cheese, Crisp Bacon, Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion, Brioche Bun

**The Clubhouse Burger** 17  
Hand Pattied Half Pound USDA Choice Brisket Blend, Mushroom, Swiss Cheese, Leaf Lettuce, Vine Ripe Tomato, Brioche Bun

**Buffalo Bleu Chicken** 16  
Buttermilk-Fried Chicken Breast Topped with Crisp Lettuce, Vine-Ripened Tomato, and House-Made Buffalo Bleu Sauce on a Brioche Bun  
Available Grilled or Blackened

**Prime Rib French Dip** 17  
Shaved Prime Rib, Provolone Cheese, Caramelized Onion, French Baguette, Served with a Savory Jus

**Key West Blackened Snapper** 19  
Fresh Snapper Seasoned with Bold Blackening Spices, Topped with Crisp Leaf Lettuce, Vine-Ripened Tomato, and Zesty Key Lime Aioli, Served on a Toasted Grilled Brioche Bun

## SHARED PLATES

**Fire Cracker Shrimp** 17  
Jumbo Butterflied Shrimp, Lightly Fried Until Golden and Drizzled with a Creamy Chili-Garlic Sauce. Garnished with Scallions and Served Over Mixed Greens

**Loaded Potato Skins** 13  
Crispy potato halves topped with melted cheddar, smoky bacon, and green onions, drizzled with house-made buttermilk ranch. Served with a side of cool sour cream

**Southwest Hummus**  
Smooth Black Bean Hummus, Enhanced with Roasted Garlic, Lime, and a Hint of Smoky Cumin, Topped with a Vibrant Corn Salsa Featuring Sweet Corn, Red Peppers, Cilantro, and Jalapeño. Paired with Warm Pita Chips

**Ave Maria Meatballs** 13  
Three Handcrafted Meatballs in Our Scratch-Made Pomodoro Sauce, Served with Warm Garlic Toast

**Chicken Cordon Bleu Arancini** 14  
Golden-Fried Risotto Bites Filled with Tender Chicken, Smoked Ham, and Melted Swiss Cheese, Served with a Creamy Dijon Aioli

**Carne Asada Street Tacos** 12  
Tender, Marinated Steak Grilled to Perfection, Nestled in Warm Corn Tortillas and Topped with Fresh Cilantro, Pickled Onions, Pico de Gallo, and a Squeeze of Lime

## SOUP

French Onion 9  
Soup Du Jour 7

## FLATBREAD

GLUTEN FREE CRUST

**Classic Cheese** 14  
Roman Style Pinsa Flatbread Topped with House-Crafted Marinara and Rich, Creamy Grande Mozzarella, Oven-Baked to a Perfectly Crisp, Golden Finish

ADD TOPPINGS: 1.50  
PEPPERS | ONION | PINEAPPLE | TOMATO | SLICED OLIVE

ADD PREMIUM TOPPINGS: 2  
HAM | SAUSAGE | PEPPERONI | GRILLED CHICKEN

**BBQ Chicken Hawaiian** 17  
Grilled Chicken, Pineapple, and Shaved Red Onion Layered Over House-Made BBQ Sauce and Finished with Rich Grande Mozzarella

**Cuban Classic** 17  
Tender Roasted Pork, Ham, and Melted Mozzarella on Crisp Flatbread, Finished with House-Made Pickles and a Drizzle of Creamy Dijonnaise—a Sophisticated Take on the Traditional Cuban

### SIDES

HOUSE-CUT FRENCH FRIES | CRISPY ONION PETALS  
FRESH FRUIT  
BAKED POTATO | CHEF'S GARLIC PARMESAN CHIPS  
**PREMIUM SIDES**  
Enhance your entrée with a premium side for just \$3 (regular price \$7)  
GARDEN SALAD | CAESAR SALAD  
LOBSTER MAC & CHEESE | LOADED BAKED POTATO