

Specials

Virginia Spots - broiled English style with lemon butter cream sauce, served with starch, vegetable and a tossed salad	\$12.95
Grilled Chicken Salad - grilled chicken breast atop garden greens with fries, shredded cheeses, assorted garnishes and your choice of dressing, served with a cup of soup	\$12.50
Shrimp and Lobster Cakes - pan seared and topped with a spicy remoulade sauce, served with starch, vegetable and a tossed salad	\$12.95
Pork Sirloin Cutlet - with a cajun spice breading, grilled and topped with sweet & spicy Thai chili sauce, served with starch, vegetable and a tossed salad	\$12.50
Spinach Salad Bocconcino - tender baby spinach with sliced mushroom, red onion, Buffalo mozzarella, black olives, hard cooked egg and your choice of chicken, beef or shrimp, with a side of warm bacon dressing, served with a cup of soup	\$12.95
Red Snapper Fillets - char grilled and topped with a lemon caper cream sauce, served with starch, vegetable and a tossed salad	\$13.95
Center Cut Prime Rib* - roasted and served with a seasoned au jus, served with starch, vegetable and a tossed salad	\$13.50

Entrées

Char Grilled Ahi Tuna*

drizzled with spicy plum sauce,
served with starch, vegetable and a tossed salad \$13.95

8 oz. Center Cut Ribeye Steak*

with tomato basil bruschetta and melted goat cheese crumbles,
served with starch, vegetable and a tossed salad \$13.95

Farfalle Portabella

thick sliced steak portabella with garlic, olive oil, basil pesto and marinara sauce
served with a tossed salad \$12.95

Chicken Rubino

saute boneless breast, topped with artichoke and asiago spread with melted provolone,
served with starch, vegetable and a tossed salad \$12.95

Sandwiches

Served with lettuce, tomato, pickle and pasta primavera

Capicola Burger*

8 oz. ground sirloin, grilled to your liking and topped with capicola ham, provolone and bacon jam
on an onion kaiser \$12.95

Grilled Fresh Salmon Filets

on a grilled brioche roll with sweet -n- spicy thai chili mayo and pickled ginger \$13.95

Chicken Fresca

chicken breast with fresh roma tomatoes, basil pesto and melted provolone, served open faced on garlic toast,
drizzled with balsamic vinegar glaze \$12.95

Salads

Caribbean Jerk Shrimp

fresh hand cut pineapple, mandarin oranges, diced red & green peppers, red onion and sesame seeds with your choice of
dressing, *may we recommend our mango lime vinaigrette* \$12.95

Steak Caprese

julienne ribeye steak, parmesan crisps, ripe tomatoes, buffalo mozzarella, red onion rings and black olives,
drizzled with basil pesto with your choice of dressing \$12.95

Turkey Continental

shredded roast turkey, bacon, dry bleu cheese crumbles, candied walnuts and hard cooked egg,
with assorted garnishes and your choice of dressing \$12.95

Soup of the Day

Cup.....\$2.25 Bowl.....\$3.95

New England Clam Chowder
or
Chicken & Sausage Gumbo

\$3.25

Vanilla Ice Cream
Orange Sherbet
Raspberry Gelato

Tossed Side Salad

\$2.95

Dressings

Balsamic Vinaigrette, Bleu Cheese, Caesar, French,
Honey Mustard, Italian, Ranch, Sesame Vinaigrette,

Desserts

\$4.75

Caramel Pecan Flan
Banana Cream Pie
Triple Chocolate Mousse Cake
Carrot Cake

**Consuming raw or undercooked meats, seafood, eggs, or poultry products may increase your risk of food borne illness*

UPCOMING EVENTS

ESWP Golf Outing
July 31, 2017

International Water Conference®
Orlando, FL
November 12-16, 2017

PDH Boot Camp
August 24, 2017