

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
- Aukra Norwegian Salmon** - grilled with lemon basil oil,
served with starch, vegetable and a tossed salad \$13.95
- Calves Liver and Onions** - sautee with a splash of marsala wine,
served with starch, vegetable and a tossed salad \$11.95
- Chicken Suisse** - boneless breast layered with smoked ham, bacon strips and melted Swiss
on a toasted brioche bun with a side of slaw, served with a cup of soup \$11.95
- Tuna Salad Plate** - white chunk albacore with creamy vinaigrette, celery and onion atop crisp
greens with assorted garnishes and your choice of dressing, served with a cup of soup \$11.95
- Certified Angus Chuck Roll** - atop garlic mashed potatoes, quartered mushrooms and melted
cheddar cheese, served with a tossed salad \$12.50

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

Butternut Squash
or
Scallop Bisque

\$3.25

Vanilla Ice Cream
Strawberry Ice Cream
Butter Pecan Ice Cream
Raspberry Gelato

Tossed Side Salad

\$2.95

Dressings

Balsamic Vinaigrette, Bleu Cheese, Caesar, French,
Honey Mustard, Italian, Ranch, Sesame Vinaigrette,
Thousand Island, Vidalia Onion

\$4.75

Caramel Pecan Flan
Coconut Cream Pie
Carrot Cake
Pumpkin Cheesecake

Desserts

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

UPCOMING EVENTS

International Water Conference®

Orlando, FL
November 12-16, 2017