

## Specials

- Virginia Spots** - broiled English style with a lemon wedge side,  
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
- U ò #** - pan seared and placed on a bed of steamed spinach with sauce choron  
and a side of mixed greens & kale, served with a tossed salad \$12.95
- U # ù** - with cheddar and jack cheese, drizzled with black bean  
and corn salsa, served with a tossed salad \$11.95
- # ""j ò ò** - julienne of filet mignon, shredded cheeses, French fries and  
assorted garnishes with your choice of dressing, served with a cup of soup \$12.50
- 7 ° ù ò** - grilled and topped with a lime cilantro glaze and pickled ginger,  
served with starch, vegetable and a tossed salad \$13.95

## 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

Zucchini Parm  
or  
Sea Chowder

**\$3.25**

Vanilla Ice Cream  
Strawberry Ice Cream  
Butter Pecan Ice Cream

### 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  
Banana Cream Pie  
Bailey's Irish Cream Cake  
Apple Pie Fritters

## Desserts

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

## UPCOMING EVENTS

### ESWP Golf Outing

July 23, 2018