

Specials

- Virginia Spots** - broiled English style with a lemon wedge side,
served with starch, vegetable and a tossed salad \$12.95
- Grilled Chicken Salad** - julienne chicken breast atop garden greens with fries, shredded
cheeses, assorted garnishes and your choice of dressing, served with a cup of soup \$12.50
- Fresh Ahi Tuna Steak** - char grilled and placed on a bed of steamed spinach topped with
bearnaise sauce, served with starch, vegetable and a tossed salad \$13.95
- Breast of Chicken Romano** - egg battered with lemon and basil, sprinkled with romano,
served with starch, vegetable and a tossed salad \$13.95
- Twin Medallions of Filet** - pan seared and topped with portabella mushrooms and melted bleu,
served with starch, vegetable and a tossed salad \$13.95
- Spicy Korean Shrimp Tacos** - 3 soft flour tortillas with shredded cabbage, Korean shrimp,
shredded cheeses and pickled red onion, served with a cup of soup or 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

Manhattan Sea Chowder
or
Chicken & Poblano Pepper

\$3.25

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

Italian Almond Torte
Chocolate Decadence
Caramel Apple 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

November 4-8, 2018