



APPETIZERS

French Onion Soup *Topped with homemade crostini and three cheeses* \$5.95

Crab Nachos *Fresh corn chips topped with our homemade crab dip, salsa, jack & cheddar cheeses, tomatoes, black olives and red onions* \$13.95

Four Cheese Flatbread *With ricotta, provolone, mozzarella and parmigiana* \$12.00

ENTRÉES

Cuban Pulled Pork *Topped with ham, swiss, pickles and whole grain mustard served on a long roll with french fries* \$12.95

BBQ Baby Back Ribs *Half rack served with mashed potatoes and vegetables* \$19.95

Blackened Shrimp Tacos *Topped with Carolina slaw, crispy onions and a remoulade drizzle and served with sticky rice* \$14.00

Chicken and Crab Scampi *With diced plum tomatoes and broccoli served over linguini* \$22.00

Pan Seared Salmon *Served with spinach spaetzle and sun dried tomatoes with shrimp and salmon sauce* \$24.00

Jumbo Stuffed Shrimp *Baked with lemon, butter and white wine and served with mashed potatoes and fresh vegetables* \$27.00

DESSERTS

Chocolate Banana Swirl Cake *Served with ice cream* \$8.95

Bacon and Orange Bread Pudding *Served with vanilla ice cream* \$8.95

Homemade Cinnamon Buns *Served with vanilla ice cream* \$7.95

Fried Delight *Fried wontons tossed in cinnamon sugar and served with vanilla ice cream and a caramel and chocolate sauce drizzle* \$7.95

Check the board for soup of the day and other homemade desserts.