

Appetizers & Soups

**Sesame Crusted Seared Rare Ahi Tuna with Asian Seaweed Salad, Tempura Sweet Potatoes, Szechuan Sauce and Wasabi Drizzle 14.50*

One Pound Charred, Spicy, Buffalo Wings with Celery Sticks and Bleu Cheese Dipping Sauce 8.95

Homemade Potato and Cheese Pierogies with Caramelized Onions and Sour Cream 6.95

Seafood Martini – Shrimp, Crab, Fresh Salsa, Avocado Served with Crisp Won Ton Chips 13.95

Cold Smoked Pastrami Crusted Salmon, Arugula, Chopped Red Onion, Capers, Egg, Olive Oil and Fresh Lemon 10.95

**Grilled 2-Bone Domestic Lamb with Sautéed Spinach, Grape Tomatoes and Garlic 14.95*

**Beef Carpaccio – Shaved Raw Tenderloin, Arugula, Capers, Red Onion, Olive Oil and Shaved Italian Romano 10.95*

Medium Hot Banana Peppers Stuffed with Veal Sausage and Ricotta Cheese in a Pool of Marinara Sauce Topped with Mozzarella 10.95

Fried Green Tomato "BLT" – Fried Green Tomatoes, Pancetta, Red and Yellow Tomatoes and Arugula with Basil and Red Pepper Aioli 9.50

*Beau's Famous Chicken Sausage with Creole Mustard Sauce 9.50
(Gourmet Magazine, 1989)*

Jumbo Shrimp with Cocktail Sauce 13.95

House Made Maryland Crab Cakes with Mustard Sauce 11.95

House Made Mozzarella Sticks with Marinara 7.95

Calamari Napolitana – Flour-Dusted, Sautéed with Lemon, Garlic, Sweet Peppers, Scallion, Crushed Red Pepper and Sherry 9.95

Thai Lettuce Wraps – Satay Chicken Strips, Peanuts, Cucumber, Carrots, Bean Sprouts, Noodles, Lettuce Leaves, served with Delicious Dipping Sauces 10.95

**Funky Tuna Tartare – Sushi Tuna Tower Layered with Avocado, Purple Onion, Mango, and Cucumber, finished with Seaweed Salad, Toasted Sesame Seeds, Citrus Drizzle, Wasabi Cream and Garnished with Wonton Chips 13.95*

Soup du Jour

Cup 3.00 Bowl 5.00

Seasonal Soup (When Available)

Cup 3.50 Bowl 5.50

Salads

*Add to Any Salad: Chicken - 5.95 *Steak or Salmon - 9.50 *Shrimp, Scallops or Tuna - 10.50*

Caesar – Romaine Lettuce, Garlic Herb Croutons Tossed with Traditional Dressing 6.95

Cobb Chop Salad – Crisp Romaine, Head Lettuce, Avocado, Bacon, Scallion, Tomato, Blue Cheese, Egg, Olives. Hand Tossed with Chipotle Ranch 6.95

Baby Arugula with Kalamata Olives, Cucumber, Tomato, Sweet Onion, Feta, Extra Virgin Olive Oil 6.95

Island Spinach – Edamame Beans, Roasted Corn, Avocado, Tomato, Aged Cheddar, Wonton Crisps and Mango with Chipotle Ranch 7.95

Berry & Watermelon – Mixed Greens, Fresh Berries, Watermelon, Red Onion, Bleu Cheese, Carmelized Pecans, Fresh Mint and Raspberry Red Wine Vinaigrette 7.95

Mesclun–Baby Greens, Sun-Dried Tomatoes, Artichokes and Buffalo Mozzarella with Balsamic Vinaigrette 6.95

Wedge of Lettuce with Bacon Bits, Chopped Tomatoes, Egg, Danish Bleu Cheese with Sesame French Dressing 7.95

Grilled Eggplant, Artichokes and Asparagus with Baby Greens, Hearts of Palm and Fresh Vegetables 8.95

À la Carte Side Salad 2.95

Bleu or Feta Cheese Add .95

From the Waters of the World

**Fresh Peppercorn Crusted "RARE" Tuna with Wok Vegetables, Jasmine Rice,
Wasabi-Wazu Sauce and Wonton Chips 25.95 1/2 order 17.95*

Grilled Salmon with Roasted Vegetable, Couscous and Citrus Beurre Blanc 23.95 1/2 order 14.95

*Margarita Spiced Seared Shrimp and Scallops with Pineapple, Mango, Minted Salsa, Crisp Spinach,
Couscous and Chipotle Lime Vinagrette 24.95 1/2 order 17.95*

Jumbo King Crab Legs with Asparagus Garnish and Home Fries Market

Sweet Lobster Tail with Asparagus Garnish and Home Fries Market

Today's Chef's Fresh Catch Market

*Grilled Sea Bass with Lobster Smashed Potatoes, Chive Velouté
and Grilled Asparagus Garnish 26.95*

Breaded Lake Perch with a Side of Fries, Rice Pilaf or Vegetable 19.95 1/2 order 12.95

Pastas & Grains

*Panko Crusted Pounded Long Bone Veal Chop Parmesan Finished with Prosciutto,
Fontina Cheese with Pasta Marinara 22.95*

*Cavatappi Pasta Tossed with Grilled Chicken, Roasted and Fresh Tomatoes, Spinach, Garlic,
Basil, Spice, Lemon and Olive Oil 16.95*

Fresh Stir-Fry Wok Vegetables with Szechuan Sauce over Jasmine Rice (No Sauce) 13.95

*Cavatappi Pasta Tossed with Fresh Vegetables, Spinach, Kalamata Olives, Olive Oil,
Garlic, Basil, and Feta 14.95*

*Panko Crusted Chicken Parmesan Topped with Sautéed Spinach, Fresh Tomato,
Provolone with Pasta Marinara 16.95*

*Italian Feast – Mussels, Shrimp, Scallops, Calamari, Fresh Fish, and
Artichokes Tossed in Marinara Sauce over Linguine 24.95 1/2 order 16.95*

*Ravioli Trio – Red Pepper and Smoked Mozzarella, Cremini Mushrooms and
Fontina Goat Cheese and Black Pepper with a Vodka Tomato Cream Sauce 17.95
(No Substitutions Please on the Ravioli Trio)*

Grilled & Oven Roasted Entrées

**8 oz. Angus Top Sirloin with Sautéed Mushrooms, Onions and Garlic with Home Fries 21.95*

*Grilled Boneless Chicken Breast, with Asparagus, Tomato, and Portabella Mushrooms over Sticky Rice
with Balsamic Fig Drizzle 18.95 1/2 13.95*

**12 oz Premium Pork Chop with Garlic Cheddar Mash Potatoes, Grilled Asparagus
and Rootbeer BBQ Splash 16.95*

Boneless Chicken Breast with Roasted Seasonal Vegetables, Couscous and Citrus Beurre Blanc 18.95

**20-oz Angus Cowboy Steak with Cajun Pepper and Onion Home Fries and Texas Onion Rings 34.95*

**Filet Mignon with Vegetable Potato Medley
6 oz. 22.95 9 oz. 30.95 14 oz. 37.95*

**Prime Boston Strip with Vegetable Potato Medley
14 oz. 30.95 20 oz. 37.95*

À la Carte Salad with Entrée 1.95

*Also available with Sautéed Mushrooms, Onions, Crab Legs,
Lobster Tails or Au Poivre Sauce, at an additional charge*

Lighter Fare

**Half Pound Angus Burger with Fries 8.95
With Cheese or Extras .35 each*

*California Turkey Club Wrap – Lean Turkey, Bacon, Tomato, Purple Onion,
Cucumber, Avocado with Fruit 8.95*

*Pastrami Crusted Smoked Salmon on Rye with Cream Cheese, Red Onion, Cucumber, Tomato, Greens
and Fresh Pepper Rings with Fruit 9.95*

*Veggie Wrap – Asparagus, Eggplant, Artichokes, Tomato, Cucumber, Sweet Onion, Buffalo Mozzarella,
Spinach, Carrot with Roasted Red Pepper Aioli and Fruit 9.50*

Grilled Chicken Sandwich with Prosciutto, Roasted Tomato, Buffalo Mozzarella and Basil with Fries 9.95

Classic Reuben with Fries 8.95

**12 oz. Angus Chopped Sirloin Topped with Sautéed Mushrooms, Onions
and Peppers, served with a Side Salad 12.95*

Fresh Grilled or Corn-Dusted Fish du Jour Sandwich with Fries 10.95

Gourmet Pizza du Jour 10.95

À la Carte

Lobster Smashed Potatoes 3.95 Garlic Smashed Potatoes 2.95

Home Fries 2.95 Grilled Asparagus 5.95

Pasta Alfredo or Pasta Marinara 2.95 Fried Green Tomatoes with Grated Romano 4.95

Cajun or Pepper and Onion Home Fries 3.25

Sautéed Spinach in Lemon, Garlic and Olive Oil 4.50

Substitutions will be charged à la carte

Parties of 8 or more – 20% gratuity will be added to one check

**Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness*

These items may contain raw or undercooked ingredients

Prices subject to change without notice