

# Appetizers & Soups

*\*Sesame Crusted Seared Rare Ahi Tuna with Asian Seaweed Salad, Tempura Sweet Potatoes, Szechuan Sauce and Wasabi Drizzle 13.50*

*One Pound Charred, Spicy, Buffalo Wings with Celery Sticks and Bleu Cheese Dipping Sauce 6.95*

*Homemade Potato and Cheese Pierogies with Caramelized Onions and Sour Cream 6.50*

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

*Pulled Chicken Enchilada with Red and Tomatillo Sauces, Fresh Salsa and Lime Drizzle 10.95*

*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 10.50*

*Oysters Rockefeller – Baked Oysters with Creamy Spinach and Melted Cheese 8.95*

*\*Beau's Famous Chicken Sausage with Creole Mustard Sauce 8.50  
(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 6.50*

*One Pound Cultured Mussels in Garlic Butter or Spicy Marinara 8.95*

*Calamari Napolitana – Flour-dusted, Sautéed with Lemon, Garlic, Sweet Red 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 10.50*

*\*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 13.50*

*Fried Green Tomatoes on a Bed of Mixed Greens with Lump Crab, Rémoulade and Creole Tomato Glaze 13.95*

*Fried Green Tomato "BLT" – Fried Green Tomatoes, Pancetta, Red and Yellow Tomatoes and Arugula with Basil and Red Pepper Aioli 8.95*

*Soup du Jour*

*Cup 2.75 Bowl 4.75*

*Seasonal Soup (When Available)*

*Cup 3.25 Bowl 5.25*

## Salads

*Add to Any Salad: Chicken - 5.50 \*Steak or Salmon - 8.50 \*Scampi, Scallops or Tuna - 9.50*

*Caesar – Romaine Lettuce, Garlic Herb Croutons Tossed with Traditional Dressing 5.95*

*Heirloom Tomato, Arugula, Burrata Cheese, Sweet Onion, Cucumber with Kalamata Dressing and Crispy Prosciutto 6.50*

*Island Spinach – Edamame Beans, Roasted Corn, Avocado, Tomato, Aged Cheddar, Crunchies and Mango with Chipotle Ranch 6.50*

*Berry & Watermelon – Mixed Greens, Fresh Berries, Watermelon, Red Onion, Feta, Carmelized Pecans, Fresh Mint and Raspberry Red Wine Vinaigrette 6.50*

*Mesclun–Baby Greens, Sun-Dried Tomatoes, Artichokes and Buffalo Mozzarella with Balsamic Vinaigrette 5.95*

*Wedge of Lettuce with Bacon Bits, Chopped Tomatoes, Egg, Danish Bleu Cheese with Sesame French Dressing 7.50*

*Grilled Eggplant, Artichokes and Asparagus with Baby Greens, Hearts of Palm and Fresh Vegetables 7.50*

*Ala Carte Side Salad with Rolls 2.95*

*We Offer Fat Free Dressings  
Bleu or Feta Cheese Add .95*

# From the Waters of the World

Fresh Halibut with Pineapple Salsa, Grilled Asparagus, Sticky Rice and Blood Orange –  
Chipotle Vinaigrette 23.95

Fresh Seared Scallops with Wilted Spinach, Tuscan Beans,  
Grape Tomatoes and Roasted Potatoes 23.95 1/2 order 14.95

\*Fresh Peppercorn Crusted "RARE" Tuna with Sesame Vegetable, Spicy Asian Noodles  
and Wonton Chips 25.95 1/2 order 16.95

Fresh Salmon with Edamame Beans, Corn, Pancetta and Potato Hash with  
Lemon Tarragon Beurre Blanc 22.95 1/2 order 12.95

Jumbo King Crab Legs with Asparagus Garnish and Homefries Market

Sweet Lobster Tail with Asparagus Garnish and Homefries Market

Grilled Sea Bass with Lobster Smashed Potatoes, Chive Velouté  
and Grilled Asparagus 23.95

Breaded Lake Perch with a Side of Fries, Rice Pilaf or Vegetable 17.95 1/2 order 10.95

## Pastas & Grains

Pasta Tossed with Grilled Chicken, Roasted and Fresh Tomato, Spinach, Garlic,  
Basil, Spice, Lemon and Olive Oil 14.95

Fresh Stir-Fry Wok Vegetables over Steamed Rice or Baked Potato (No Sauce) 11.95

\*Chicken Scallopini – Italian Panko Crusted with Wild Mushrooms, Roasted Tomatoes and  
Garlic Cream Sauce over Pasta 18.95 1/2 order 11.95

Pasta Tossed with Fresh Vegetables, Spinach, Kalamata Olives, Olive Oil, Garlic, Basil, and Feta 12.95

Italian Feast – Mussels, Shrimp, Scallops, Calamari, Fresh Fish, and  
Artichokes Tossed in Marinara Sauce over Linguine 24.95 1/2 order 15.95

Scallopini di Vitello – Sautéed Veal with Mushrooms, Artichokes, Capers, Tomatoes and Prosciutto  
in a Lemon Butter Sauce with Angel Hair Pasta 21.95 1/2 order 12.95

Scampi Carbonara – Grilled Scampi with Penne Pasta, Pancetta, Peas,  
Diced Tomato and Garlic Cream 24.95 1/2 order 15.95

Ravioli Trio – Red Pepper and Smoked Mozzarella, Cremini Mushrooms and  
Fontina Goat Cheese and Black Pepper with a Vodka Tomato Cream Sauce 17.95

Baked Chicken Parmesan with Pasta Marinara 14.95

## Grilled & Oven Roasted Entrees

8 oz. Angus Top Sirloin with Sautéed Mushrooms, Onions and Garlic with Home Fries 19.50

Grilled Boneless Chicken Breast, with Asparagus, Tomato, and Portabella Mushrooms over Sticky Rice  
with Balsamic Fig Drizzle 18.95 1/2 11.95

\*Grilled 10 oz Pork Chop with Southern Mean Greens, and Maple Mashed Sweet Potatoes 13.95

\*Filet Mignon with Vegetable Medley  
9 oz. 29.95 14 oz. 35.95

\*Prime Boston Strip with Vegetable Medley  
14 oz. 29.95 20 oz. 35.95

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

# Lighter Fare

*\*Half Pound Angus Burger with Fries 7.95  
With Cheese or Extras .30 each*

*California Turkey Club Wrap – Lean Turkey, Bacon, Tomato, Purple Onion,  
Cucumber, Avocado with Fruit 8.50*

*Shrimp Salad Wrap with Tarragon Caper Mayonnaise, Tomato and Avocado with Fruit 9.50*

*Pastrami Crusted Smoked Salmon on Rye with Cream Cheese, Red Onion, Cucumber, Tomato, Greens  
and Fresh Pepper Rings with Fruit 9.50*

*Veggie Wrap – Asparagus, Eggplant, Artichokes, Tomato, Cucumber, Sweet Onion, Buffalo Mozzarella,  
Spinach, Carrot with Roasted Red Pepper Aioli and Fruit 8.50*

*Grilled Chicken Sandwich with Prosciutto, Roasted Tomato, Buffalo Mozzarella and Basil with Fries 8.95*

*Classic Reuben with Fries 8.50*

*\*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 9.95*

## 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 ala 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.*

*Prices subject to change without notice*