

## **Appetizers**

- Fish Tacos (3)..... 10.50**      **Thin Zucchini with Marinara Sauce..... 7.50**  
**Baked Stuffed Banana Peppers..... 8.50**      **Grilled Shrimp Fajita (3) ..... 11.50**  
**Stuffed Mushroom Caps with Bleu Cheese and Crabmeat.....12.50**  
**\*Colossal Crabmeat Cocktail with Tarragon Vinaigrette..... 16.50**  
**Habanero Chicken Tenders with Fresh Pineapple Wedge..... 8.50**  
**Hand Breaded Provolone Sticks with Tomato Basil Sauce..... 8.50**  
**Sundried Tomato and Artichoke Flat Bread..... 8.50**  
**Anti-Pasta with Italian Meats, Cheeses & Marinated Vegetables..... 13.50**

### **Healthy and Lite Solo's ~ ~sides not included**

- Couscous with Honey Glazed Salmon..... 15.50**  
**Roasted Plum Tomato Farro Grain with Grilled Chicken..... 15.50**

## **Starters**

- \*Sweet and Spicy Black Bean Chili..... 6.00**  
**French Onion Soup..... 5.50**  
**\*Grilled Garden Vegetable Display with Crumbled Gorgonzola Cheese  
and Sweet Balsamic Drizzle..... 12.50**

## **Dinner Entrees**

### **Chicken**

#### **Asiago**

- Lightly coated in Japanese Bread Crumbs, served with a Creamy White  
Asiago Cheese Sauce..... 19.50**

#### **\*Mediterranean**

- Marinated, Char Grilled Boneless Breast Topped with Chopped Artichokes  
Tomatoes, Olive Oil and Feta Cheese..... 19.50**

#### **Bel Paese Banana Pepper Pomodoro**

- Breaded, sautéed in Olive Oil, tossed with Fresh Banana Peppers simmered in  
Tomato Sauce and Layered in Bel Paese Cheese..... 20.50**

### **\*Gluten Free Items**

***Consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase your risk of food borne illness.***



## **Steak & Chops**

**\*Three – 5 oz. Lamb Porterhouse Chops with Bacon Strips  
and Mint Jelly..... 26.50**

**10 oz. Filet Mignon with Mushrooms..... 37.50**

**12 oz. New York Strip Steak Chargrilled with Mushrooms..... 31.50**

**Two 9 oz. French Cut Pork Chops with Kentucky Bourbon Barbeque Sauce  
and Whole Roasted Banana Pepper..... 21.50**

## **Veal**

### **Piccata**

**Thin Pounded Veal Served in a White Wine Butter Sauce  
with Capers and Mushrooms ..... 24.50**

### **Peppers**

**Pan seared Veal sautéed with Fresh Bell Peppers with Natural Gravy..... 25.50**

## **Seafood**

**Jumbo Breaded Shrimp with Cocktail Sauce and Lemon Wedge ..... 24.50**

**Jumbo Lump Crabcakes with Remoulade Sauce ..... 28.50**

**\*South African Lobster Petites..... 36.50**

**Atlantic Salmon Stuffed with Crabmeat..... 29.50**

**Virginia Spots English Style with Tartar Sauce and Lemon Wedge.....26.50**

*~~ Above Dinner Entrees include Soup, Salad or Cole Slaw, Starch and Vegetable du Jour ~*

## **Vegetarian**

### **Eggplant Napoleon**

**Eggplant Medallion Lightly Breaded and Sautéed, Layered with assorted  
Mixed Greens and Topped with Tomato Sauce..... 16.50**

### **\*Garden Medley**

**\*Grilled Assorted Fresh Vegetables served with Gluten Free Penne Pasta with  
Tomato Basil Sauce..... 15.50**

*~~ Vegetarian Entrees include a House Salad ~ ~*

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## **Pasta**

### **Linguine Scoglio Diablo**

**Clams, Shrimp and Bay Scallops sautéed in a Spicy Tomato Sauce..... 26.50**

### **Tortellacci**

**Braised Veal and Beef Dough Pockets Sautéed with Herb Butter  
on a bed of Baby Portabella Pomodoro Sauce..... 19.50**

### **Italian Ravioli**

**Ravioli Stuffed with Hot Italian Sausage Sauteed in a  
Sweet Tomato Basil Sauce..... 17.50**

### **Rigatoni Meatball**

**Mezzi Rigatoni sautéed in our House Made Bolognaise Sauce  
with Meatballs..... 16.50**

*~~ Pasta Entrees include a House Salad, Rolls and Butter ~~*

## **Club Favorite Sandwiches**

**Reuben on Grilled Rye..... 11.00**

**Grilled Chicken on a Brioche Bun..... 10.50**

**Beer Batter Cod with Tartar Sauce on a Brioche Bun..... 11.00**

**Hamburger on a Brioche Bun ~ Lettuce, Tomato and Onion on the side.....11.00  
Add Cheese..... 11.50**

*~~ Served with French Fries and Pickle Slices ~~*

## **Salads**

### **\*Beach Side Greek**

**Romaine Lettuce, Dried Cranberries, Feta Cheese, Pine Nuts,  
Fresh Mint and White Balsamic Vinaigrette..... 10.50**

### **Pittsburgh**

**Chopped Iceberg Lettuce, Cucumbers, Olives, Tomatoes, French Fries and  
Melted Provolone Cheese                      Steak..... 16.50    Grilled Chicken.....13.50**

### **Caesar**

**Romaine Lettuce, Asiago Cheese, Fresh Croutons and Traditional Dressing  
Tiger Shrimp..... 14.50                      Grilled Chicken..... 13.50**

### **BLT**

**Chopped Iceberg Lettuce, Smoked Bacon, Diced Tomatoes,  
Diced Hard Boiled Egg and Shredded American Cheese.....13.50**

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