



**APPETIZERS**

- Thin Zucchini with Marinara Sauce 8.50
- Stuffed Mushrooms with Italian Sausage 9.50
- Fish Tacos 10.50
- Provolone Sticks with Tomato Basil Sauce 8.50
- Italian Flat Bread 8.50
- Stuffed Jalapeno Peppers Wrapped in Bacon 9.50
- Habanero Chicken Tenders with Pineapple Wedge 9.50
- Beer Battered Jumbo Shrimp with Spicy Red Chili Sauce 12.50
- Prosciutto and Fresh Mozzarella Nest 12.50 (GF)
- Country Club Cottage Fries with Bacon, Cheese and Jalapenos 10.50 (GF)
- Soup du Jour      Cup 3.50      Bowl 5.00
- French Onion Soup 6.50
- Chicken Gumbo 6.50      Shrimp Gumbo 8.50

**LIGHTER FARE**

- Includes House Salad*
- Pan Seared Peppered Sea Scallops (GF)  
Sautéed with Wild Rice Medley and Ponzu Sauce 19.50
- Grilled Boneless Chicken Breast (GF)  
Served with Sautéed Greens Ala Oglio, Garnished with Fresh Grilled Tomato Slice 16.50
- Honey Glazed Atlantic Salmon Fillet (GF)  
Served on a Bed of Tri-Colored Mediterranean Quinoa 16.50

**ENTREES**

- Includes Soup or House Salad, Starch and Vegetable du Jour*
- Boneless Chicken Medallions  
Lightly Breaded, Sautéed in Olive Oil and Dusted with Romano Cheese 14.50
- Jumbo Lump Crab Cake  
Served with Spicy Mustard Sauce 18.50
- Broiled Scrod (GF)  
Topped with Fresh Mango Salsa 15.50
- Eight-Ounce Center Cut Prime New York Strip Steak  
Chargrilled with Crispy Onion Straws 16.50

**PASTA ENTREES**

- Includes House Salad*
- Ala Oglio  
Fusilli Pasta, Baby Arugula, Bell Peppers and Chopped Garlic Sautéed in Extra Virgin Olive Oil and Finished with Feta Cheese 14.50
- Bolognaise  
Cavatappi Pasta Sautéed with Meatballs 13.50
- Tomato Basil (GF)  
Gluten Free Penne Pasta Sautéed with House Tomato Basil Sauce 12.50

*Consuming Raw or Undercooked Meats, Poultry, Shellfish and Eggs May Increase Your Risk of Foodborne Illness.*

(GF) ~ Gluten Free



**SANDWICHES**

*Served with Fresh Fruit or French Fries*

**Chicken Monterey**

Barbeque Slow Roasted Shredded Chicken, Monterey Jack Cheese, Sweet Pickle Relish, Diced Onion and Tomatoes on a Toasted Baguette 12.00

**Honey Maple Turkey**

Cold Sliced Boar's Head Turkey, Gouda Cheese, Guacamole, Shredded Lettuce and Sliced Tomato on Whole Grain Toast 11.00

**Reuben**

Three Slices of Deli Rye, Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing 11.50

**Steak and Cheese**

Grilled Thin Sliced Prime Rib, Sautéed Peppers, Onions, Mushrooms, Shredded Lettuce, Tomatoes, Provolone Cheese and Olive Oil Vinaigrette on a Grilled Mini Baguette 12.50

**Atlantic Cod**

Half-Pound Beer Battered Cod Fillet, Tartar Sauce and Lemon Wedge on a Brioche Bun 11.00

**Marinated Chicken**

Grilled Boneless Breast with Roasted Red Peppers and Provolone Cheese on a Grilled Brioche Bun 11.00

**Brisket Burger**

Eight-Ounce Fresh Ground Brisket of Beef Garnished with Lettuce, Tomato, Onion and Pickle on a Toasted Bun 12.50

**SALADS**

**Beach Side Greek (GF)**

Romaine Lettuce, Dried Cranberries, Feta Cheese, Toasted Pine Nuts, Fresh Mint and White Balsamic Vinaigrette 11.50

**Chopped Iceberg**

Tomato, Cucumber, Hard Boiled Egg, Carrots, Bell Peppers, Cheddar Cheese and Crispy Onion Straws      With Chicken 13.00      With Steak 16.50

**South Hills Cobb (GF)**

Hard Boiled Egg, Avocado, Bacon, Bleu Cheese, Tomatoes and Chicken on a Bed of Boston Bibb Lettuce 14.50

**Buffalo Chicken Salad (GF)**

Fresh Tenders Tossed in Tangy Hot Sauce, Chopped Boston Bibb Lettuce, Celery, Crumbled Bleu Cheese, Tomatoes and Julienne Carrots 13.50

**Caesar**

Romaine Lettuce, Asiago Cheese and Fresh Croutons Tossed in Traditional Caesar Dressing      With Chicken 14.00      With Salmon 16.50

**DRESSINGS**

Sesame Ginger Mandarin, Ranch, Balsamic, French, Thousand Island, Creamy Bleu Cheese, House Italian and Red Hot Ranch