# KITCHEN

# ENTRÉES

#### FETTUCCINE ALFREDO®

housemade parmesan cheese sauce, fettuccine 17 add chicken 6 add shrimp 9 add salmon 9 add seared tuna\* 10

#### AHI TUNA POKE BOWL\*

seared rare tuna, coconut basmati, carrots, avocado, cilantro, coconut thai sauce 26

#### MEXI BOWL @

grilled chicken, black bean and corn salsa, basmati rice, lettuce, pico de gallo, habanero pesto cream sauce 22 with blackened steak 26

#### **BLACK & BLEU PENNE QUATTRO**

blackened beef tenderloin tips, penne pasta, spinach, tomatoes, parmesan, and four cheese cream sauce 26

#### PARMESAN CRUSTED HALIBUT

fresh alaskan halibut, parmesan breaded with herbed butter, served with your choice of one side 34

#### CHICKEN PARMESAN

lightly breaded chicken breast with melted mozzarella cheese and marinara sauce, served with fettuccine alfredo 22

#### LEMON SPAGHETTI WITH SHRIMP

spaghetti, jumbo shrimp, lemon basil sauce, capers and parmesan cheese 22

#### PESTO SALMON @

atlantic pan seared salmon topped with fresh basil pesto, served with your choice of one side 28

#### **PESCATORE**

egg pappardelle, lobster pesto cream sauce, jumbo sea scallops, shrimp, fresh basil 29

#### SPICY CHICKEN PENNE

penne pasta, sun dried tomatoes, roasted red peppers, pesto cream sauce, and blackened chicken 21

#### DIAVOLO

linguine, jumbo shrimp, mussels, sautéed garlic, oregano, crushed red pepper, house marinara 23

#### PORK CHOP

a 14oz thick cut bone-in Duroc pork chop, pan seared to perfection, served with roasted hand cut potatoes and asparagus tops 26

## STEAKS

served with your choice of one side

#### **60Z SIRLOIN**

center cut prime grade sirloin topped with herbed butter  $22\,$ 

#### 12oz SIRLOIN

center cut prime grade sirloin topped with herbed butter  $\ensuremath{27}$ 

#### PRIME BEEF FILET

tender cut of lean beef, topped with herbed butter 38

#### 100Z NEW YORK STRIP

prime cut, firmer texture, topped with herbed butter 30

BLACKENED 2 | FOUR CHEESE CREAM SAUCE 4 | SAUTÉED MUSHROOMS 3 | SAUTÉED ONIONS 3 | BOURBON GLAZED SHRIMP 3 each | SCALLOP 5.5 each

## SIDES

SIDE SALAD 5 | ASPARAGUS 6 | SIDE BREAD 3 | BASMATI RICE 5 | SCHEZWAN GREEN BEANS 6

GARLIC MASHED POTATOES 6 | BACON MAC & CHEESE 6 | BAKED POTATO 5 | LOADED BAKED POTATO 7

HAND CUT FRENCH FRIES 4 | TRUFFLE FRIES 6 | PARMESAN ROSEMARY FRIES 6

### **APPETIZERS**

#### **CHEESE CURDS**

house battered cheese curds finished with honey dill and seasoning blend with house ranch dressing 13

#### **GUACAMOLE @ @**

fresh mashed avocado, with red onion, fresh tomatoes, lime juice, cilantro, and garlic, served with tortilla chips 14

#### JUMBO BUFFALO SHRIMP

four buffalo battered tiger shrimp served with tangy bleu cheese dressing 14 add shrimp 3 each

#### MUSSELS

white wine garlic sauce or spicy tomato sauce, served with toasted bread 14

#### SIGNATURE NACHOS @

tortilla chips, pulled chicken, cilantro habanero pesto cream sauce, pepper jack cheese, pico de gallo 14

#### CAPRESE BRUSCHETTA

toasted crostinis topped with burrata cheese, sliced tomato, fresh basil, olive oil, balsamic glaze, and basil coulis 13

## SANDWICHES

served with choice of double fried hand cut french fries or coleslaw; gluten free bun 2; sub salad 3

#### PRIME RIB SANDWICH

thinly shaved prime rib, caramelized onions, garlic aioli, bleu cheese fondue, on a french hoagie 15

#### **SWEETIE THAI**

grilled chicken, smoked bacon, truffle and jalapeño creem cheese, lettuce, tomato, sweet thai chili sauce 13

#### **SHORT PANTS**

burrata cheese, vine ripened tomatoes, butter lettuce, shaved red onion, avocado, basil coulis, balsamic vinaigrette 13 add chicken 5

#### CHICKEN BACON RANCH

grilled chicken, smokehouse bacon, lettuce, tomato, ranch dressing 13

#### THE CLASSIC BURGER\*

hand pattied ground chuck with our house blend of seasonings, house-cured bacon, tillamook cheddar, butter lettuce, tomato, onion 14

#### **NUMBER 4 CLUB**

smoked turkey, canadian bacon, pepperoni, mozzarella, lettuce, tomato, red onion, garlic aioli, italian dressing 15

# SALADS

#### **DINNER SALAD**

romaine, tomatoes, edamame, carrots, cucumber, choice of dressing 5

#### CAESAR SALAD

romaine, fresh parmesan, tomatoes, parmesan cookie, croutons, caesar dressing 12

#### COCONUT CHICKEN SALAD

coconut crusted chicken breast tossed with mixed greens, mandarin oranges, julienne red onions, sliced strawberries, honey dijon dressing 15

#### CHICKEN COBB SALAD

mixed greens, grilled chicken, diced tomatoes, avocado, bacon, cucumbers, hard-boiled egg, bleu cheese crumbles, choice of dressing 15

#### SOUTHWEST SHRIMP SALAD

romaine, onions, black bean corn salsa, tortilla strips, cajun shrimp, cilantro lime ranch 16

#### CITRUS SALMON SALAD

grilled salmon, mandarin oranges, red onions, avocado, lightly candied sliced almonds, citrus vinaigrette dressing 17

SCRATCH DRESSINGS: RANCH | BLEU CHEESE |
FRENCH | ITALIAN | BALSAMIC | HONEY DIJON |
CITRUS VINAIGRETTE | CILANTRO LIME RANCH

# SOUPS

#### LOBSTER BISQUE

creamy lobster bisque made from real maine lobster and a touch of brandy, finished with lemon creme fraiche, collops of lobsterclaw meat, topped with chives cup 7 bowl 9

#### FRENCH ONION

traditional french onion soup served with garlic croutons and swiss cheese  $\mbox{ cup 4 }\mbox{ bowl 6}$ 













