

# Appetizers

**Steakhouse Quesadilla**  
Prime Rib or Chicken with cheese melted on a crispy flour tortilla and served with sour cream and salsa.  
\$10.95

**Onion Rings**  
Large hand-breaded onion rings fried just right. Served with spicy Tiger sauce.  
\$6.95

**Grilled or Fried Chicken Wings**  
Eight large wings fried or grilled over a chargrill. Tossed in your choice of BBQ, buffalo, or teriyaki.  
\$9.95

**Boom Boom Shrimp**  
Hand-breaded spicy shrimp tossed in a sweet and spicy sauce.  
\$9.95

**Bruschetta**  
Grilled herb bread with a blend of tomato, garlic, basil and balsamic, finished with a balsamic glaze topped with shaved parmesan  
\$5.95

**Hand-Breaded Chicken Tenders**  
The best fried chicken around, golden brown and crispy, served with honey mustard.  
\$9.55

**Fish Fingers**  
White fish breaded and coated with cornflakes, fried, and served with a creamy tartar sauce.  
\$8.95

**Ahi Tuna**  
Sesame seed crusted Ahi on crisp wontons with mixed greens, cucumbers, and avocado tossed in a sesame dressing.  
\$13.95

**Calamari**  
Lightly dusted tubes and tentacles tossed with crisp pepperoncinis served with housemade marinara.  
\$10.95

**Seafood cakes**  
A blend of crab, sea scallops and white shrimp served with a key lime remoulade.  
\$12.95

## Salads

Served with your choice of dressing  
ranch, blue cheese, honey mustard, Italian, thousand island, apple cider vinaigrette, raspberry vinaigrette, balsamic vinaigrette.

**Wedge Salad**  
Crisp iceberg lettuce with Applewood smoked bacon, grape tomatoes, blue cheese crumbles, green onions, and cucumbers.  
\$10.55

**Cobb Salad**  
Mixed greens with a hard boiled egg, avocado, grape tomatoes, Applewood bacon, blue cheese, chives, and roasted turkey.  
\$13.55

**Tropical Salad**  
Mixed greens, pineapple, red onions topped with coconut crusted fish fingers.  
\$14.55

**Bunless Burger Salad**  
Beef burger with melted blue cheese over mixed greens with red onions and grape tomatoes.  
\$12.55

**Nut Berry Salad**  
Mixed greens topped with candied pecans, blueberries, feta cheese, grape tomatoes, red onions and chicken bites.  
\$13.55

**Side House Salad**  
Mixed greens, cucumbers, onions, feta and Greek olives  
\$3.95

## Sandwiches

**Philly Steak**  
Slow roasted ribeye, sautéed with onions and peppers, topped with melted provolone cheese and served on a hoagie. With choice of one side.  
\$12.55

**Bacon Cheeseburger**  
8oz Steak Burger  
Served with your choice of one side.  
\$13.55

**Grilled Chicken Sandwich**  
Grilled chicken and Swiss cheese with sautéed mushrooms.  
Served with your choice of one side.  
\$11.55

## Soup

**Homemade Chili**  
Made fresh with ground beef, fresh sausage, chili beans, and whole kernel corn.  
Cup \$ 3.95 Bowl \$4.95

**Loaded Homemade Chili**  
Loaded up with cheese, chopped onion, and sour cream.  
Cup \$ 4.95 Bowl \$5.95

**Soup of the day**  
Cup \$3.95 Bowl \$4.95

# Entrees

## Pot Roast

Slow-roasted pot roast served over a bed of mashed potatoes with the vegetable of the day.  
\$14.95

## Chicken / Veal Marsala

Hand carved veal round, pounded thin and pan seared, served atop fettucine Florentine, finished with marsala sauce, and a side of the vegetable of the day.  
\$19.95

## Blackened Haddock

Blackened haddock, pan-seared, and finished with a pineapple salsa served with mashed potatoes and the vegetable of the day.  
\$14.95

## Seafood Pasta

Sautéed shrimp, sea scallops, clams and mussels tossed in homemade red sauce and linguine.  
\$19.95

## Fenney Grilled Chicken

7oz grilled chicken breast topped with oven-roasted tomatoes, fresh mozzarella, finished with lemon butter and served with mashed potatoes and the vegetable of the day.  
\$14.95

## Mussels and Clams

Sautéed whole clams and mussels tossed in Sambuca, bacon, blue cheese sauce and linguine.  
\$17.95

## Broiled Shrimp & Scallops

Broiled white shrimp and sea scallops in garlic lemon butter sauce. Served with vegetable and choice of potato.  
\$17.95

## Shrimp and Grits

Sautéed white shrimp with chorizo over home style grit cakes with shallot cream sauce. Served with vegetables.  
\$15.95

## Prime Pork Chop

USDA Prime bone-in pork chop in mushroom marsala sauce, served with mashed potatoes and the vegetable of the day.  
\$18.95

## Bacon Wrapped Filet

Grilled petite bacon-wrapped filet served with mashed potatoes and the vegetable of the day.  
\$21.95

## Smothered Flank Steak

Seared 8oz marinated flank steak topped with onions and peppers. Served with rice and vegetable of the day.  
\$17.95

## Salmon

Grilled or blackened salmon served with mashed potatoes and the vegetable of the day.  
\$18.95

## Stuffed Shrimp

Butterflied jumbo white shrimp stuffed with crab, scallop stuffing topped with lemon chardonnay sauce. Served with vegetables and choice of potato.  
\$16.95

## Mahi Mahi

Seared mahi mahi topped with citrus buerre blanc over bed of rice  
\$18.95

## Seafood Cakes

A blend of crab, sea scallops and white shrimp served with a key lime remoulade, vegetable and choice of potato.  
\$16.95

## Fried Shrimp

Jumbo shrimp dusted in seasoned flour and fried. Served with coconut pineapple tartar sauce, and vegetable of the day and choice of potato.  
\$16.95

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## Sides

Additional Sides are \$2.95  
French Fries  
Mashed Potatoes  
Vegetable of the Day  
Baked Potato

## Dessert

Royal Macadamia Sundae \$5.95  
Housemade Apple Pie a la mode \$6.95  
Mike's Key Lime Pie \$5.95  
Homemade Cakes \$7.95