

# Appetizers

## Quesadilla

Your choice of steak or chicken breast with cheese melted in a crispy flour tortilla, and served with sour cream and salsa.

Chicken \$12.55 Steak \$14.55

## Fish Fingers

White fish breaded and coated with cornflakes, fried, and served with a creamy tartar sauce.

\$11.55

## Boom Boom Shrimp

Hand-breaded shrimp tossed in a sweet and spicy sauce, and served with ranch dressing.

\$11.55

## Chicken Wings

Eight wings fried or grilled over a chargrill, tossed in your choice of BBQ, buffalo, or teriyaki sauce.

\$ Market Price

## Chicken Tenders

The best hand-breaded chicken tenders around, golden brown and crispy, served with honey mustard.

\$11.95

## Bruschetta

Grilled herb bread with a blend of tomato, garlic, and basil, finished with a balsamic glaze, topped with shaved parmesan.

\$7.55

## Ahi Tuna

Sesame seed crusted ahi on crisp wontons with mixed greens, cucumbers, and avocado tossed in a sesame dressing.

\$15.55

# Salads

Served with your choice of dressing

Ranch, Blue Cheese, Honey Mustard, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette.

## Nut Berry Salad

Mixed greens topped with candied pecans, blueberries, feta cheese, grape tomatoes, red onions, and chicken.

\$14.55

## Bunless Burger Salad

Steak burger with blue cheese, over mixed greens, with red onions, and grape tomatoes.

\$14.55

## Cobb Salad

Mixed greens with a hard boiled egg, avocado, grape tomatoes, applewood bacon, blue cheese, chives, and roasted turkey.

\$14.55

## Wedge Salad

Crisp iceberg lettuce, with applewood smoked bacon, grape tomatoes, blue cheese crumbles, green onions, and cucumbers.

\$12.55

## Hometown Salad

Crystal lettuce with watermelon radish, kohlrabi microgreens, broccoli microgreens, heirloom cherry tomatoes, english cucumber, and basil.

\$14.55

## Side House Salad

Mixed greens, cucumbers, onions, feta, and greek olives.

\$4.95

# Sandwiches

Served with your choice of one side.

## Philly Cheesesteak

Slow roasted ribeye, sautéed with onions, topped with melted provolone cheese, and served on a hoagie roll.

\$14.55

Add: Sautéed Mushrooms \$1.00

Sautéed Peppers \$1.00

## Bacon Cheeseburger.

\$14.95

## Grilled Chicken & Swiss Sandwich

With sautéed mushrooms.

\$13.55

# Soup

## Homemade Chili

Made fresh with ground beef, fresh sausage, kidney beans, and whole kernel corn.

Cup \$ 4.95 Bowl \$5.95

## Loaded Homemade Chili

Loaded up with cheese, chopped onions, and sour cream.

Cup \$ 5.95 Bowl \$6.95

## Soup of the Day

Cup \$4.95 Bowl \$5.95

# Entrees

## Pot Roast

Slow-roasted pot roast, served over a bed of mashed potatoes, with the vegetable of the day.  
\$15.95

## Prime Pork Chop

USDA Prime pork chop in mushroom marsala sauce, served with mashed potatoes, and the vegetable of the day.  
\$21.55

## Veal or Chicken Marsala

Your choice of hand carved veal round or chicken, pan seared, served atop fettucine florentine, finished with marsala sauce, and a side of the vegetable of the day.  
\$21.95

## Center Cut Filet

Grilled 8oz filet, served with mashed potatoes, and the vegetable of the day.  
\$32.95

## Cajun Broiled Haddock

Cajun seasoned haddock, broiled, and finished with a pineapple salsa, served with mashed potatoes, and the vegetable of the day.  
\$16.55

## Smothered Flank Steak

Seared marinated flank steak, topped with sautéed onions and peppers, served with rice, and the vegetable of the day.  
\$20.55

## Seafood Pasta

Sautéed shrimp, sea scallops, clams, and mussels tossed in homemade red sauce, and linguine.  
\$22.95

## Salmon

Grilled salmon, served with mashed potatoes, and the vegetable of the day.  
\$20.95

## Fenney Grilled Chicken

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.  
\$16.95

## Stuffed Shrimp

Butterflied jumbo white shrimp, stuffed with crab, scallop stuffing, topped with lemon chardonnay sauce, served with the vegetable of the day, and choice of potato.  
\$19.55

## Broiled Shrimp & Scallops

Broiled white shrimp and sea scallops in garlic lemon butter sauce, served with the vegetable of the day, and choice of potato.  
\$20.95

## Mahi Mahi

Seared mahi mahi, topped with citrus beurre blanc, over a bed of rice.  
\$19.95

## Shrimp and Grits

Sautéed white shrimp with chorizo, over home style grit cakes, with shallot cream sauce, served with the vegetable of the day.  
\$17.55

## Fried Shrimp

Jumbo shrimp, dusted in seasoned flour and fried, served with coconut pineapple tartar sauce, vegetable of the day, and choice of potato.  
\$18.55

## Sides

Additional Sides are \$3.95

French Fries  
Mashed Potatoes  
Vegetable of the Day  
Baked Potato  
Homemade Cavatappi Macaroni Salad  
Fruit Cup (+\$2)

## Dessert

Haagen-Daz with  
Chocolate Syrup  
\$4.55  
Royal Macadamia  
Sundae  
\$7.55

Mikes Key Lime Pie  
\$6.95  
Chocolate Cake  
\$8.55  
Housemade Apple  
Pie a la Mode  
\$7.95

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A discretionary 20% gratuity will be added to parties of 6 or more