

20

Happy
New Year

18

Starters

Shrimp Cocktail

Chilled Jumbo Shrimp served with cocktail sauce 9.99



Fireside Sampler

BBQ Ribs, Mozzarella Sticks, Calamari & Spinach Quesadilla 15.99

Shrimp DeJonghe

Jumbo Shrimp & Garlic Butter baked to perfection 9.99

Fried Calamari

Lightly Dusted & Deep Fried 9.99

Black & Bleu Steak Bites

Blackened Steak Medallions, Bleu Cheese Crusted with a Cajun Cabernet Sauce 11.99



Asiago Cheese Spread

A blend of Asiago cheese, artichokes, spinach & sun-dried tomatoes served with warm bread 7.99

Saganaki

Imported Greek Cheese Flamed with Brandy & Finished with Lemon 6.99

Main Course

*Entrees served with warm bread, soup or salad, vegetables, & your choice of potato (except pastas)
Potato Choices: baked potato, mashed potatoes, baked sweet potato or French fries - Load your Potato for \$1 -
Substitute baked French Onion soup - 1.99*

Prime Rib

8oz - 18.99 12oz - 23.99 16oz - 28.99



King Filet

10oz - 32.99



New York Strip

16oz. - 28.99



Surf 'n' Turf

Two 5-6oz Canadian Cold Water Lobster Tails & a 10oz Filet 59.99



Steak Toppers

Sautéed Mushrooms | Sautéed Mushrooms & Onions |
Bleu Cheese Crusted | Garlic Horseradish Crusted 2.79
(Blackened - No Charge) | Oscar Style 6.99

Char Grilled Pork Chops

Two 10oz center cut chops 19.99



Broasted Pork Chops

Two 10oz butterflied broasted chops, lightly dusted and broasted, served plain or dipped in our honey BBQ sauce 19.99

BBQ Baby Back Ribs

Dry-rubbed & slow roasted, then basted in our homemade BBQ Sauce 1/2 Rack 18.99
Full Rack 28.99



Pasta Diablo

Grilled chicken, Italian sausage, fresh basil, garlic, and red pepper flakes in linguine with marinara. Topped with Asiago cheese 18.99 substitute shrimp 21.99

Blackened Shrimp Pasta

Served with linguine, mushrooms, asparagus, spinach, & sun-dried tomatoes in a Parmesan cream sauce 21.99

Mediterranean Chicken

Sautéed chicken breast with spinach, tomatoes, Kalamata olives & artichokes, topped with feta cheese 18.99

Norwegian Salmon

Lightly seasoned and grilled with olive oil & lemon 21.99
(blackened upon request)



Lobster Dinner

Two 5-6oz Canadian Cold Water Lobster Tails 35.99



Gulf Fried Shrimp

Six jumbo shrimp, breaded and fried to a golden brown 19.99

CHEF'S
SPECIALS

Veal Oscar

14 ounce bone-in veal ribeye, crab-crusted & topped with asparagus and béarnaise 29.99

Land & Sea Combo

A Tournado (4oz crab-crusted filet) & a 5-6 ounce Canadian Cold Water Lobster Tail 29.99