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## Dinner Menu

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### Salads

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**\* The Wedge \$11**

A crisp iceberg wedge with crumbled blue cheese, cherry tomatoes, diced red onion and crispy bacon  
drizzled with our homemade blue cheese dressing

**Caesar Salad \$9**

Crisp romaine, creamy dressing, parmesan crostini and double smoked bacon

**\* Mixed Baby Greens \$8**

Tender organic lettuce tossed in a white balsamic and basil dressing

**\* Beets Three Ways \$13**

Beet and chèvre mousse, roasted beets and chèvre and pickled beets  
over rocket with spiced walnuts

**\* Pan Seared Scallop Salad \$20**

Field greens tossed in a roasted pear vinaigrette with blue cheese, candied pecans,  
tomatoes, Bermuda onion and cucumber

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### Main Selections

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All selections excluding pasta and portobello, are served with your choice of roasted garlic mashed, loaded mashed,  
rice or oven roasted baby red potatoes and seasonal vegetables

**Catch of the Day** Market Price  
Chef inspired daily fresh fish selection

**\* Atlantic Salmon \$28**

Served with blistered tomatoes, kalamata olives, capers and grilled onions

**\* Pork Tenderloin \$26**

Oven roasted and served with a bacon, chili jam and a  
Screesh rum jus

**Osso Bucco \$26**

Red wine braised veal shank with mushroom, onion and pepper

**\* Beef Tenderloin \$38**

Charbroiled 8 oz beef tenderloin served with an exotic mushroom,  
roasted garlic and red wine demi

**\* Blue Ribbon Chicken \$24**

Filled with smoked ham and Swiss and served with a  
café mushroom sauce

**\* Grilled Ribeye \$39**

16oz Angus ribeye served with a chipotle compound butter and  
coated in our homemade rub

**Herb-parmesan Crusted Rack of Lamb \$39**

Dijon-herb-parmesan crusted and served with a sweet berry demi

**Crab and Lobster Stuffed Chicken \$28**

Supreme of chicken served with a saffron cream

**Chicken Pasta \$24**

Grilled chicken, double smoked bacon, tomato, onion and  
fresh basil tossed in a chardonnay cream

**\* Portobello Mushroom Tower \$20**

With a hearty bean and roasted tomato sauce, spinach, onions,  
roasted red peppers, button mushrooms, leeks, carrots, chèvre and  
provolone cheese

**Seafood Pasta \$26**

Shrimp, mussels, lobster, Atlantic salmon, julienne vegetables and dill  
in a Pernod cream