

Appetizers

Hot Stickers - Chinese dumplings loaded with pork and oriental seasonings. Lightly blackened and served with Szechuan soy sauce.	\$6.95	Pizza Margherita - A traditional hand tossed pizza topped with fresh garlic, olive oil, fresh basil, tomato, and cheese.	\$7.95
Baked Brie - A wheel of soft, mild cheese topped with butter, brown sugar, and chopped walnuts, then oven baked. Served with French bread and fresh fruit.	\$9.95	Calamari - Lightly battered and fried. Served with marinara and lemon.	\$8.25
Chicken Quesadillas - Grilled chicken breast, mushroom, green onion, and cheddar stuffed into a garlic and herb flour tortilla. Served with shredded lettuce, sour cream, and salsa.	\$9.95	Tuna Sashimi - Sushi grade tuna rolled in sesame seeds and pan seared. Served with pickled ginger, wasabi, and soy sauce.	Market
Soft shell Crab - Sautéed in lemon butter & white wine, or tempura battered and fried with a side of honey mustard.	\$8.50	Satay Chicken - Skewered chicken breast first marinated in a light teriyaki sauce then grilled. Served with our own ying-yang peanut sauce.	\$7.95

Soups & Salads

Customize your salad with the following items: chicken \$4, shrimp \$5, salmon \$6, or sirloin steak \$6.

French Onion - Topped with a crouton and provolone cheese, then oven baked until golden.	\$3.95 / \$4.95	Soup Du Jour - If you like hearty homemade soup, this is the place for you.	\$3.25 / \$4.25
220 Salad - Crisp iceberg and romaine lettuce tossed with red cabbage and carrots. Topped with tomato, celery, cucumbers, croutons, and cheddar cheese.	\$5.25	Field of Greens - Organic field greens tossed with balsamic vinaigrette. Topped with fresh bleu cheese crumbles.	\$6.95
Caesar Salad - Tossed with our Chef's Caesar dressing and freshly grated parmesan cheese. Add grilled chicken for \$4, shrimp for \$5, or salmon for \$5.	\$5.95	Cajun Fried Chicken Salad - Spicy chicken strips mounded over our fresh salad greens with tomatoes, red cabbage, cucumbers and cheddar served with our chef's homemade honey mustard dressing.	\$10.50
Crab Cake Louie Salad - Shredded lettuce, red cabbage, carrots, tomato, sliced black olives, and chopped egg topped with our signature crab cake and a side of Louie sauce.	\$12.95	Field of Fruit - Organic field greens tossed with balsamic vinaigrette, mandarin oranges, crumbled bleu cheese, strawberries, blackberries, blueberries, and walnuts.	\$8.95
Chicken Thai Cobb - A Thai style salad topped with grilled chicken breast, tomato, avocado, bean sprouts, green onion, cilantro, bacon, in a lime peanut dressing.	\$10.95	Field of Fruit w/ Blackened Salmon	\$13.95

Pasta & Specialties

Add a house salad for \$3...Caesar or Field of Greens for \$4...\$1 for sharing.

Smoked Mozzarella Ravioli - Freshly made ravioli tossed in a four cheese sauce.	\$11.95	Make Your Favorite Pasta - Choose penne, bow tie, or linguini, and pair it with marinara, Alfredo, or garlic & olive oil. Add grilled chicken or homemade meat sauce for \$4, shrimp for \$5, or veggies for \$1 ea.	\$9.95
Shrimp and Penne Pasta - Large gulf shrimp and mushrooms sautéed in lemon butter & white wine.	\$13.95	Black Tie Affair - Large gulf shrimp with andouille sausage, mushrooms, & cajun seasoning in a parmesan cream sauce and served over bow tie pasta.	\$14.95
Blackened Chicken Alfredo - Bow tie pasta with homemade Alfredo sauce.	\$13.95	Seafood Linguini - Shrimp, scallops, and langostinos sautéed with tomato, spinach, and linguini, in a tomato cream sauce.	\$17.95
Fish and Chips - Tempura battered white fish served over French fries with tartar sauce.	\$11.95		
Chicken Fingers - Tempura battered white meat chicken served with barbeque or honey mustard and fries.	\$9.95 - 6 pcs. \$11.95 - 8 pcs.		

From the Earth

Includes soup or salad, and your choice of baked potato, rice pilaf, or vegetable of the day. Loaded potato add \$1.50
Substitute a Caesar or Field of Greens for \$1.50. \$2 charge for sharing.

Filet Mignon - The most tender of all steaks. Hand-cut and trimmed with care by our chef.	\$21.95 6 oz. \$24.95 8 oz.
add bleu cheese crumbles or bourbon-mushroom glaze	\$1.50
add 3 Shrimp Hawaiian or a grilled shrimp skewer	\$5.00
Surf & Turf - 6 oz. Filet Mignon paired with our crab cake.	\$27.95
New York Strip - A 12 oz. strip hand-cut and trimmed by our chef. The "King of Steaks."	\$22.95
Steak Al Forno - A 12 oz. New York strip, rubbed with fresh garlic and rosemary finished with a parmesan crust.	\$23.95
Bourbon Steak - A 10 oz. top sirloin in a New Orleans style bourbon marinade with sautéed mushrooms.	\$18.95
Beef or Chicken Stir Fry - Chicken or beef sirloin stir fried with fresh vegetables and oriental sauce.	\$16.95
Pork Margarita - Twin chargrilled boneless chops, marinated in a Jose Cuervo margarita. Topped with demi glace & lime.	\$16.95
Chicken Marsala - Sautéed chicken breast with mushroom, demi glace, and Marsala wine.	\$16.95
Chicken Piccata - Sautéed chicken breast in a lemon butter white wine sauce with capers.	\$16.95

From the Sea

Includes soup or salad. Substitute a Caesar or Field of Greens for \$1.50. Loaded potato add \$1.50

Wasabi Crusted Ahi - Sushi grade tuna rolled in panko breadcrumbs and wasabi. Finished with sweet chili sauce and served with udon noodles and stir fried vegetables.	\$22.95
Bacon Crusted Scallops - Large sea scallops sautéed with a bacon crust topped with smoked gouda cream.	\$22.95
Fresh Catch of the Day - Ask your server about today's catch prepared grilled, blackened, sautéed, or fried.	Market
Almondine, Florentine, Bourbon, or Piccata style add	\$1.50
Salmon - A fresh Norwegian fillet prepared grilled, blackened, or sautéed in a lemon butter white wine sauce.	\$18.95
Crab Stuffed Tilapia - Stuffed with crabmeat, oven roasted, and topped with roasted red pepper sauce.	\$19.95
Tortilla Crusted Tilapia - Crusted with crushed tortilla strips and parmesan cheese. Served with black beans and rice and mango salsa.	\$19.95
Fried Shrimp - 10 gulf shrimp tempura battered and deep fried. Served with Szechuan soy sauce.	\$16.95
Shrimp Scampi - Large gulf shrimp sautéed in lemon butter garlic cream.	\$17.95
Shrimp Hawaiian - Large gulf shrimp stuffed with pineapple slices, wrapped in bacon, then charbroiled to perfection and topped with teriyaki.	\$17.95
Soft shell Crab - Two softshell crabs available tempura fried or sautéed in lemon butter and white wine.	\$19.95
Crab Cake Dinner - Two Maryland-style lump crab cakes served with roasted red pepper sauce.	\$19.95

18% gratuity will be added to parties of 8 or larger.

Burgers & Sandwiches

Served on your choice of fresh baguette bread or soft bun. Add bacon, sautéed mushrooms, or sautéed onions for \$.75 each.

Old Fashioned Hamburger - Hand pattied USDA choice beef chargrilled the way you like it. \$8	Blue Moo - A house specialty... topped with melting bleu cheese crumbles. \$9.50
Black Jack Burger - Seasoned with cajun spices, then topped with melted jack cheese and sautéed mushrooms. \$9.50	Bacon Cheddar Chicken - Fire grilled chicken breast topped with cheddar & bacon. Served with a side of barbeque sauce. \$9.50
Sirloin Steak Sandwich - Chargrilled, then hand sliced onto a baguette. \$9.95	Blackened Chicken Sandwich - A blackened chicken breast topped with melted jack cheese with a side of mayo. \$9.50
Portobello Mushroom Melt - Chargrilled, then sliced and topped with sautéed onions and melting provolone. Served with a side of roasted red pepper sauce. \$9.50	Chicken Club - Charbroiled chicken breast thinly sliced with bacon, lettuce, tomato, and mayonnaise on French baguette. \$8.95

Homemade Desserts

Authentic Key Lime Pie - Real Key lime custard served on a Lorne Doone crust and finished with whipped topping. \$4.95	Reese's Peanut Butter Cup Cheesecake - Fresh baked cheesecake filled with Reese's Peanut Butter Cup pieces, baked in a graham cracker crust then topped with peanuts, chocolate syrup, and whipped cream. \$5.95
Crème Brulee - Vanilla custard with caramelized sugar crust, accompanied with fresh fruit. \$5.95	Chocolate Velvet Cake - Rich, dark Ambrosia Chocolate carefully blended with Cherry Brandy and Crème de Cacao, with a hint of peanut butter mousse. Served over a delicate raspberry sauce. \$5.95
Upside Down Apple Pie - Juicy Granny Smith apples, walnuts, and sweet crumbles turned over and topped with vanilla ice cream and whipped topping. \$5.95	Ice Cream and Sherbet - Vanilla or chocolate ice cream, or rainbow sherbet. \$1.95
Three Berry Shortcake - Fresh strawberries, blackberries, and blueberries sprinkled over vanilla ice cream and whipped topping, on top of a homemade biscuit. \$5.95	

Beverages

Coca Cola, Diet Coke, Sprite, or Fruit Punch \$1.95	Assorted Hot Teas \$1.95
Freshly Brewed Iced Tea \$1.95	Bottomless Cup of Coffee \$1.95
Flavored Iced Tea \$2.95	Homemade Lemonade (free refills) \$1.95
Perrier Sparkling Water \$2.95	San Pellegrino Sparkling Water \$2.95
	Evian Spring Water \$2.95

Consumer Advisory--Consuming raw or undercooked meat, eggs, poultry, or seafood may increase your risk of contracting a foodborne illness--especially if you have certain medical conditions.