

# DINNER

## STARTERS

Prawn Cocktail		13.75
Panko Crusted Blue Crab Cakes		14.00
Calamari with Cocktail Aioli		13.00
Pan Seared Ahi Tuna with Chili Plum Sauce		13.75
Roma Brushetta		10.00
Crab & Shrimp Stuffed Portobello with Ricotta Topping		13.75
Citrus Flight of Beef with Trio of Sauces		15.75
Scampi with Lemon Butter Sauce		15.75
Mushroom Bisque	Cup	5.25
Soup of the Day	Bowl	8.50

## SALADS

Asian Chicken Salad		18.00
Brandon's Cobb Salad		17.00
Baby Spinach	Salmon	20.00
	Chicken	17.00
Caesar Salad	Salmon	20.00
	Chicken	17.00
Seafood Louie		20.00
Southwestern Taco Salad		20.00
Bistro Filet Salad		21.00

### SIDE SALADS

Spinach Salad	6.25
Caesar Salad	
Green Salad	

### SIDE DISHES

Sautéed Mushrooms	6.25
Seasonal Vegetables	
Sautéed Spinach or Spinach AuGratin	
Mashed Potatoes or Au Gratin Potatoes	
Garlic Cheese Bread	
Rice Pilaf	

