

# DINNERS

All Dinner Entrées are served with a **Popover and a Mixed Greens Salad** with toasted almonds.  
**Our House made Salad Dressings:** Judie's Famous Poppy Seed, Balsamic Vinaigrette, Caesar, Creamy Onion, Blue Cheese, French Vinaigrette, Low Fat Ranch  
For a half Caesar Salad instead of the Dinner Salad add 2.50

## CHICKEN

### LOBSTER RAVIOLI & CHICKEN

two grilled chicken breasts topped with jumbo lobster ravioli tossed with spinach and tomatoes in a sherry garlic cream sauce with cracked pepper, served with a crispy risotto cake 25.95

### MADEIRA CHICKEN DINNER

two grilled chicken breasts in rich madeira mushroom sauce, served over garlic mascarpone mashed potatoes topped with caramelized onions, basil & roasted red peppers 24.95

## STEAK

### PETIT FILET MIGNON

Beef Tenderloin\* (5 oz), grilled to your liking with cracked black pepper, served with roasted garlic mascarpone mashed potatoes and seasonal vegetable, finished with lemon demi-glace 29.95

### STEAK & POTATO COMBO

grilled New York sirloin steak\* with roasted garlic mascarpone mashed potatoes, a fried tempura potato cup stuffed with bacon, cheddar cheese and scallions, garnished with onion rings and creamy onion dip 29.95

### SOUTHWEST RUBBED STEAK

grilled New York sirloin steak\* rubbed with mild Santa Fe spices, with grilled tomatoes, crumbled bacon, fresh mozzarella and garlic mascarpone mashed potatoes with a three onion brown gravy 29.95

### STEAK & MUSHROOM RISOTTO

grilled New York sirloin steak\*, served with portabella and white mushroom risotto with roasted garlic, spinach, basil and a dash of cream 29.95

*\*cooked to order – consuming undercooked meats may increase your risk of foodborne illness*

## SEAFOOD

### ROASTED GARLIC SALMON

grilled salmon filet slathered with roasted garlic, served with sautéed leeks, spinach, portabella mushrooms, capers, lemon slices and penne pasta, finished with butter, basil and cracked pepper 24.95

### SEAFOOD GUMBO

a Bayou classic of shrimp, chorizo, scallops, salmon and lobster, in our house gumbo sauce, with sweet peppers and onions, topped with rice, garnished with crostini 25.95

### DRUNKEN SCALLOPS & BACON

sea scallops broiled with panko crumbs and parmesan, served with sautéed spinach, bacon, corn, zucchini, leeks and angel hair pasta in a mild Mexican tomato amber dos equis beer sauce 25.95

## LAMB SHANK

Our Lamb Shanks (market size/price) are braised for 3½ hours on the bone until well done and fork tender, served on a crisp shredded potato pancake stuffed with grilled tomatoes, roasted garlic mascarpone mashed potatoes and browned onions, finished with burgundy lamb jus 25.95 – 29.95  
*Substitute sautéed vegetables for the potato pancake: broccoli, zucchini, spinach, mushrooms, carrots, red peppers and onions*

## VEGETARIAN

### VEGETARIAN\* DINNER WITH BLACK BEAN SAUCE

two crispy risotto cakes topped with mascarpone cheese, served over our house made black beans, topped with grilled portabella mushroom slices, corn, zucchini, broccoli, diced fresh tomatoes and cilantro 22.95

*\*this dish can be easily made Vegan upon request*