



DINNER MENU

SOUP DU JOUR 4

YOUR SERVER WILL OFFER YOU TODAY'S FRESH SELECTION

SALADS AND APPETIZERS

GREEK SALAD OVER MIXED GREENS 9

AN ARRANGEMENT OF TOMATOES, CUCUMBER, RED ONION, KALAMATA OLIVES AND ORANGE SECTIONS SERVED OVER MIXED GREENS IN A GREEK VINAIGRETTE DRESSING. SERVED WITH LAVASCH CRACKERS.

MIXED FIELD GREENS 5

TENDER MESCLUN GREENS AND BABY SPINACH TOSSED IN YOUR CHOICE OF DRESSING. SERVED WITH GRISSINI BREAD STICKS.

GRILLED CHICKEN CAESAR SALAD 11

ROMAINE LETTUCE TOSSED WITH GRILLED CHICKEN IN A CAESAR DRESSING AND PARMESAN CHEESE WITH GARLIC CROUTONS AND A PARMESAN CRISP.

PAILLARD OF SALMON OVER MESCLUN GREENS 13

SEARED CHILEAN SALMON OVER FRESH GREENS TOSSED IN A RASPBERRY BALSAMIC VINAIGRETTE, WITH ASSORTED FRESH GARDEN VEGETABLES.

SEARED SEA SCALLOPS OVER FIELD GREENS 18

SWEET FRESH SCALLOPS PAN SEARED AND ARRANGED WITH MESCLUN GREENS AND A RASPBERRY BALSAMIC VINAIGRETTE.

ASPARAGUS PILLOW WITH SHITAKE MUSHROOMS 9.5

ASPARAGUS TUCKED IN A PUFF PASTRY PILLOW WITH A SHITAKE MUSHROOM AND FRESH THYME SAUCE.

SHRIMP COCKTAIL 10

GULF SHRIMP ARRANGED WITH CELERY ROOT SLAW AND COCKTAIL SAUCE.

PROSCIUTTO AND SCALLOPS OVER CHEESE GRITS 13

GRILLED PROSCIUTTO WRAPPED SEA SCALLOPS SERVED OVER CREAMY CHEESE GRITS WITH CHIPOTLE CHIVE BUTTER.



ENTREES

ENTREES SERVED WITH YOUR CHOICE OF A SMALL CAESAR OR GARDEN SALAD

GRILLED FILET OF BEEF WITH GREEN PEPPERCORN SAUCE 24

GRILLED TOP CHOICE BEEF TENDERLOIN WITH A GREEN PEPPERCORN SAUCE. SERVED WITH RUSTIC YUKON GOLD POTATOES AND SEASONAL VEGETABLES.

BREAST OF CHICKEN PICATTA 16

SAUTÉED BREAST OF CHICKEN IN CHARDONNAY WINE WITH CAPERS AND LEMON BUTTER SAUCE. SERVED WITH CONFETTI RICE PILAF AND BROCCOLI FLORETS.

NEW YORK STRIP STEAK WITH HUNTERS SAUCE 24

TOP CHOICE N.Y. STRIP STEAK GRILLED TO YOUR LIKING WITH A SAUCE MADE OF PEPPERY DEMI-GLACE, WILD MUSHROOMS, MADEIRA WINE AND ENHANCED WITH CREAM. SERVED WITH RUSTIC YUKON GOLD POTATOES AND VEGETABLE MEDLEY.

SHRIMP PESCATORE OVER LINGUINI PASTA 19

GULF WHITE SHRIMP SAUTÉED IN FRESH HERBS AND THEN TOSSED INTO CRISPY PANKO CRUMBS AND SERVED OVER A LIGHT PESTO CREAM SAUCE. SERVED WITH YOUR CHOICE OF VEGETABLE.

PORK TENDERLOIN NORMANDY 17

MEDALLIONS OF PORK AND APPLES SAUTÉED WITH CALVADOS. ACCOMPANIED WITH SWEET POTATO HASH AND WINTER VEGETABLES.

CHEF'S FRESH CATCH OF THE DAY MARKET PRICE

GRILLED AUSTRALIAN LAMB CHOPS 27

TWIN AUSTRALIAN DOUBLE BONE LAMB CHOPS ENCRUSTED WITH DIJON MUSTARD AND SEASONED PANKO BREAK CRUMBS. SERVED WITH RUSTIC YUKON GOLD POTATOES & ASPARAGUS.

CIOPPINO 26

SHRIMP, CLAMS, MUSSELS, SEA SCALLOPS AND CRAB STEWED IN A SPICY TOMATO SAUCE AND SERVED OVER LINGUINI.

GRILLED VEGETABLE AND GOAT CHEESE STACK 14

LAYERS OF EGGPLANT, ZUCCHINI, ROASTED RED PEPPERS AND PORTABELLA MUSHROOMS SURROUNDED BY FETTUCCHINI AND MARINARA.

SANDWICHES

RACQUET BURGER 9

ONE HALF POUND TOP CHOICE GROUND BEEF PATTY SERVED ON A KAISER ROLL GARNISHED WITH LETTUCE, TOMATO, AND YOUR CHOICE OF DANISH HAVARTI, SMOKED CHEDDAR OR FINLANDIA SWISS.

GRILLED CHICKEN SANDWICH 9

MARINATED BREAST OF CHICKEN PREPARED BLACKENED OR GRILLED. SERVED ON A CIABATTA ROLL WITH YOUR CHOICE OF DANISH HAVARTI, SMOKED CHEDDAR, OR FINLANDIA SWISS CHEESE, MAYONNAISE, LETTUCE AND TOMATO.

CLUB SANDWICH 9

TRADITIONAL CLUB SANDWICH SERVED ON YOUR CHOICE OF WHITE OR WHEAT BREAD.

TILAPIA SANDWICH 10

BLACKENED TILAPIA SERVED ON YOUR CHOICE OF BREAD, WITH LETTUCE, TOMATO AND REMOULADE SAUCE.

SANDWICHES SERVED WITH YOUR CHOICE OF CHIPS, FRIES OR FRESH FRUIT