

## Starters & Salads

**Soup of the Moment** Ask your server about our creation of the day! Cup 5 ~ Bowl 8

**Shrimp Cocktail** Served with our house spicy cocktail sauce 18

\***Sriracha Ahi Tuna** Sesame crusted Ahi Tuna, avocado, sweet soy reduction, Sriracha aioli & honey wasabi 18

**Calamari Steak Strips** Lightly dusted then pan seared with lemon Beurre Blanc sauce 18  
**Just for One** ½ portion 12

**Southwestern Caesar Salad** Crisp romaine with shredded parmesan, yellow corn, black beans, mixed with house made chipotle Caesar dressing topped with colorful tortilla strips 15

**Classic Caesar** with creamy Caesar dressing 14

**add Grilled Chicken ~ 5 add Grilled Salmon ~ 8**

\* **Sesame Ahi Tuna Salad** Sesame encrusted and seared Ahi Tuna served over fresh chopped assorted greens, cherry tomatoes, cucumbers, shaved carrots finished with soy sauce 20

## **Side Salads**

Spinach Salad / Caesar Salad / House Salad 6

Ranch, Wasabi Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic Vinaigrette & Red Wine Vinaigrette

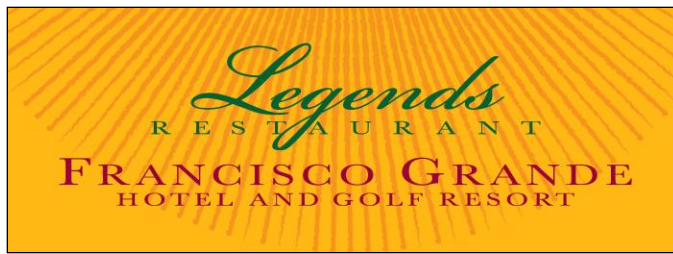
## Pasta

**Chicken or Shrimp Piccata**- Sautéed chicken breast or shrimp finished with a lemon caper sauce, parmesan cheese shallots, mushroom served over angel hair pasta ~ Chicken 23 ~ Shrimp 28 #

**Encrusted Pasta** -Lightly parmesan encrusted chicken breast, grilled shrimp with a spicy mushroom parmesan cream sauce served over bow tie pasta 29 #

*Cuisine of the Sun*

*Cuisine of the Sun*



## Entrées

\***Petit Filet Mignon** 6 oz. Filet of beef finished with a red wine demi glaze 35 #

\***Grilled Ribeye Steak** Our classic 12oz topped with melting tarragon butter sauce 32 #

---

**Popular Steak Additions-** Three Sautéed Shrimp 8 or Sautéed Mushroom 4

---

**Southwestern Cilantro Chicken** Marinated double breast chicken served with salsa parmesan cream sauce, topped with pico de gallo 22

\***Charbroiled Citrus Salmon** simply cooked to perfection with citrus flavors 26

**St. Louis Style Ribs** Pork ribs braised, rubbed & glazed to BBQ perfection  
Full Rack 30 # ~ Half Rack 21

---

### **Above Entrées Served with**

Fresh vegetable of the day & your choice of baked potato, garlic mashed potato or rice pilaf

---

### **Add to any Entrée**

Asparagus & Mushroom 8 / Sautéed Spinach 6 / Broccoli 6

---

**Chicken Marsala** Grilled chicken breast topped with house marsala wine sauce, served with vegetable of the day & creamy parmesan risotto. Garnished with slow cooked herb mushrooms and roasted garlics 23

**Mahi Mahi Fish or Shrimp Tacos** Two delicate tacos served with homemade chipotle sauce, house salsa and colorful tortilla chips ~ 16

**Fish `N` Chips** Beer battered cod fried to a crisp golden brown served with waffle fries, coleslaw and tartar sauce ~ 16

### **Roasted Prime Rib of Beef**

Slow roasted with fresh rosemary, garlic, sea salt & thyme

**(Fridays & Saturdays)**

8oz ~ 25

12oz ~ 31 #

The Pounder ~ 35 #

---

*\*Consuming Raw or Undercooked Food can increase your risk for Food Bourne Illness\**

*# Included as a Golf and Dinner item with additional charge*

*There will be 3.00 fee for Split Plates*

*18% Gratuity will be added to any party 8 or larger*

*Cuisine of the Sun*

*Cuisine of the Sun*