

Entreés

*Wine pairing as suggested by our Chef

Fresh Fish of the Day

Ask your server about today's delivery.

* *Pinot Grigio or Chardonnay*

Sesame Crusted Salmon

Fresh Atlantic salmon crusted with sesame seeds served with white rice, wok seared vegetables and topped with a ginger soy glaze.

* *Riesling or Chardonnay*

Jambalaya

An old Creole recipe straight from New Orleans. Jumbo shrimp sautéed with andouille sausage, chicken, mushrooms, bell peppers and onions blended in a flavorful sauce, served over white rice - **spicy!**

* *Pinot Noir*

Maple Glazed Pork Chop

A thick, juicy chop continually basted with a maple mustard glaze for a tangy sweet finish. Accompanied by apple peach chutney, our signature inside-out mashed potatoes and seasonal vegetables.

* *Chardonnay, Pinot Noir or Merlot*

Shrimp and Crab Cannelloni

Fresh made Crêpes stuffed with shrimp, crab, and ricotta cheese.

Topped with lobster sauce, parmesan cheese and parsley.

Served with a petite garden salad and toasted asiago bread.

* *Chardonnay or Merlot*

Oak-Smoked Baby Back Ribs

A full rack of tasty and tender baby back ribs rubbed with a unique blend of spices, slowly smoked over glowing oak coals and basted with our signature barbecue sauce. Served with coleslaw and crispy fries.

* *Merlot or Cabernet*

Cajun Stuffed Chicken

Chicken breast filled with a spicy sausage and herb stuffing, wrapped in our Cajun spiced bacon and oven roasted. Served over an andouille cream sauce with our signature inside-out mashed potatoes and seasonal vegetables.

* *Chardonnay or Syrah*

Beef Short Rib

Slow braised choice beef short rib served with inside out mashed potatoes, sautéed spinach and balsamic red wine demi glaze.

* *Cabernet or Merlot*

New York Strip Steak

14 ounces of **USDA Prime center-cut New York strip**, aged for 28 days and grilled over an oak flame. Accompanied by the potato of your choice and seasonal vegetables.

Add balsamic red wine demi glaze

* *Merlot or Cabernet*

Ribeye Steak

16 ounce Ribeye hand cut in-house and grilled to order. Served with seasonal vegetables and your choice of potato.

Add balsamic red wine demi glaze

* *Pinot Noir or Merlot*

Please advise your server of any allergies prior to ordering.

An 18% gratuity will be added for parties of six or more.

Consuming raw or undercooked hamburger, meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness especially if you have certain medical conditions.