

STARTERS

OLIVE TASTING

assorted marinated olives . peppers . garlic . crostinis
6.

LUMP CRAB CAKE

corn maque choux . mixed greens . fried onions
10.

FRIED CALAMARI

with key lime aioli . chipotle aioli . mixed greens
8.

FRIED GREEN TOMATOES

smoked tomato cream sauce . goat cheese
7.

STEAMED PRINCE EDWARD ISLAND MUSSELS

tossed with white wine . shallots and cream
9

TOMATO BRUSCHETTA

tomatoes marinated in garlic . rosemary . onion . olive oil
8.

ROASTED RED PEPPER HUMMUS

assorted olives . sundried tomatoes . feta cheese . roasted red peppers
7.

SALADS

HOUSE SALAD

mixed greens . tomatoes . onions . cucumber
house vinaigrette
5.

ICEBERG WEDGE

apple smoked bacon, tomatoes, red onion,
bleu cheese dressing
6.

WINE RUELS SALAD

mixed greens . granny smith apples . candied pecans . red onion . fried goat cheese . riesling vinaigrette
7.

ENTREES

BISTRO BURGER

roasted red peppers and goat cheese . kaiser roll
house cut - french fries
10.

PRIME NY SIRLOIN

10 oz. filet style with bearnaise butter .
house cut - grilled asparagus
24.

GRILLED RIBEYE STEAK

mashed potatoes . chef's vegetable
served with our house made bourbon steak sauce
26.

SEAFOOD LINGUINI

Prince Edward Island mussels . gulf shrimp . grouper
tossed in a light tomato sauce
17.

BONE IN NATURAL PORK CHOP

vermont cheddar mac n cheese . fried green tomato . finished
with sweet onion demi glace
21.

STUFFED CHICKEN BREAST

asparagus . roasted red peppers and goat cheese served with
mashed potatoes and chicken jus
19.

CHEF SPECIALTIES

SHRIMP AND GRITS

shrimp . andouille sausage . onions . sweet bell peppers
smoked tomato cream sauce
18.

PARMESAN CRUSTED RED GROUPEL

lemon . tomatoes . caper butter . chef's vegetable
25.

MAPLE LEAF FARMS DUCK LEG CONFIT

ask your server for the chef's daily preparation

TWIN MAINE LOBSTER TAILS

(2) 5 -6 oz. Maine lobster tails . pea and goat cheese risotto

PRICED DAILY

MARKET PRICE

FRIDAY NIGHT

SLOW ROASTED PRIME RIB

served with mashed potatoes . chef's vegetable . natural jus . horseradish sour cream
20.

GRILLED FLAT BREADS

additional toppings and cheese sauce add 1.00 each

WHITE

Theros olive oil . parsley . mozzarella . provolone

8.

BLACK OLIVE

mozzarella . feta . tomato sauce . sun dried tomatoes

9.

SHRIMP

shrimp . scallions . mozzarella . cheese sauce

11.

CHICKEN

grilled chicken breast . smoked tomato sauce . red onion . cheddar

10.

TOMATO BRUSCHETTA

tomatoes . herbs . onions . fresh mozzarella

8.

MUSHROOM

portobello mushrooms . tomato sauce . mozzarella

9.

STEAK

*ribeye steak . red pepper flake . spinach . red onion
cheese sauce*

12.

KIDS CHOICE 12 AND UNDER

FRIED CHICKEN STRIPS

w/french fries

6.

1/4 LB. CHEESEBURGER

w/french fries

6.

PASTA LINGUINI

w/Butter Sauce or Marinara

6.

FRIED CALAMARI

marinara and parmesan

6.

BEER

BUDWEISER.....	St. Louis, MO	3.
BUD LIGHT.....	St. Louis, MO	3.
MICHELOB LIGHT.....	St. Louis, MO	3.
MICHELOB ULTRA.....	St. Louis, MO	3.
COORS LIGHT.....	Golden, CO	3.
BLUE MOON WHEAT ALE.....	Denver, CO	4.25
MILLER LIGHT.....	Milwaukee, WI	3.
SAM ADAMS BOSTON LAGER.....	Boston, MA	4.
SARANAC BLACK & TAN.....	Saranac, NY	4.
OMMEGANG THE PHILOSOPHERS.....	Cooperstown, NY	7.5
HIGHLAND GAELIC ALE.....	Asheville, NC	4.25
HIGHLAND OATMEAL PORTER.....	Asheville, NC	4.25
SWEET WATER I.P.A.....	Atlanta, GA	4.25
SIERRA NEVEDA PALE ALE.....	Chico, CA	4.25
PERONI.....	Rome, ITALY	4.25
CORONA.....	MEXICO	4.
HEINIKEN.....	HOLLAND	4.
AMSTEL LIGHT.....	HOLLAND	4.
PILSNER URQUELL.....	Plzen, CZECH	4.
STELLA ARTOIS.....	BELGIUM	4.
GUINNESS.....	Dublin, IRELAND	4.25