

~ Dinner Entrees ~

All entrees are served with Rice Pilaf, Fresh Vegetables and a choice of Soup, Salad or Cuban Black Beans.

~ Fresh Sturgeon Market Price ~

A fresh sturgeon filet seasoned with cajun spices, grilled and served with mango salsa.



~ Fresh Salmon \$21.95 ~

A fresh salmon filet encrusted in panko grilled and served with a sour cream dill sauce.

~ Fresh Trout Almondine \$18.50 ~

A whole rainbow trout encrusted in crushed almonds, grilled and served with an Amaretto cream sauce.



~ Seafood Coquille \$21.00 ~

A blend of scallops, crabmeat and rock shrimp, prepared in a lemon cream sauce and topped with fresh parmesan cheese, and toasted bread crumbs.

~ Linguini & Clams \$20.00 ~

Fresh Clams prepared in a white wine garlic sauce, served with linguini, and shredded parmesan cheese.

~ Smoked Pork Ribs \$18.50 ~

St. Louis style smoked pork ribs basted with our zesty BBQ sauce.

~ Chicken Saltimbocca 21 ~

A grilled chicken breast topped with sauteed proscuitto, artichoke hearts, and capers in a white wine garlic butter sauce.

~ Chicken Parmesan \$18.95 ~

A panko encrusted chicken breast, grilled and topped with homemade marinara sauce, jack, and parmesan cheeses.

Served over a bed of pasta.

~ Steamed Clams Market Price ~

A hearty portion of clams prepared in a white wine, garlic and butter broth.

Sorry no checks accepted

Master Card, Visa And American Express Gladly Accepted.

~ Tax is added to all food and beverages. Split Plate Charge \$3 ~

