

DINNER MENU

STARTERS

CHARCUTERIE PLATE - smoked salmon, pita points, chef's selection of cured meat & artisan cheese, served with cucumber dill sauce	\$16
LOBSTER NACHOS - lobster tail meat smothered with cheese & lobster queso, served with salsa roja & sour cream	\$14
CITY SAMPLER - (1) crab cake, (1) cajun chicken egg roll, calamari & hummus served with marinara, mandarin orange sauce & salsa roja	\$12
STUFFED PORTOBELLO - Portobello mushroom marinated in white wine & garlic, stuffed with scallops, shrimp, crab & crawfish	\$10
FRIED OYSTERS ROCKEFELLER - wilted spinach, diced tomatoes, spinach & artichoke dip, topped with diced bacon & spicy remoulade	\$10
SEA BAKE - crab, shrimp, bay scallops & crawfish baked in a Parmesan cream sauce, served with toast points	\$10
SESAME ENCRUSTED AHI TUNA - sashimi grade Ahi tuna, served on a wonton crisp with grilled pineapple salsa & wasabi aioli	\$10
CALAMARI - lightly breaded, seasoned & then fried, served with marinara sauce & lemon	\$9
CAPELLINI CRAB CAKES - our special recipe served with a spicy remoulade	\$9
MOZZARELLA & TOMATO SALAD - fresh basil, buffalo mozzarella & tomatoes on a bed of field greens, with olive oil & balsamic vinegar	\$8
SPINACH & ARTICHOKE DIP - served with tri color chips	\$8
TEMPURA FRIED ASPARGUS - served with wasabi ranch	\$8
CHICKEN QUESADILLAS - grilled chicken, bacon, tomato, & cheddar-jack cheese, served with salsa, sour cream & chives	\$8
HUMMUS – roasted red pepper, served with toasted pita points	\$8
CHICKEN WINGS - served buffalo, BBQ, teriyaki or salt n pepper (All drums or all wings add \$1)	\$8
BARBEQUE CHICKEN CHIPS - each chip is smothered with barbeque chicken & cheese, served with sour cream & BBQ sauce	\$7
CAJUN CHICKEN EGGROLLS - blackened chicken, corn & Gouda cheese served with Asian dressing & salsa roja	\$7

STEAKS, CHOPS & MORE

(ALL STEAKS AGED 21 DAYS)

BRAISED SHORT RIBS - slow roasted with mire poix, served in a cabernet demi glace with Parmesan risotto & wilted spinach	\$26
RACK OF LAMB - tender New Zealand lamb, seasoned with herbs & spices, served with Parmesan mashed potatoes & asparagus	\$24
SOUTHBEACH SAMPLER - 4 oz. filet mignon, grilled chicken breast & scallops served with cauliflower mash & asparagus	\$24
MIXED GRILL - a sampler of rack of lamb, filet mignon, & grilled pork loin, served with Parmesan mashed potatoes & asparagus	\$23
FILET MIGNON - a half pound served over wild mushroom sauce with Parmesan mashed potatoes & grilled asparagus	\$23
RIBEYE STEAK - 14 oz. served with Parmesan mashed potatoes & grilled asparagus	\$22
GORGONZOLA NY STRIP - 12 oz. topped with Gorgonzola butter & onion tanglers, served with Parmesan mashed potatoes & grilled asparagus	\$22
GOURMET MEATLOAF - a blend of seasoned buffalo, pork & veal piled atop Parmesan mashed potatoes & veggies	\$14
CRACKLIN' PORK LOIN - marinated & slow cooked, finished on the grill, piled high atop Parmesan mashed potatoes & sautéed veggies	\$14

SURF & TURF - add one lobster tail OR (4) jumbo scallops to any above entrée	\$10
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SEAFOOD

TWIN TAILS - (2) cold water lobster tails served with risotto & veggies	\$24
BLACKENED SEAFOOD - blackened sea bass, shrimp & scallops served in a Cajun cream sauce, with our Parmesan mashed potatoes	\$23
LEMONGRASS SEARED SCALLOPS - served with Parmesan risotto & wilted field greens in a raspberry lemongrass sauce	\$19
SMOTHERED CAROLINA TROUT - seasoned & smothered in a Cajun seafood cream sauce, served with risotto & veggies (OR PLAIN \$15)	\$18
SESAME ENCRUSTED TUNA - sashimi grade Ahi tuna with grilled pineapple salsa, risotto & veggies	\$17
SEAFOOD STUFFED EGGPLANT & SHRIMP - eggplant stuffed with seafood, served in a roasted red pepper lobster sauce with shrimp	\$17
CAJUN GRILLED SALMON - fresh Atlantic salmon topped with a Creole mustard honey glaze, served with risotto & veggies	\$16

CHICKEN

CHICKEN SALTIMBOCCA - prosciutto, spinach & fresh mushrooms over sautéed chicken breast with mozzarella cheese in a Madeira wine sauce	\$16
CHICKEN MADEIRA - sautéed with fresh mushrooms & Madeira wine, served with Parmesan mashed potatoes & veggies	\$14
CHICKEN PANZANILLA - chicken, mushrooms, artichokes, sun-dried tomatoes & spinach in a white wine sauce, served with focaccia point	\$14

PASTA

LOBSTER RAVIOLI - served in a roasted red pepper lobster sauce with fresh tomatoes	\$17
SEAFOOD CAPELLINI - crab, shrimp, scallops & crawfish in a Cajun cream sauce, served over angel hair pasta	\$17
TORTELLONI ROMA - cheese tortelloni in a creamy garlic alfredo with peas, prosciutto & Portobello mushrooms	\$17
BLACKENED SHRIMP or CHICKEN ALFREDO - served in a creamy Alfredo sauce over bow tie pasta	\$14
FARFALLE FLORENTINE - garlic, broccoli, spinach, carrots, zucchini & tomatoes sautéed in a light sauce with mozzarella & Parmesan cheese	\$13

SALADS

SEARED TUNA SALAD - seared Ahi tuna, pineapple salsa, carrots and wontons served over a bed of field greens, with honey-lime cilantro dressing	\$12
NEW CITY SALAD - avocado, apples, roasted red peppers, goat cheese & tortilla strips tossed with field greens in a chipotle mandarin dressing	\$10
COBB SALAD - romaine mix with diced tomatoes, corn, cucumbers, egg, avocado, bacon, mixed cheese and blue cheese crumbles	\$10
SPINACH SALAD - fresh spinach, with red onions, diced tomatoes, egg, mushrooms & bacon, served with a balsamic aioli	\$9
GREEK SALAD - mixed greens, red onion, feta cheese, olives, tomato, banana peppers & cucumber, served with Greek dressing	\$9
CAESAR SALAD - romaine mix tossed with Caesar dressing & croutons, topped with shaved Parmesan cheese	\$7
BLUE CHEESE & BACON WEDGE - iceberg lettuce wedge w/ bacon, Gorgonzola, tomatoes & blue cheese dressing (w/ Buffalo Chicken Tenders \$8)	\$6

ADD ONE OF THESE TO YOUR PASTA, SALAD OR ENTREE

FILET MIGNON (4 oz.)	\$10	GRILLED SHRIMP (4)	\$5	GRILLED CHICKEN	\$4
COLD WATER LOBSTER TAIL	\$10	SMOTHERED SAUCE	\$5	CHICKEN SALAD	\$4
SALMON (8 oz.)	\$9	BLACKENED OR GRILLED TILAPIA (4 oz.)	\$4	BUFFALO CHICKEN TENDERS	\$3
JUMBO SCALLOPS (2)	\$5	FRIED OYSTERS (5)	\$4	GOAT CHEESE	\$2
TUNA (4 oz.)	\$5	CRAB CAKE (1)	\$4	CANDIED PECANS	\$2

SANDWICHES

Served with French fries, on a bun or hoagie roll, low-carb wrap or on multi grain wheat bread

FILET MIGNON SANDWICH - served with mushrooms, onions & provolone cheese	\$10
HUMMUS WRAP – roasted red pepper hummus, grilled chicken, spinach, goat cheese & cucumber in a multi grain wrap	\$9
SHAVED PRIME RIB SANDWICH - slow-cooked prime rib, sautéed with mushrooms, onions, & provolone cheese on a hoagie bun	\$9

BUILD YOUR OWN BURGER OR CHICKEN SANDWICH

BISON BURGER	\$12	21 DAY AGED ANGUS BEEF	\$9	GRILLED CHICKEN SANDWICH	\$7
(Served on a bun with lettuce, tomato, onion & garlic fries)					
HAM & CHEDDAR CLUB	\$2	BBQ SAUCE	50¢	SAUTEED MUSHROOMS	50¢
GORGONZOLA	\$2	CHEESE	50¢	SAUTEED ONIONS	50¢
BACON	\$1			JALAPENOS	50¢

SIDES

RISOTTO OF THE DAY	\$5	HOUSE OR CAESAR SALAD	\$4	GARLIC FRIES BASKET	\$3
TUSCAN BRUSSELL SPROUTS	\$5	MACARONI AND CHEESE	\$4	CHIPS AND SALSA	\$3
PARMESAN MASHED POTATOES	\$4	GRILLED ASPARAGUS	\$4	GOURMET COLESLAW	\$3
CAULIFLOWER MASH	\$4			SEASONAL SAUTÉED VEGGIES	\$3