

Starters

French Onion Soup	\$ 5.99
Sautéed onions in a beefy sherry stock with provolone and parmesan cheese	
Shrimp Cocktail	\$ 8.99
Gulf shrimp with cocktail sauce and lemon	
Bruschetta	\$ 5.99
Toasted sourdough bread with tomatoes, onions, black olives, fresh herbs and provolone cheese	
Petite Baked Brie	\$10.99
Served with crostini and fresh grapes (Serves 2-4)	
Seafood Stuffed Mushrooms	\$ 8.99
Mushroom caps with seafood stuffing	
Spinach Artichoke Dip	\$ 9.99
Hot and bubbly creamy dip with homemade tortilla chips (Serves 2-4)	
Crabcakes	\$ 8.99
Authentic Hilton Head recipe with Phillips crabmeat and remoulade sauce	
Spring Rolls	\$ 8.99
Fresh vegetables and fruit rolled in rice paper and served with teriyaki sauce	

All entrees served with a choice of two sides:
Soup du jour, house salad, Caesar salad,
Vegetable du jour, asiago potatoes, seasoned rice or linguini alfredo
Each additional side \$ 2.00

Seafood Selections

Baked Stuffed Flounder	\$18.99
Baked flounder with seafood stuffing, topped with lemon butter sauce	
Fresh Catch of the Day	Market Price
Most of our seafood is flown in fresh from Hawaii. Your server will describe today's catch	
North Atlantic Salmon	\$17.99
Fresh salmon char-grilled with mango salsa	
Coconut Shrimp	\$16.99
Jumbo gulf shrimp, batter-dipped and rolled in coconut	

Pasta

Served with soup or salad only.

Baked Sausage Penne	\$14.99
Penne pasta, sausage and red onions tossed in a creamy parmesan cheese sauce	
Scallops Asiago	\$18.99
Sautéed lightly breaded parmesan herb encrusted jumbo sea scallops with crème béchamel	
Chicken Parmesan	\$16.99
Sautéed breast of chicken, parmesan and provolone cheese, marinara sauce and linguini served with vegetables	
Chicken Almond Alfredo	\$13.99
Sliced chicken breast with a rich Alfredo sauce served over linguine and garnished with scallions and almonds	

Chef's Favorite

Peppercorn Encrusted Pork Tenderloin	\$18.99
Served with an oriental cabbage blend smothered with our famous teriyaki glaze Served with soup or salad only.	

House Favorites

Filet Mignon	\$26.99
Eight ounce center cut filet with merlot reduction	
Steak Diane	\$18.99
Medallions of beef tenderloin smothered with our famous diane sauce and served with fresh Portobello mushrooms	
Sautéed Veal Piccata	\$18.99
Wisconsin milk fed veal medallions in a rich piccata sauce	
Rack of Lamb	\$25.99
Mustard and herb-encrusted rack of lamb served with a side of mint sauce	
Breast of Long Island Duck	\$18.99
Grilled and sliced boneless breast draped with orange port wine sauce	
Pork Loin Medallions	\$15.99
Medallions of pork tenderloin tossed in a spicy teriyaki glaze topped with apple chutney	
Chicken Ala Mar	\$16.99
Grilled breast of chicken topped with a creamed artichoke, red pepper and mushroom sauce	

Aged Steaks

*Our steaks are aged a minimum of 21 days to assure
you of the most naturally tender steak available.
No chemicals are used to tenderize our beef.
Seasoned to perfection*

Chopped Steak	\$12.99
One half pound of Certified Angus Beef served with a delicious mushroom sauce	
Top Sirloin	\$15.99
Six ounce Certified Angus Beef sirloin	
Boneless Ribeye	\$17.99
Twelve ounce hand-cut Certified Angus Beef boneless ribeye	
New York Strip	\$26.99
Fourteen ounce Certified Angus Beef cut from strip loin	

Sautéed Mushrooms	\$2.00
Sautéed Onions	\$2.00
Bleu Cheese Topping	\$3.00

Not responsible for steaks ordered medium-well or well done.
Medium-well and well done filets will be butterflied.

**All of our food is prepared from scratch.
Please allow time for quality preparation.**

Consuming raw or undercooked meats, poultry, seafood or eggs may
increase your risk of food borne illness.
We are not responsible for an individual's allergic reaction to our food.
If you are unsure of the risk, consult your physician.

Sandwich

Certified Angus Beef Patty	\$7.95
One-Half Pound of Certified Angus Beef with choice of cheese. Choice of side: homemade chips or fruit additional toppings @ \$ 0.50 each grilled onions, sautéed mushrooms, bacon or jalapenos	
Salmon Sandwich	\$10.95
North Atlantic Salmon grilled to perfection and served with our famous Mango Salsa. Choice of side: homemade chips or fruit.	
California Cheesesteak	\$8.95
Buttery sliced sirloin of beef with sautéed onions, bell peppers, and pepper-jack cheese on a hoagie bun. Choice of side: homemade chips or fruit.	
Chicken Quesadilla	\$8.95
Flour tortilla shell filled with diced chicken , red onion, peppers and shredded cheddar cheese. Grilled and served with a side of salsa and sour cream.	

Salad

Cobb Salad	\$8.95
Diced grilled chicken, bacon, tomatoes, hard-boiled eggs, bleu cheese, all served on a bed of mixed greens.	
Caesar Salad	
Hearts of romaine tossed with parmesan cheese and lightly dressed with our Caesar dressing.	
Chicken	\$8.95
Shrimp	\$9.95
Salmon	\$10.95
Chickanaberry Salad	\$8.95
Diced grilled chicken, spiced pecans, dried blueberries, tomatoes, bleu cheese, red onions, and cucumbers on bed of mixed greens.	
Greek Salad	\$8.95
Shredded iceberg lettuce topped with a scoop of potato salad , red onion, green pepper, red pepper, tomato, cucumber, pepperoncini, kalamata olives and feta cheese. Served with our own homemade Greek dressing.	

Weekly Drink Specials

Margarita Monday

Cosmo Tuesday

Wine Down Wednesday

Martini Thursday

Micro Brew Friday

Mad Drink Saturday

