

## Starters

### Spinach & Artichoke Dip

Our signature dip is served in a bread bowl then baked to perfection and accompanied with toasted pita points and fresh veggies... 9.99

### Rare Ahi Tuna Bites

4oz. of fresh ahi tuna seared rare & served with locally grown tomatoes, spring greens & soy ginger wasabi sauce... 10.99

### Quesadilla of the Day

Ask your server for today's selection... 9.99  
Add Guacamole for 1.00

### Bruschetta

Fresh mozzarella, locally grown tomatoes & fresh basil served on toasted baguette... 8.99

### Gourmet Grilled Cheese Bites

A blend of four cheeses grilled on Texas toast & served with a cup of our home-made tomato bisque for dipping... 8.99

### Bacon Wrapped Scallops

Two-U10 scallops wrapped in bacon, pan-seared topped with home-made basil pesto. Served with our risotto of the day... 10.99

### Grouper Cakes

We use fresh Florida grouper to make our mouth watering cakes, pan-seared & accompanied with apricot curry ginger sauce... 9.99

## Salads

*All salads served with fresh bread.*

Add to any of the following salads:

Grilled Chicken 3.00 Pan-Seared Salmon 4.50 Ahi Tuna 4.50

### Grilled Caesar Salad With Chicken

One heart of romaine cut in half, drizzled with olive oil, grilled, then topped with our own Caesar dressing, cherry tomatoes, red onions, kalamata olives, croutons & a 6oz. grilled chicken breast... 12.99

### Ahi Tuna Salad

4oz. ahi tuna seared rare, mixed greens, granny smith apples, sugar toasted almonds & mandarin oranges, drizzled with our own apricot ginger vinaigrette... 10.99

### Asiago Salmon Salad

5oz. salmon pan-seared, spinach, mandarin oranges, sugar toasted almonds, asiago cheese, drizzled with our own raspberry vinaigrette... 10.99

### Fresh Mozzarella Salad

Spinach, sliced tomatoes, fresh basil, red peppers & fresh mozzarella drizzled with our own buttermilk herb dressing... 9.99

### Grilled Apple and Pear Salad

Maple walnut vinaigrette tossed with grilled apples & pears served over spinach, roasted butternut squash, crumbled blue cheese & dried cranberries... 9.99

### Chicken Walnut Salad

Tender chunks of chicken, sun-dried cranberries, scallions and walnuts mixed with pesto mayo, served over a bed of mixed greens... 9.99

### Smoked Salmon & Arugula Salad

Locally grown arugula topped with smoked salmon, capers, goat cheese & avocado, drizzled with our own citrus vinaigrette... 12.99

## Lunch Feature of the Day

Available daily 11am – 3pm

Choose 3 of the following Selections

Cup of Soup – Tomato Bisque or Soup of the Day

1/2 Sandwich of the Day

1/2 Salad: Caesar, Grilled Portabella or Fresh Mozzarella

Dessert of the Day... 9.99

## Soups

Soup of the Day Cup... 4.00 Bowl... 6.00

Roasted Tomato Bisque Cup... 4.00 Bowl... 6.00

Baked French Onion Soup Crock... 4.50 (Served after 4:00pm)

## Sandwiches

All sandwiches served with choice of pasta salad,  
cottage cheese or fresh fruit

### Open Face Portabella Jerk Wrap

Portabella mushrooms & fresh seasonal vegetables sautéed in a Jamaican jerk glaze. Served over warm flat bread topped with shredded asiago cheese... 9.99

### Tuna Wrap

Fresh tomatoes, red onions, green & red peppers, red grapes & premium white tuna mixed with mayo and served in a garden herb tortilla with romaine... 8.99

### Gyro (available with lamb or chicken)

Build your own gyros with two pitas, onions, tomatoes & tiziki sauce... 8.99

### Gorgonzola Peppercorn Buffalo Burger

1/2lb buffalo patty, grilled, topped with gorgonzola cheese, lettuce, tomato, red onions & peppercorn mayo served on warm French bread... 10.50

### Smokey Buffalo Burger

1/2lb buffalo patty, grilled, topped with smoked mushrooms, apple wood bacon, tomatoes & smoked cheddar served on warm French bread... 10.50

### Certified Black Angus Mushroom & Swiss Burger

1/2lb certified black angus patty topped with swiss cheese, mushroom ragu, lettuce & tomatoes served on warm French bread... 9.99

### Roasted Eggplant Burger

Eggplant combined with fresh mozzarella, caramelized onions and grilled asparagus served on tomato focaccia bread topped with shredded lettuce, roasted tomatoes & our own avocado sauce... 9.99

### Ahi BLT

4oz. ahi tuna seared rare, served on toasted whole wheat topped with roasted garlic mayo, lettuce, tomato & apple wood smoked bacon... 10.99

### Asiago Chicken Panini

6oz. grilled chicken breast served on grilled tomato focaccia bread topped with roasted garlic mayo, spinach, tomato & asiago cheese... 8.99

### Gourmet Smoked Turkey Sandwich

Smoked turkey, roasted tomatoes, arugula, avocado, sprouts, sweet picante mayo & smoked cheddar served on multi grain bread... 9.50

### Kobe Pretzel Burger

1/2lb Kobe patty topped with caramelized onions, brie cheese & our own bourbon sauce served on a soft pretzel roll... 14.99

### Grilled Angus Rib-Eye Hoagie

A hardy cut of angus rib-eye topped with caramelized onions, smoked mushrooms & a bourbon steak sauce... 10.50

Groups of 6 or more 20% gratuity will be added.

We do not accept personal checks. We proudly accept MC, VISA, AMEX & DISCOVER.

\*Attention: Consuming undercooked or raw animal foods may increase the risk of foodborne illness.

## Gourmet Pizzas

### Cajun Chicken Pizza

Cajun chicken, bacon, cheddar cheese & our four cheese blend with cayenne ranch sauce... 10.99

### The Original Pizza

Infused olive oil, fresh mozzarella, prosciutto, sliced tomatoes, fresh basil & asiago cheese... 10.99

### Greek Spinach Pizza

Kalamata olives, tomatoes, feta cheese, spinach & our four cheese blend with basil pesto sauce.. 10.99

### Chicken Pesto Pizza

Grilled chicken, pesto, caramelized onions, olives, sun dried tomatoes & asiago cheese... 10.99

## Pasta

*All pasta entrées are served with fresh bread & dipping oil*

### Cajun Shrimp & Andouille Sausage Pasta

Cajun shrimp and andouille sausage sautéed in a spicy oil & herb sauce tossed with penne pasta & topped with tomatoes and fresh basil... 16.99

### Chicken Alfredo Pasta

Chicken & mushroom sautéed in a herb alfredo sauce tossed with fettuccine & topped with grated asiago cheese...  
Feeling daring, ask for it spicy... 13.99

### Citrus Chicken Tequila Pasta

Chicken, mixed peppers, onions, mushrooms sautéed in a citrus tequila sauce topped with fresh cilantro and fettuccine... 14.99

### Roasted Tomato Pesto Pasta

Sautéed chicken, grilled mushrooms, sun dried tomatoes sautéed in our roasted tomato pesto cream sauce tossed with fettuccine... 15.99

### Gourmet Macaroni & Cheese

Our own secret recipe of imported & domestic cheese tossed with penne pasta... 11.99  
\*Add grilled chicken & tomatoes 3.50

## Entrées

*The following entrées are served with your choice of seasonal veggies, mushroom spaetzle, wild rice, risotto or chef's choice of potato  
(Served after 4:00pm)*

### CAB Rib-Eye

14oz. CAB rib-eye rubbed with our house seasoning then grilled to perfection, served with your choice of two sides... 21.99

### CAB Tenderloin

8oz. CAB tenderloin rubbed with our house seasoning then grilled to perfection, served with your choice of two sides... 23.99

\*Have your tenderloin stuffed with roasted garlic, grilled mushrooms & fresh mozzarella 4.00  
\*Sautéed mushrooms and onions 2.00

### Apple Brie Stuffed Chicken Breast

6oz. grilled chicken breast stuffed with grilled apples & brie cheese, topped with caramelized onion and cherry sauce, served with your choice of two sides... 16.99

### Grilled Pork Tenderloin

8oz. pork tenderloin grilled & topped with Door County cherry sauce, served with pumpkin ravioli & cinnamon apple-n-pear chutney with your choice of one side... 19.99

### Spicy Garlic Stuffed Chicken

6oz. grilled chicken breast stuffed with grilled mushrooms, fresh basil, garlic & Sambal Chile paste, pan-seared topped with infused olive oil & parmesan cheese, served with your choice of two sides... 17.99

### Plae's Surf & Turf

4½ to 5½ oz. catch of the day & 8oz. certified black angus tenderloin grilled to perfection, served with your choice of two sides... Market Price

### Pan Seared Salmon (also available blackened)

8oz. salmon pan-seared & drizzled with an apricot curry ginger sauce, served with your choice of two sides... 17.99

### Fish Tacos

Two warm pitas filled with grilled grouper, topped with shredded lettuce, tomatoes & citrus salsa, served with your choice of one side... 16.99

### Seared Ahi Tuna

8oz. ahi tuna seared rare & drizzled with a lemon zest & fresh thyme beurre-blanc, served with your choice of two sides... 18.99

### Pan-Seared Duck

8oz. Duck breast, pan-seared medium, finished in the oven with our own blueberry pomegranate reduction, served with your choice of two sides... 18.99

### Fresh Florida Grouper

8oz.-10oz. fillet grilled to perfection accompanied with our almandine cream sauce, served with your choice of two sides... 19.99