

White Wines

By the Glass	5.00
Half Litre	12.00
Litre	22.00
Yellow Tail Riesling	31.00
Blue Nun Riesling	24.65
Rosemont Pinot Grigio	36.00
Sonora Ranch Chardonnay	25.85
Gray Monk Chardonnay	36.00
McLaren's Unwooded Chardonnay [7.50]	30.00
R. Mondavi Sauvignon Blanc	24.95
Villa Maria Sauvignon Blanc	39.00
Bolla Soave	26.90
R. Mondavi Zinfandel	22.95
Gray Monk Pinot Gris	36.00
Black Tower	22.40

Red Wines

By the Glass	5.00
Half Litre	12.00
Litre	22.00
Wyndym Estate Bin 444 Cab Sauv	37.75
R.Mondavi Cabernet Sauvignon	31.95
Wolf Blass Cabernet Sauvignon	31.95
Wolf Blass Cabernet-Merlot	33.00
R.Mondavi Merlot	32.75
Yellow Tail Cabernet-Shiraz	31.00
Rosemont Estate Shiraz	42.75
McLaren's Shiraz [7.50]	30.00
Bolla Valpolicella	28.95
1884 Malbec	36.00
Apothic Red	34.00
San Felipe Trio (374 mL)	16.00
R.Mondavi Zinfandel	31.95

Cocktails

Hiball	5.00	Caesar	6.00
Sling	6.00	Pina Colada	7.00
Strawberry Daquiri	7.00	Chi Chi	7.00
Margarita (Strawberry or Lime)	7.00	Black or White Russian	6.00
Brown Cow	6.00	Martini / Manhattan (2oz)	9.50
Screwdriver	6.00	Crantini (2oz)	9.95
Tom Collins	6.00	Tequila Sunrise	6.00
Paralyzer (Vodka or Tequila)	6.00	Bartender's Root Beer	6.00
Long Island Ice Tea (2oz)	9.50	Planter's Punch	6.00

All drinks contain 1oz of alcohol unless specified otherwise.

Bar Brands: Smirnoff Vodka, Bacardi White Rum, Sauza Tequila, Beefeater Gin, Gibson's Finest Rye, Ballantine's Scotch Whiskey, Lamb's Navy Rum

Beers & Coolers

Local Beer	5.00	Imported Beer	5.75
Guinness & Stella Artois	6.00	Coolers	5.00
Ciders	5.00	Strongbow	6.00

The Main Course

All Entrées are served with Caesar Salad or Tossed Green Salad (Substitute Greek Salad for \$2.95 or Cup of Soup for \$2.00), Garden Vegetables and Garlic Toast. You also have a choice between side dishes: Stuffed Potato, Baked Potato, Rice, Noodles, Spaghetti and French Fries (Substitute Yam Fries for \$2.95)

Roasted Prime Rib	8 oz 26.00	10 oz 28.00	12 oz 30.00
<i>Served on Friday and Saturday only</i>			
Chicken Maryland			22.00
<i>Tenderized Chicken stuffed with Ham and Edam cheese, then lightly breaded and served with a creamy, fresh Mushroom Sauce</i>			
Chicken Parmesan			22.00
<i>Tenderized Chicken stuffed with Ham and Edam cheese and topped with Meat Sauce and Cheese</i>			
Chicken Alaska			24.00
<i>Tenderized Chicken stuffed with Ham and Edam cheese and topped with a Real Snow Crab Sauce and Shrimp</i>			
Veal Cordon Bleu			21.00
<i>Tenderized Veal stuffed with Ham and Edam Cheese</i>			
Veal Parmesan			22.00
<i>Tenderized Veal stuffed with Ham and Edam Cheese and topped with Meat Sauce and Cheese then baked</i>			
Veal Alaska			24.00
<i>Tenderized Veal stuffed with Ham and Edam Cheese and topped with a Real Snow Crab Sauce and Shrimp</i>			
Vegetarian Dinner			17.00
<i>A blend of zucchini, eggplant, onion, celery, green pepper and other fresh vegetables in a delicious tomato sauce, topped with cheese then baked</i>			

From The Charbroiler

Grade AAA New York Steak	8 oz 24.00	10 oz 26.00	12 oz 28.00
10 oz. New York Steak			
and Deep Fried Shrimp			30.00
and Crab Newburg			30.00
and Prawns New Orleans or Prawns Cajun			31.00
and Lobster Tail			Market Price
Pepper Steak			25.00
<i>Sautéed chunks of New York Steak, fresh green peppers, mushrooms, onion and tomatoes</i>			
Rack of Lamb			36.00
<i>Served with a mint, Dijon sauce</i>			
Greek Ribs			23.00
Barbequed Ribs			23.00
Chicken Souvlaki			22.00
<i>Served with Rice and Greek Salad</i>			
Beef Souvlaki			23.00

Seafood

Halibut	24.00
<i>Served with a Real Snow Crab Sauce</i>	
Prawns New Orleans	22.00
<i>½ lb. of Black Tiger Prawns served bubbling hot in a garlic, white wine, capers sauce</i>	
Prawns Cajun*	23.00
<i>½ lb. of Black Tiger Prawns served bubbling hot in a spicy garlic and white wine sauce</i>	
Crab Newburg	21.00
<i>Real Snow Crab Meat Sauce topped with cheese then baked</i>	
Deep Fried Shrimp	20.00
Fish 'n Chips**	14.50
<i>Served with Caesar Salad and French Fries</i>	
Lobster Tail	Market Price
Scallops Pernod	23.00
<i>Half lb. of Scallops in a creamy, Pernod wine and garlic sauce</i>	
Scallops Cajun*	24.00
<i>Half lb. of Scallops in a spicy, white wine and garlic cream sauce</i>	

**Cajun dishes can be adjusted to your liking, whether extra, extra spicy or mildly hot*

***Sorry, does not include veggies, garlic toast or side dishes*

Pasta

*All pasta dishes are accompanied with Garlic Toast
Add a Caesar or Tossed Green Salad \$4.50*

	<u>SM</u>	<u>LG</u>
Lasagna	10.50	12.00
Vegetarian Lasagna	10.50	12.00
Spaghetti and Meat Sauce	10.00	11.50
Fettuccini Alfredo	10.00	11.50
With Ham	11.00	12.50
With Mushroom	11.00	12.50
With Shrimp	11.50	13.50
With Chicken and Mushroom	12.50	14.50
Add Spinach	1.50	2.00

Pizza

Change to 10" Gluten free crust for \$4.60

	<u>SM</u>	<u>MED</u>	<u>LG</u>
1. Cheese	15.50	18.50	21.50
2. Pepperoni	16.00	20.00	23.00
3. Ham	16.00	20.00	23.00
4. Mushroom	16.00	20.00	23.00
5. Pepperoni and Mushroom	17.50	20.50	23.50
6. Pepperoni and Ham	17.50	20.50	23.50
7. Salami and Mushroom	17.50	20.50	23.50
8. Ham and Mushroom	17.50	20.50	23.50
9. Shrimp and Mushroom	17.50	20.50	23.50
10. Ham and Pineapple	17.50	20.50	23.50
11. Ham and Tomato	17.50	20.50	23.50
12. Beef and Onion	17.50	20.50	23.50
13. Pepperoni, Mushroom and Green Pepper	18.50	21.50	24.50
14. Pepperoni, Salami and Ham	18.50	21.50	24.50
15. Ham, Mushroom and Green Pepper	18.50	21.50	24.50
16. Pepperoni, Ham and Olives	18.50	21.50	24.50
17. Gourmet Special	20.00	23.00	26.50
<i>Ham, green pepper, pineapple, onion and feta cheese</i>			
18. Pepperoni, Salami, Ham and Green Pepper	19.50	22.50	25.50
19. Vegetarian Special	19.95	22.95	25.95
<i>Mushroom, green pepper, pineapple, tomato, olives and onion</i>			
20. House Special	20.95	23.95	26.95
<i>Mushroom, pepperoni, salami, ham, green pepper, pineapple and shrimp</i>			
21. Spinach, Onion and Feta Cheese	19.50	22.50	25.50
22. Pepperoni, Mushroom, Pineapple & Onion	19.50	22.50	25.50
Extra Topping	2.50	3.00	3.50