

COASTAL CRAVINGS



STARTER

Crab Cake Bites

Wild Caught crab bites served with a lemon caper sauce

\$10

SOUP AND SALAD

French onion Soup

Onion slowly cooked in beef broth topped with crostini, provolone, and swiss

\$8

Cobb Salad

Mixed Greens with avocado, bacon, diced egg, and bleu cheese crumbles with ranch dressing

\$7

ENTREES

Smoked Prime Rib

Herb crusted prime rib slow smoked with lemon horse radish cream and au jus served with loaded baked potatoe and creamed spinach

\$30

Bourbon Glazed Salmon

Seared Salmon with a bourbon pepper glaze served with loaded baked potato and creamed spinach

\$26

DESSERT

Chocolate Toffe Mousse Cake

Chocolate cake with mousse filling with a Kalua whip cream

\$8

