

Entrées

Prime Rib - Slow roasted served with au jus and creamy horseradish	\$41.95
Seasonal Fish - Chef's choice	MKT PRICE
Scampi - Jumbo prawns sautéed in Garlic Butter with Mushrooms, scallions, sherry	\$35.95
BEER BATTERED PRAWNS - JUMBO, TENDER PRAWNS, DEEP FRIED	\$35.95
Fish and Chips - Beer battered local rock cod, fresh cut french fries	\$26.95
SEA GRILL FETTUCCINE - BAY SHRIMP, MUSHROOMS, SCALLIONS IN A PARMESAN CREAM SAUCE	\$29.95
STUFFED CHICKEN BREAST - SPINACH, RICOTTA AND JACK CHEESE, TOPPED WITH CHICKEN VELOUTÉ	\$29.95

ENTRÉES INCLUDE A FIRST COURSE DINNER SALAD, FRESH BAKED DINNER ROLLS AND SAUTÉED SEASONAL VEGETABLES. PRIME RIB IS SERVED WITH A STUFFED BAKED POTATO, AND, WITH THE EXCEPTION OF FETTUCCINE AND FISH AND CHIPS, ALL OTHER ENTRESS ARE SERVED WITH BASMATI RICE

SALAD DRESSING CHOICES: HOUSE MADE RANCH, BLEU CHEESE, THOUSAND ISLAND OR VINAIGRETTE

VEGETARIAN OPTION AVAILABLE UPON REQUEST



Not all ingredients are stated on menu. Please inform your server of any food allergies before placing your order. 🏽 🖚



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.