Starters

Shrimp Cocktail ~ $10

Gochujang Pork Belly ~ $14

Baked French Onion Soup ~ $7

Caprese Salad ~ $7
Mozzarella cheese, sliced tomatoes, chopped basil drizzled with olive oil & 18yr old balsamic.

Wedge Salad ~ $9
Iceberg topped with bacon, cherry tomatoes, crumbled bleu cheese & bleu cheese dressing.

Entrees

Vegtables & accompaniment change daily. Ask your server for details.

Burger of the Week ~ $18
This is our homage to Harry's. Ask your server for details. Served with fries.

New York Strip Steak ~ $38
Prepared to your liking, served with market vegetables and accompaniment.

Filet Mignon ~ $44
Prepared to your liking, served with market vegetables and accompaniment.

Pan Seared Halibut ~ $39
Served with lemon caper beurre blanc sauce, market vegetables and accompaniment.

Coffee Crusted Pork Tenderloin ~ $26
Pork tenderloin perched atop accompaniment, market vegetables, topped with a drizzle of demi glaze.

Mediterranean Pasta ~ $26
Penne pasta tossed in olive oil with spinach, kalamata olives, sundried tomatoes, cherry tomatoes, feta cheese topped with a grilled chicken breast & parmesan cheese. (Gluten-Free available)

Mediterranean Salad ~ $20
Spinach, kalamata olives, sundried tomatoes, cherry tomatoes, feta cheese topped with a grilled chicken breast & parmesan cheese.

Shrimp Scampi Pasta ~ $36
Tail on shrimp sauteed in olive oil, garlic & white wine perched atop black ink linguine pasta.

Spicy Bolognese Pasta ~ $26
Beef & pork based ragu sauce with stewed tomatoes, garlic, crushed red peppers, & shallots tossed in penne pasta. (Gluten-Free available)

Vegetarian Entree ~ $22

Dessert

Chocolate Chip Brownie Topped With Vanilla Ice Cream ~ $8
(Gluten-Free)

Bananas Foster ~ $8

S'more Balls ~ $8

Cheesecake ~ $10

Parties of 10 or more are subject to a 20% service fee.