

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 ~ \$8

Iceberg topped with bacon, cherry tomatoes, crumbled bleu cheese & bleu cheese dressing.

Entrees

Vegetables & 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 ~ \$38

Served with lemon caper beurre blanc sauce, market vegetables and accompaniment.

Coffee Crusted Pork Tenderloin ~ \$25

Pork tenderloin perched atop accompaniment, market vegetables, topped with a drizzle of demi glaze.

Mediterranean Pasta ~ \$24

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 ~ \$18

Spinach, kalamata olives, sundried tomatoes, cherry tomatoes, feta cheese topped with a grilled chicken breast & parmesan cheese.

Shrimp Scampi Pasta ~ \$33

Tail on shrimp sauteed in olive oil, garlic & white wine perched atop black ink linguine pasta.

Spicy Bolognese Pasta ~ \$24

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 ~ \$7
(Gluten-Free)

Bananas Foster ~ \$7

Vanilla Crepe Cake ~ \$8
(Gluten-Free)

S'more Balls ~ \$7

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