

## Appetizers

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### **Kale Salad**

oranges, sundried Cranberries, toasted almonds  
honey mustard vinaigrette

### **Israeli Chopped Vegetable Salad**

eggplant, hummus

### **Mozzarella Caprese**

heirloom tomatoes, basil pesto, pine nuts

### **Artichoke Spinach Dip**

nacho chips

### **Spicy Crispy Cauliflower Bites**

Brussels sprouts slaw, mint yoghurt sauce

### **Goat Cheese Flatbread**

arugula, Caramelized onions, balsamic reduction

### **Smoked Chicken Wings**

spicy, medium or mild, celery, blue cheese dip

### **Homemade Potato Chips**

ranch dipping sauce

### **Cajun Fried Pickles**

garlic blue cheese dip

### **Pan Fried Edamame Pot Stickers**

sriracha aioli

### **Please Enjoy our Salads from the Bar**

full salad bar with condiments  
add on salad with your entrée

## Raw Bar Specials

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### **Tokyo Sky Scraper**

stack of tuna tartar, avocado, Crab meat  
and sushi rice, chipotle dressing

### **Half Dozen of Today's Featured Oysters**

on the half shell

### **Oyster Martini**

three freshly shucked oysters, cocktail sauce  
splash of vodka

### **Jumbo Shrimp Cocktail**

served with cocktail sauce, fresh lemon

### **Tuna and Salmon Sashimi**

sliced, seaweed salad, aioli, chutney

### **Sushi Roll of the Day**

wasabi, pickled ginger and soy sauce

### **Summer Lobster Salad**

with bibb lettuce, asparagus and mango slaw

#### [Consumer Advisory Guidance](#)

“consuming raw or undercooked meats, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions”  
There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have an immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

## Burgers and More

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### Grilled Garlic Salmon Steak

crispy onions, sautéed spinach, baked sweet potato

### Black Angus Cheese Burger

1/2 lb. angus beef burger, lettuce, tomato, French fries  
choice American, cheddar, provolone, blue cheese or Swiss

### Classic French Lamb Chops

marinated with a little fresh garlic and rosemary  
green beans and baked sweet potato

### Spaghetti Meatballs in Marinara Sauce

Parmigiano-Reggiano

### 12 oz. New York Prime Steak

roasted garlic broccoli, truffle fries

### 19th Hole Rotisserie Chicken Dinner

assorted pan vegetables, baked sweet potato

### Pizza

marinara sauce  
shrimp, meat lovers, pepperoni, vegetarian

### Andy's Chicken Chow Mein

tossed with sprouts, lettuce and served with fried rice

### Triple Wonder

shrimp, chicken and beef with vegetables, fried rice

### Beef with Garlic Sauce

broccoli, bamboo shoots, white rice

## Chef's Favorites

### Italian Sausage Stuffed Pork Chop

garlic broccoli rabe, pancetta onion demi, rustic mash

### Mediterranean Fisherman's Stew

local seafood in saffron vegetable broth

### Organic Chicken Breast Cordon Bleu

stuffed with prosciutto and Swiss cheese, green beans

### Sweet & Sour Calves Liver

balsamic cipollini onion, apple chutney, rustic Italian mash

### Roasted Mushroom Gnocchi

brown butter, Italian parsley, Parmesan cheese

### Yellowfin Tuna Crudo

arugula, baby heirloom tomato, toasted pistachio, citrus aioli

### Sautéed PEI Mussels

saffron fennel broth, grape tomatoes, herb crostini