

Appetizers

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

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

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