**Mixed Grille**

**Appetizers**

- **Calamari** ........................................ $10
  Served with Garlic Aioli and Marinara Sauce

- **Golf Coast Shrimp Cocktail** .......................... $9.5
  Six Shrimp, Classic Tomato Horseradish Sauce

- **Southwestern Egg Rolls** ................................ $9
  Stuffed with chicken, black beans, & corn served with zesty Ranch

- **Vegetable Egg Rolls** ........................................ $9
  Served with Sweet and Sour Sauce

**Entrées**

- **Surf & Turf** .............................................. $45
  Split 8oz Broiled Lobster Tail with Clarified Butter for Dipping
  Char-Broiled 6oz Tenderloin of Beef, Cabernet Demi-Glace

- **Char-Grilled 12 oz Wild North Atlantic Salmon** ........ $29
  Pineapple Cilantro Butter

- **Char-Grilled 10oz Swordfish** .......................... $29
  Zesty Citrus Pesto

- **Seared Ahi Tuna** .......................................... $29
  Pan Seared Rare 10oz Yellow Fin Tuna Marinated in Sesame Oil, Soy Sauce, Ginger, Garlic, Green Onion and Lime Juice

- **Char-Grilled Boneless NY Strip Loin** ................ $29
  16oz Strip Steak, Jack Daniel Whiskey Sauce

- **Char-Grilled Boneless Ribeye** .......................... $29
  14oz Steak, Green Peppercorn Sauce

- **Pan Flashed Large Scallops** ............................. $24
  Mushroom Madeira Sauce

- **Char-Grilled Filet Mignon** ................................ $21
  6oz Tenderloin Steak, Garlic Butter Sauce

- **Char-Grilled Margarita Shrimp** ......................... $19
  Eight Shrimp Marinated in Tequila, Fresh Lime Juice, Diced Onions and Olive Oil, Angel Hair Pasta with Fresh Ground Parmesan Cheese

- **Shrimp Scampi** ............................................. $19
  Eight Shrimp Sauteed in Butter, Garlic and White Wine on Angel Hair Pasta Topped with Fresh Ground Parmesan Cheese

- **Chopped Sirloin** ........................................... $18
  With sautéed onions and gravy

- **Chef Terry’s Catfish** ..................................... $16
  Cornmeal Coated Fillet, Tartar Sauce

- **Four Piece Fried Chicken** ................................. $18
  Our chef terry’s special recipe served with mashed potatoes

**Sides**

- Grilled Asparagus
- Steamed Broccoli
- Baked Potato
- Mashed Potatoes
- Sauteed Mushrooms
- Wild Rice

**Desserts**

- Crème Brûlée cooked in clay .......................... $8
- New York style cheesecake ............................. $6
- Add strawberry topping ................................. $1
- Chocolate cake .......................................... $6
- Lemon merengue ........................................ $6
- Pecan pie ................................................. $6
- Ice cream (per scoop) ................................. $2