

BUILD - A - SANDWICH

1. Choose your Protein:

1/2 lb. Angus Burger, Grilled or Breaded Chicken breast fillet, Boca Burger

2. Choose your Bread:

Bun, Grilled White Bread, Grilled Wheat Bread

3. Choose your Cheese:

American, Swiss, Shredded Cheddar, Shredded Mozzarella, Bleu Cheese

4. Choose your Vegetable:

Sautéed Mushrooms, Sautéed Onions, Jalapeños

Additional Toppings: Bacon Strips, Fried Egg, BBQ Sauce

Presented with fries, lettuce, tomato, pickle, and onion.

\$12

SANDWICHES

Asian Chicken Wrap

Crispy chicken strips, rice noodles, almonds, lettuce, cabbage, and sweet Asian dressing.

\$11

Chicken Bacon Ranch Wrap

Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.

\$11

Pork Tenderloin

Our over-sized pork tenderloin is breaded, deep fried, and topped with lettuce, tomato, onion, and pickle.

\$11

Chipshot

Shaved ham piled high with Swiss cheese on grilled white bread.

\$11

Catfish Sandwich

Fried crisp and presented on a bun with tartar sauce, bacon, and tomato.

\$13

Reuben Sandwich

Our slow roasted and fork tender corned beef on grilled marble rye with sauerkraut, Swiss cheese, and thousand island dressing. Presented with fries.

\$13

South Carolina BBQ Pork Sandwich

Slow roasted pork, sweet sauce, and Cole slaw on a toasted hoagie roll. Presented with fries.

\$13

Gloucester Cod Sandwich

Fried cod fillet on a hoagie roll with American cheese, shredded iceberg lettuce, tartar sauce, and pickles.

\$13

STEAKS

Filet Mignon

6oz \$28 8oz \$32

In house cut and trimmed. Bacon wrapped and broiled to your liking.
Also available peppered and presented with garlic butter.

Coulette Sirloin Steak

\$22

An eight ounce Coulette steak is cooked your way and full of marbling.

Flat Iron Steak Ala Bleu

\$22

A half pound flat iron steak is broiled your way with bleu cheese and sautéed mushrooms in demi glace brown sauce.

Steak Sandwich

\$22

Four ounces of beef tenderloin is cooked your way. Served open-faced on white toast.

CHEF'S SELECTIONS

Fettucine with Chicken, Bacon, and Alfredo

\$15

Fettuccine noodles with chicken and bacon topped with alfredo cream sauce and parmesan cheese.

The Wok

\$15

A chicken breast is cut and tossed with bell peppers, onions, broccoli, and your choice of sauce (General Tsos, Spicy Plum, Orange, or Szechuan). Presented over fried rice.

Potato Crusted Salmon

\$18

An eight ounce Norwegian fillet is grilled, coated with whipped potatoes, and presented with a chive cream reduction.

Macaroni & Cheese Carbonara

\$14

Macaroni noodles are tossed with cream, cheddar, crisp bacon, garlic, and green peas. Pasta is garnished with Japanese bread crumbs.

Chicken Quesadilla

\$15

Grilled wheat tortilla, cheddar, mozzarella, grilled chicken, sautéed mushrooms, onions, and bell peppers are cut into wedges and presented with a Caesar salad.

Chicken Fried Chicken

\$15

Deep fried chicken cutlet, mashed potatoes, pan gravy, and vegetable.

Chicken Tenders

\$15

Six ounces of boneless breast meat is breaded and deep fried.

Catfish Fillets

Half portion \$15 Full portion \$18

Your choice of broiled, blackened, fried catfish fillets, or fried as fritters.

PETITE PLATES

Grilled Scallops

A trio of bacon wrapped scallops on risotto with hollandaise sauce and a vegetable.

\$15

Chicken Artichoke Fricassee

Boneless breast sautéed with artichokes, carrots, onions, stock, cream, sour cream, and mushrooms. Presented over risotto and a vegetable.

\$12

Steak Diane

A four ounce medallion of beef tenderloin is sautéed with mushrooms, garlic, Brandy, Dijon, demi-glace, and cream. Presented on whipped potatoes and a vegetable.

\$18

DESSERTS

Italian Lemon Cream Cake \$6

Cream cake filled with refreshing lemon cream and topped with vanilla cake crumbs.

Big Brulée Cheesecake \$6

The marriage of two great classics—crème brulée layered and a-mingle with the lightest of cheesecakes. Hand-fired sugar top.

Molten Chocolate Cake \$8

Deeply chocolate, en-robéd in chocolate and filled with a dark chocolate truffle. Served warm, unleashing a rush of molten chocolate. Served with a scoop of vanilla ice cream.

Caramel Apple Granny Pie \$6

Buttery caramel and toffee-stuffed custard blended with fresh Granny Smith apples piled high in a shortbread crust.

Carrot Cake \$6

An old traditional recipe—cream cheese frosting flecked with bright orange carrots and finished with a contrasting white chocolate drizzle.

Ice Cream \$4/6

One or two scoops with chocolate sauce, caramel sauce, whipped cream, and chopped nuts. Choice of vanilla, chocolate, peppermint, strawberry, and spumoni.