



Dinner Menu Starters

- Parmesan Crusted Crab Cakes**..... \$9.95
Dungeness crab filled cakes encrusted with Parmesan Cheese. Served with a Lemon Dill velvet sauce
- Sautéed Mushrooms** \$5.95
Cremini Mushrooms sautéed in olive oil, garlic, balsamic vinegar, lemon juice finished with fresh parsley
- Spicy Chicken Bites**..... \$5.95
Spicy hand-breaded chicken, fried crispy on the outside. Served with Blue Cheese Bacon dipping sauce
- Southern Fried Zucchini** \$5.95
Half a pound of crispy, hand dipped Zucchini Sticks. Served with house Marinara and Ranch
- Spinach Dip** \$5.95
Our own recipe! Cool, Crunchy and Creamy. Served with sliced French Baguette
- Lisa's Sampler Platter** \$8.95
Go Wild!! Beer battered mushrooms, Fresh Zucchini sticks and hand-cut Onion Rings. Served with house made Marinara and Ranch

Steak, Chicken and Seafood

Served with your choice of Caesar Salad, Fresh Spinach Salad, Garden Salad or Cup of Soup. Choice of Garlic Mashed Potatoes, Baked Potato or Rice Pilaf & Seasonal Vegetables
All our soups & dressings are house made: Ask your server!

- Smothered New York Steak**..... \$26.95
12 oz Certified Angus Beef, grilled to your liking and piled high with fresh sautéed Mushroom and caramelized Onions flamed with Brandy
- Rib Eye Steak**..... \$24.95
10 oz Certified Angus Beef. An ideal cut of beef topped with our fresh tomato basil relish
- Pepper Crusted Top Sirloin**..... \$16.95
8oz Certified Angus Beef with a black peppercorn crust finished with a brandy sauce. Delicious and flavorful, cooked your way

Add some Surf to your Turf for only \$4.00
Four (4) 6 Lemon Pepper or Cajun Dusted Prawns

- Famous Chicken Oscar**.....\$16.95
8oz Chicken Breast topped with fresh Dungeness Crab and grilled Asparagus Spears finished with our Hollandaise Sauce
- Chicken Marsala**\$13.95
8 oz charbroiled Chicken Breast topped with a classic Marsala Sauce

Pork Porterhouse..... \$19.95
12 oz chop cooked to perfection with homemade chunky Apple Compote

Lisa's Chipotle Tiger Prawns..... \$16.95
10 tasty Crustaceans sautéed in a spicy Chipotle white wine sauce and served over Rice Pilaf

Water Street Salmon..... \$16.95
8oz Fresh Salmon seared to lock in the flavor and topped with a compound Herb Dill Butter

Pasta and Vegetarian Selections

Served with your choice of Caesar Salad, Fresh Spinach Salad, Garden Salad or Cup of Soup

Asparagus and Prawn Spaghetti.....\$16.95
Fresh cut Asparagus and Tiger Prawns sautéed with Garlic, Capers and Red Onions tossed with Whole Wheat Spaghetti and finished with an Olive Oil Red Pepper Flake Sauce

Mediterranean Chicken Penne \$16.95
Sautéed Chicken Breast, Artichoke Hearts, Mushrooms, Kalamata Olives, Shallots, Tomatoes, Garlic and Basil. Served in a Garlic Cream Sauce and tossed with Whole Wheat Penne

Classic Primavera..... \$13.95
Seasonal Vegetables Sautéed in a Garlic Wine Sauce with Onions, Bell Peppers, Broccoli, Carrots, Tomatoes and Mushrooms. Served over Whole Wheat Spaghetti with your choice of house Marinara or Creamy Alfredo

Vegetarian Manicotti..... \$13.95
A trusted classic exploding in flavor. Locally grown Portobello Mushrooms, Onions, & Tomatoes, with a filling of Ricotta and Spinach all rolled up in Whole Wheat Pasta

For the Kids (and our valued seniors over 55)

Served with choice of Garden Salad or Cup of Soup

House Spaghetti.....\$5.25
Our Signature Marinara or Alfredo sauce tossed with Whole Wheat Noodles
Add Meatballs or Chicken breast for \$1.75 more!

Dinners below served with choice of Garden Salad, or Cup of Soup, Garlic Mashed Potatoes
Half Baked Potato or Rice and Seasonal Vegetable

Grilled Chicken Breast..... \$6.95
A four (4) oz parmesan crusted chicken breast grilled golden brown

Grilled Salmon..... \$7.95
Just like the adult portion but half the size

Beverages

Coffee\$1.95
Hot Tea\$1.50
Juicessmall: . \$2.00 .large:. \$2.95
Milk.....small: . \$1.50 large:.. \$1.95
Hot Chocolate\$1.50
Strawberry Lemonade.....\$3.00
Soda, bottomless\$2.00
Pepsi, Diet, Mt. Dew, Dr. Pepper, Root Beer, Sierra Mist, Lemonade, Ice Tea