

APPETIZERS

SOUTHERN TENDERS All natural chicken deep-fried, grilled or bbq	9
ONION RINGS Hand battered with house dipping sauce	8
WETLANDS QUESADILLA Duck & chicken sautéed in an ancho BBQ sauce with wild mushrooms & onions	9
BISTRO PIZZA Four imported cheeses & fresh herbs	12
ATLANTIC SCALLOPS White wine, dijon mustard & butter	14
EGGPLANT ROSA Fresh herbs, buffalo mozzarella & tomato basil relish	10
TUSCAN PICNIC SPREAD A spicy blend of fresh herbs, feta cheese, chopped tomatoes, topped with fresh olive tapenade, served with bagel chips	10
SEAFOOD COMBO Grilled or chilled wild shrimp & Atlantic sea scallops	15
JUMBO SHRIMP Jumbo gulf shrimp grilled or chilled	14

SOUPS & SALADS

BLUE CHEESE WEDGE Blue cheese dressing & crumbles with chopped tomatoes & bacon	8
AUTUMN SALAD Fresh spinach, fruit, walnuts & feta cheese topped with a fresh poppy seed dressing	10
CAESAR SALAD Grilled or traditional	9
BLACK & BLUE Steak with roasted peppers, seasoned croutons tossed in balsamic vinaigrette with blue cheese crumbles	16
HOUSE Chilled greens, cucumbers, tomatoes, onions, bacon & cheese	6
CHICKEN TENDER SALAD Crunchy, grilled, or bbq chicken on a bed of greens	12
BLACKENED CHICKEN CAESAR All natural chicken breast blackened with imported Parmesan cheese	14
GRILLED SALMON SALAD Glazed with Tiger sauce	16
CHICKEN SALAD Homemade & mounded over a bed of fresh greens	11
SOUP DU JOUR	6
SOUP & SALAD Bottomless bowl & house salad	9

SANDWICHES

CLASSIC 1/2 lb CHEESEBURGER Hand patted Angus beef patty topped with cheddar cheese, lettuce, dill pickle chips & served on roll	8
BACON CHEESEBURGER The "classic" with an added layer of applewood smoked bacon and cheddar cheese	9
BLUE CHEESEBURGER Creamy blue cheese & fried onions	10
MONTEREY BURGER Wild mushrooms demi glaze & Swiss cheese	9
PRIME RIB Shaved prime rib, potatoes, roasted brown gravy on french bread	14
CLUB Turkey, ham, bacon, cheese, lettuce, tomato	9
FISH SANDWICH Fried, grilled or blackened	13
FRISCO MELT Steak burger, Swiss cheese, grilled onions & Catalina Dressing on sourdough	10
GOOD EARTH Marinated portabellas with goat cheese, roasted peppers, tomatoes, crisped onions on ciabatta bread	9
CAROLINA BBQ CHICKEN Charbroiled & topped with applewood smoked bacon, bbq sauce & cheddar cheese	10

All sandwiches served with choice of regular or sweet potato fries and kosher dill pickle.

PASTA

PESTO PASTA Tossed in a sweet pesto sauce with fresh pine nuts	12
BLACKENED CHICKEN ALFREDO Over a bed of pasta with fresh cream & herbs	15
FRANKIE'S Rigatoni, homemade red cream sauce & sweet Italian sausage	14
SHRIMP SCAMPI Served over garlic butter pasta	22
WILD MUSHROOM RISOTTO Sun dried tomatoes, heavy sweet cream and fresh baby spinach and wild mushrooms	14

🌿 Add House Salad \$3 🌿

CHICKEN

GRILLED HERB CHICKEN BREAST Served with rice pilaf & chef's vegetables	13
SOUTHERN TENDERS Crunchy, grilled, or bbq with mashed potatoes, chef's vegetables	13
NAPA CHICKEN Sautéed artichokes, wild mushrooms, grape tomatoes with fresh spinach, linguine & chef's vegetables	15
TAOS CHICKEN Explosion of Southwestern flavors-served with spicy risotto & chef's vegetables	16
SANTOS CHICKEN Sautéed chicken breasts with prosciutto, sweet cream, tomatoes, fresh herbs & shaved Parmesan, served with risotto & chef's vegetables	20

🌿 Add House Salad \$3 🌿

BEEF & PORK

PORK MEDALLIONS Tender pork medallions, wild mushrooms porto demi glaze served with mashed potatoes and chef's vegetables	19
DELMONICO 10 oz top cut of the rib steak	25
FILET MIGNON	6 oz .. 29 8 oz ... 36
NEW YORK STRIP 14 oz cut	31
CHICAGO RIBEYE 22 oz bone-in cut	42
STEAK UMBRIA Tender beef medallions served with garlic creamed spinach & rustic potatoes	31
DOWN UNDER CHOPS Grilled New Zealand lamb in a mustard wine sauce	30
STEAK & SHRIMP 6 oz prime filet with 5 wild jumbo shrimp	36
SURF & TURF Beef filet & cold water lobster tail. Served with baked potato & salad	Market \$

Steaks are served with potato and salad.
We Serve 21 Day Aged Certified Prime Angus Beef

FISH

BLACKENED TILAPIA Served with wild rice pilaf & chef's vegetables	17
GULF GROUPER Served with mango relish & chef's vegetables	20
SEA SCALLOPS Served in a rich garlic butter sauce with fresh herbs, bacon & chef's vegetables	22
ATLANTIC SALMON Served with rice pilaf & chef's vegetables	21
CHILEAN SEA BASS Served with tomato basil risotto & chef's vegetables	28

🌿 Add House Salad \$3 🌿

SIDES

<i>Creamed spinach</i>	5
<i>Sautéed mushrooms</i>	4
<i>Baked or mashed potatoes</i>	4
<i>Fresh Vegetables</i>	4
<i>Tomato Basil Risotto</i>	6
<i>Sweet Potato or regular fries</i>	3
<i>Harvest rice pilaf</i>	3
<i>Rustic potatoes</i>	4

WINE

Ask About Our Weekly Wine Specials
Proprietor's Choice - Bottles \$25-\$35

	GLASS	BOTTLE
CHARDONNAY		
House	7	27
Silver Palm	11	37
Toasted Head	12	39
La Crema (Split)		22
Sonoma Cutrer		49
Cake Bread		94
Director Cut		54
WHITE ZINFANDEL		
Beringer	8	27
Maddelena	9	31
PINOT GRIGIO		
House	8	34
Candoni (Organic)	10	33
PORT WINES		
Tawny Port	8	
Jonesy	9	
RED ZINFANDEL		
Ravenswood	9	31
REISLING		
Chateau St. Michelle	9	31
SAUVIGNON BLANC		
Kim Crawford	10	33
FUME BLANC		
Ferrari Carano		39

	GLASS	BOTTLE
MERLOT		
House	8	27
Estancia	11	33
Dynamite	10	33
Malbec	9	31
Candoni (Organic)	10	33
PINOT NOIR		
House	8	27
Estancia	11	37
La Crema (Split)		22
Big Fire	13	43
CABERNET		
House	7	27
Greg Norman Cab Merlot	13	43
Hess	10	33
Silver Palm	11	37
Coppola Diamond		46
Jordan		87
Coppola Direct Cut		56
Cake Bread		92
SHIRAZ		
Jacobs Creek	9	31
ITALIAN		
Le Rive Nebbiolo		38
Ruffino Il Ducal "Red Label"	8	28
Tommasi Rafael Valpolicella 07	8	28
Ruffino Chianti	8	27

SPIRITS

MARTINIS

FLIRTINI	9
<i>Vodka, pineapple juice topped with Champagne</i>	
WILLY WONKA	13
<i>Vanilla Vodka, Creme De Cacao Light & Dark, Godiva White & Kahlua</i>	
DIRTY BLUE	10
<i>Vodka, Olive Juice & Blue Cheese stuffed olives</i>	
COSMOPOLITAN	9
<i>Vodka, splash of lime juice & cranberry</i>	
PINK DIAMOND	11
<i>Vodka and Pama Liqueur</i>	
RASPBERRY FLIRTINI	10
<i>Vodka, pineapple, raspberry & Champagne</i>	
WASHINGTON APPLE	12
<i>Crown Royal, Apple Pucker & cranberry juice</i>	

PEAR-A -DISE	10
<i>Pear Vodka, Triple Sec, sweet-n-sour & a twist</i>	
HOT & DIRTY	11
<i>Vodka, olive & pepperoncini juice</i>	
ITALIAN MARTINI	12
<i>Vanilla Vodka, Tuaca & Amaretto</i>	
APPLETINI	10
<i>Vodka & Apple Pucker</i>	
FRANKIE AVALON	11
<i>Vanilla Vodka, Coconut Rum, pineapple juice, sugar rim & a cherry</i>	
LAVA BABY	10
<i>Mango Vodka, Triple Sec & sweet-n-sour</i>	
UMPA LUMPA	10
<i>Blueberry Vodka, Triple Sec, sweet-n-sour & a twist</i>	

SPECIALTY DRINKS

FLATIRON COFFEE	8
<i>Kahlua & Baileys</i>	
MILLIONAIRE'S COFFEE	9
<i>Baileys & Godiva Liqueur</i>	
IRISH COFFEE	8
<i>Jamesons Irish Whiskey</i>	
BRANDY ALEXANDER	9
<i>Brandy & ice cream</i>	
ULTIMATE MARGARITA	8
<i>Jose Cuervo, Grand Mariner, splash of sour & orange juice</i>	
PRESIDENTE MARGARITA	10
<i>Patron Silver, Grand Mariner, splash of sour & orange juice</i>	
ORIGINAL MARGARITA	6
<i>Tequilla, Triple Sec</i>	
PLANTER'S PUNCH	8
<i>Bacardi Rum, Malibu Passion Fruit Rum, pineapple juice, & Sprite, on the rocks</i>	
PROUD MARY	8
<i>Vodka, Bloody Mary mix & blue cheese stuffed olives</i>	

BEER

By the bottle

Miller Lite
Coors Light
Bud Light
Amstel Light
Budweiser
Mic Ultra

Heineken
Corona
Guinness
Samuel Adams
Newcastle
Stella Artois

On tap

House
Blue Moon
Fat Tire
Yuengling