



STARTERS

- Tempura Green Beans** - A French style green bean, dipped in tempura, lightly fried and topped with our chipotle sauce 6
- Southern Fried Green Tomatoes** - Sprinkled with crumbled bacon and drizzled with our house sauce 6
- Garlic Sautéed Portabella Mushrooms**- served on a crustini and topped with shaved Parmesan 6.5
- Spicy Shrimp** – Five black tiger shrimp sautéed in garlic butter and house spices 7.5
- Lime Drizzled Coconut Shrimp** - Five black tiger shrimp sautéed in coconut butter, topped with lime zest 7.5
- Tuna Tataki** –Ahi tuna seared rare and encrusted in a chili-ginger tahini and served with spicy apricot wasabi soy. 10.25
- Country Style Potato Croquettes**- Cheddar, scallions, garlic and apple-wood smoked bacon wrapped into potato croquettes. 6
- Sampler Platter** – Portions of our potato croquettes, tempura green beans and Portabella mushrooms. 10.5

SOUP OF THE DAY cup 3 bowl 5

SALADS

Dress up your salad with the following.....

Fried Green Tomatoes add 3.5 Grilled Chicken add 3.5, Grilled Salmon or Shrimp add 5.5

Dressings.....House Herbed Vinaigrette, Buttermilk Ranch, Blue Cheese, Honey Mustard, Thousand Island

- The House** - Mixed greens, red onion, fresh tomato, cucumber and buttery croutons 6.75 small 4.95
- The Citrus Pecan Goat**-Mixed greens, crumbled goat cheese, fresh orange sections, cranberries and toasted pecans 7.75 small 5.50
- Warm Apple Goat** - Fresh greens, sautéed granny smith apples, crumbled goat cheese, toasted pecans 7.75 small 5.50
- Strawberry and Avocado Spinach Salad**- with fresh green peas, pistachios and a honey and raspberry balsamic vinaigrette 6.75 small 4.95
- Caesar** - Chopped fresh romaine lettuce, shredded parmesan, crisp croutons 6.75 small 4.95
- Tuna Tataki Salad** – Sashimi grade tuna, seared rare and encrusted in a chili-ginger tahini and served on mixed greens with toasted sesame dressing 10.75

Pastas

Beau's Special 11.95

Grilled chicken breast in a blue cheese sauce with pears and green peas served on fettuccini and topped with an apple-wood bacon crumbles and mint leaves

Julian's Spicy Salmon 12.95

Pan sautéed salmon, tri-color peppers, fresh tomatoes, crushed red peppers

Shrimp Fettuccini Alfredo 12.95

Pan sautéed shrimp, creamy Alfredo with fresh shaved parmesan

Basil Mushroom Chicken 11.95

Grilled chicken, cream sauce with fresh basil and mushrooms

Spring Pasta 10.95

Pan sautéed in olive oil with squash, zucchini, tomatoes, onion, fresh basil

Pasta Rossa 10.95

Sundried tomatoes, basil, garlic, scallions, and parmesan cheese in a light creamy red sauce

Brick Oven Pizzas

Hand Tossed 10-12" (8 slices)

The Greek 13.5

Spinach, artichokes, grilled chicken, mozzarella

Four Cheese 12.95

Mozzarella, parmesan, provolone, cheddar

Traditional Italian 13.5

Sausage, pepperoni, mushrooms, mozzarella

Margarita 11.95

Fresh tomatoes, mozzarella, chopped basil

The Harvest Veggie 12.95

Garlic, onions, spinach, mushrooms, black olives, tomato, tri color and banana peppers

The Blue Buffalo 13.5

Spicy chicken, buttermilk ranch, mozzarella, blue cheese

Add toppings to any pizza above for \$2

Pepperoni, Sausage, Bacon, Mushrooms, Tri-colored peppers, *Tomatoes, Chicken, Extra cheese*



ENTREES

All entrees are served with your choice of two sides: *Wild Rice, Garlic Sautéed Spinach with Purple Onion, Grilled Asparagus, Veggie Stir Fry, Baked Potato, Garlic Smashed Potatoes or Sweet Potato Slices*

STEAKS

We are recognized as "the place for a great steak!" Our approach is simple—we select top quality beef, hand cut and marinated in our secret house seasonings, then grilled to perfection and served with herbed butter.

*Optional sauces include: Teriyaki & Cranberry, Ginger Soy, Blue Cheese & Horseradish, Mushrooms & Merlot add \$2
Add Sautéed shrimp to any steak 5.5*

House Filet Mignon – Hand-cut certified Angus tenderloin marinated in house seasonings and grilled to your taste. 6 oz. cut 18.95 9 oz. cut 24.95 *Coffee Rub add \$2*

Bone-in Rib eye – A must for the serious steak lover!! Almost 16 oz. hand cut and left on the rib bone to enhance the flavors. 26.50 *Coffee Rub add \$2*

CHOPS

Double Cut Pork Chop – A thick center cut chop seasoned and grilled to perfection...not your typical grilled chop! Choose your "finishing baste".....*Sweet-n-Spicy Bar-B-Que, Mango Chutney, Asian Ginger Lime or Hoisen Garlic* 18.50

Get it smothered with fresh grilled peppers, garlic, mushrooms and onions add \$2

Rack of Lamb – *Premium 9 oz. cut grilled on the flame and served with a ginger-soy glaze and sweet potato crisps* 26.50

SEAFOOD

Red Snapper Butterflied and seasoned to perfection with our house blend of herbs, pan sautéed in butter and served with a white wine and garlic cream sauce 16.75

Spicy Blackened Snapper – Grilled with New Orleans style seasonings and served with a pineapple dark rum sauce. 16.75

Pan-Seared Salmon – Wild caught salmon seasoned with house herbs, and fresh dill, then sautéed in butter and served with fresh lemon-dill sauce. 16.95

Mediterranean Grouper Topped with artichokes, garden peppers, Kalamata olives, tomatoes and a lemon Buerre Blanc sauce. 16.75

CHICKEN

Pecan & Panko Encrusted Chicken – A marinated chicken breast seasoned with crushed pecans and house herbs, lightly tossed in Panko breadcrumbs, fried to a golden brown and served with our house herbed butter. 14.75

David's Favorite Chicken – Grilled breast topped with goat cheese, sundried tomatoes and finished with a lemon butter sauce and fresh basil and served over wild rice. 14.50

Chicken Teriyaki - Marinated breast grilled and topped with our Teriyaki and Cranberry sauce and served on a bed of wild rice 14.50

Notice: the consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness