



SOUP AND WHISKEY [®]

Our menu items are made from scratch to order.

Please allow extra time to prepare your special meal. Thank you.

Appetizers

PAN SEARED TUNA*

sesame seed encrusted yellow fin, wasabi, pickled ginger, sriracha and soy sauce

21

BLUE MUSSELS*

white wine, butter, garlic, shallot and tomato with garlic bread

19

ESCARGOT *

baked in garlic herb butter and served with garlic bread

13

CRAB CAKES*

served with remoulade and roasted red pepper relish

19

LOLLYPOP LAMB CHOPS *

herb marinated and seared New Zealand lamb

19

GOAT CHEESE CROSTINI

kalamata olive tapenade, goat cheese, tomato, basil, olive oil and balsamic reduction

11

CRAB DEVILED EGGS*

crab stuffed hard boiled eggs served with sriracha and dusted with Old Bay

13

Soups & Salads

SOUPS DU JOUR

please ask your server about today's homemade selections

cup 5 bowl 9

GARDEN SALAD

mixed greens, veggies, and croutons with choice of dressing

half 7 full 13

GREEK SALAD

mixed greens, black olives, kalamatas, pepperoncinis, veggies, croutons, and feta tossed in red wine vinaigrette

half 8 full 15

CAESAR SALAD

chopped romaine lettuce, croutons and parmesan tossed in caesar dressing

half 8 full 15 anchovies 5

WEDGE SALAD

iceberg lettuce, hard boiled egg, bacon bits, tomatoes, cucumbers, carrots, red onions and bleu cheese crumbles served with bleu cheese dressing

half 8 full 15

ROSE PLATE

half garden salad with your choice of two homemade soups and bread

17

ranch, bleu cheese, balsamic vinaigrette, red wine vinaigrette, roasted shallot vinaigrette

*add grilled or blackened chicken breast or shrimp **

8

*add grilled or blackened salmon **

13

** consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Lunch Sandwiches

served with french fries
substitute a cup of soup or side salad 3
Available before 5:00 pm

<u>BLACK ANGUS BURGER</u> *	14
<i>grilled 8 oz. patty with lettuce, tomato, onion and pickle on a bun</i>	
<u>BACON & BLEU BURGER</u> *	17
<i>grilled 8 oz. patty topped with bleu cheese spread and bacon with lettuce, tomato, onion and pickle on a bun</i>	
<u>BLACKENED MAHI MAHI TACOS</u> *	19
<i>shredded cabbage, cheddar, pico de gallo and chipotle aioli on flour tortillas</i>	
<u>LAMB BURGER</u> *	19
<i>6 oz patty, dijon aioli, arugula, Swiss and a sunny side up egg on a bun</i>	
<u>CUBAN</u> *	15
<i>roasted pork, salami, ham, dijon aioli, pickles and Swiss on a pressed hoagie roll</i>	
<u>ITALIAN HOAGIE</u> *	16
<i>salami, pepperoni, ham and provolone with lettuce, tomato, red onion and red wine vinaigrette on a hoagie roll</i>	
<u>PO'BOY</u> *	18
<i>blackened shrimp with bacon, lettuce, tomato, onion, cheddar and chipotle aioli on a hoagie roll</i>	
<u>CHICKEN SANDWICH</u> *	15
<i>grilled or blackened 6 oz breast with lettuce, tomato, onion and pickle on a bun</i>	
<u>BLT</u> *	12
<i>six strips of bacon, lettuce, tomato and mayonnaise on toasted white bread</i>	
<u>PHILLY CHEESE STEAK</u> *	16
<i>thinly sliced beef with sautéed onions, bell peppers and provolone on a hoagie roll</i>	
<u>MEDITERRANEAN VEGGIE NAAN</u>	13
<i>hummus, kalamata olive tapenade, fresh greens, red onion, cucumber, tomato in a warm naan with red wine vinaigrette on the side</i>	
<i>add grilled chicken breast</i>	8

Add:

sautéed onions or bell peppers	1
cheddar, Swiss, American, provolone, feta, goat cheese or bleu cheese	2
bacon	3

Dinner Entrées

service begins at 5:00 pm
dinner entrées served with this evening's fresh vegetable du jour

RIBEYE STEAK*

*house cut, grilled 14 oz ribeye
served with baked potato*

45

FILET MIGNON*

*house cut, grilled 8 oz beef tenderloin
served with baked potato*

43

NEW YORK STRIP STEAK*

*house cut, grilled 12 oz strip
served with baked potato*

37

BLEU CHEESE STRIP *

*house cut, grilled 12 oz strip
topped with bleu cheese and balsamic reduction
served with baked potato*

41

DUCK BREAST *

*pan seared with honey ponzu
served with saffron rice*

31

GRILLED SALMON*

*with a citrus soy glaze
served with saffron rice*

33

Pasta Entrées

service begins at 5:00 pm
pasta entrées served with garlic bread

SEAFOOD FETTUCCINE

*mussels, scallops, shrimp and crab in a garlic, shallot, white wine, butter and tomato sauce
tossed with fettuccine*

35

CREOLE SHRIMP

*shrimp, smoked sausage, bell pepper, onion and garlic tossed in a spicy cream sauce
tossed with linguine*

29

SHRIMP SCAMPI

*shrimp, garlic, shallot, lemon, white wine and butter
tossed with linguine*

27

MEDITERRANEAN CHICKEN

*sautéed chicken breast with olives, sun dried tomatoes, artichokes, feta cheese,
spinach and white wine
served over linguine*

29

CHICKEN PICCATA

*sautéed chicken breast, garlic, shallot, capers, lemon, white wine and butter
served over linguine*

27

CREAMY PESTO PRIMAVERA

*fresh vegetables tossed in a basil pesto cream sauce
tossed with fettuccine*

19

with grilled or blackened chicken or shrimp

27

with grilled or blackened salmon

34

FETTUCCINE ALFREDO

*garlic, cream and parmesan
tossed with fettuccine*

18

with grilled or blackened chicken or shrimp

26

with grilled or blackened salmon

33