



**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*

15

**CRAB CAKES**\*

*served with dijon dill aioli*

19

**LOLLYPOP LAMB CHOPS**\*

*herb marinated and seared New Zealand lamb*

21

**GOAT CHEESE & OLIVE CROSTINI**

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

13

**CRAB DEVEILED EGGS**\*

*crab stuffed hard boiled eggs served with sriracha, pickled onion and dusted with Old Bay*

15

**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 15*

**GREEK SALAD**

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

*half 9 full 17*

**CAESAR SALAD**

*chopped romaine lettuce, croutons and parmesan tossed in caesar dressing*

*half 9 full 17 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 9 full 17*

**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 sautéed or blackened 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*

# 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 prime ribeye  
served with baked potato*

51

## FILET MIGNON\*

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

49

## NEW YORK STRIP STEAK\*

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

43

## BLEU CHEESE STRIP \*

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

47

## DUCK BREAST \*

*pan seared with honey ponzu  
served with rice*

33

## GRILLED SALMON\*

*with a sweet chili glaze  
served with rice*

35

# Pasta Entrées

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

## SEAFOOD FETTUCINE

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

37

## CREOLE SHRIMP

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

31

## SHRIMP SCAMPI

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

29

## THAI PASTA

*rice noodles tossed with fresh vegetables, peanuts and coconut red curry sauce*

23

*with grilled or blackened chicken or sautéed or blackened shrimp*

31

*with grilled or blackened salmon*

36

## CHICKEN PICCATA

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

29

## CREAMY PESTO PRIMAVERA

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

21

*with grilled or blackened chicken or sautéed or blackened shrimp*

29

*with grilled or blackened salmon*

34

## FETTUCINE ALFREDO

*garlic, cream and parmesan  
tossed with fettuccine*

20

*with grilled or blackened chicken or sautéed or blackened shrimp*

28

*with grilled or blackened salmon*

33

# Lunch Sandwiches

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

<b><u>BLACKENED MAHI MAHI TACOS*</u></b>	<b>21</b>
<i>shredded cabbage, cheddar, pico de gallo and Pali Wali sauce on flour tortillas</i>	
<b><u>BLACK ANGUS BURGER*</u></b>	<b>16</b>
<i>grilled 8 oz. patty with lettuce, tomato, onion and pickle on a sesame seed bun</i>	
<b><u>BACON &amp; BLEU BURGER*</u></b>	<b>19</b>
<i>grilled 8 oz. patty topped with bleu cheese spread and bacon with lettuce, tomato, onion and pickle on a sesame seed bun</i>	
<b><u>CUBAN*</u></b>	<b>15</b>
<i>roasted pork, salami, ham, dijon aioli, pickles and Swiss on a hoagie roll</i>	
<b><u>ITALIAN HOAGIE*</u></b>	<b>16</b>
<i>salami, pepperoni, ham and provolone with lettuce, tomato, red onion and red wine vinaigrette on a hoagie roll</i>	
<b><u>PO'BOY*</u></b>	<b>19</b>
<i>blackened shrimp with bacon, lettuce, tomato, onion, cheddar and Pali Wali sauce on a hoagie roll</i>	
<b><u>CHICKEN SANDWICH*</u></b>	<b>15</b>
<i>grilled or blackened 6 oz breast with lettuce, tomato, onion and pickle on a sesame bun</i>	
<b><u>BLT*</u></b>	<b>13</b>
<i>six strips of bacon, lettuce, tomato and mayonnaise on Texas toast</i>	
<b><u>PHILLY CHEESE STEAK*</u></b>	<b>16</b>
<i>thinly sliced beef with sautéed onions, bell peppers and provolone on a hoagie roll</i>	
<b><u>MEDITERRANEAN VEGGIE NAAN</u></b>	<b>15</b>
<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 or blackened chicken breast*</i>	<b>8</b>

#### Add:

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