

APPETIZERS

- Grilled Shiitake Mushrooms**-with spicy Tasso sauce
\$7.50
- Shrimp Scampi**-(5) sautéed shrimp with garlic butter
\$7.00
- Miniature Crab Cakes**-with chipotle/garlic mayonnaise
\$9.00
- Pork Pot Stickers**-with sesame dipping sauce **\$7.50**
- Baked Italian Artichokes**-sautéed artichokes, garlic, capers, tomatoes and parmesan cheese. Served with French Bread rounds.
\$7.75
- Three Cheese Spinach Dip**-with chips **\$7.00**
- Wasabi Crusted Crabmeat Stuffed Mushrooms** **\$6.75**

SALADS

- Greek Salad**-(deduct \$1.50 if served with entree)
\$7.50
Traditional lemon/oregano dressing with Feta cheese, red onions and tomatoes
- Creamy Caesar Salad**-(deduct \$1.50 if served with entree)
\$7.00
- Red Apple Wedge Salad**-
\$7.00
iceberg wedge with our homemade blue cheese dressing and bacon pieces. (deduct \$1.50 if served with entree)
- French Quarter Salad**-
\$7.50
mixed greens with avocado, green onion, mandarin oranges, bacon, Feta cheese and a Louisiana Hot Sauce Vinaigrette
- Southwest Cobb Salad**-
\$13.50
Oak grilled chicken, lettuce, grilled red onions, avocados, tomatoes and Gorgonzola blue cheese dressed in a Balsamic-Mustard Vinaigrette accented with a smoked chili-buttermilk dressing
- Soup Du Jour**
\$6.00
- Classic French Onion Soup**
\$6.00

Automatic 18% gratuity added for parties of 8 or more.
\$3.50 split fee **NO SMOKING**

PLEASE

ENTREES

- Sesame Crusted Tuna with Ginger Cream**-served with cold sesame noodles
\$18.00
- Grilled Sea Scallops**-with Pinot Gris Butter Sauce
\$19.50
- Atlantic Cod Loin**-with Lump Crab and fresh basil butter sauce. Served with asparagus and choice of rice or baked potato
\$19.50
- Wood Grilled Salmon with Jack Daniel's Glaze**-served with bean/corn succotash
\$19.00
- Orange Roughy**-breaded, sautéed, served on bed of potatoes & artichokes in Buerre Blanc Sauce
\$19.50
- Raspberry Chicken**-chicken marinated in raspberry vinaigrette, grilled and served on angel hair pasta with raspberry glaze
\$16.50
- Chicken Scaloppini**-lightly breaded, sautéed with capers, lemon, wine and prosciutto ham, served on angel hair pasta.
\$16.50
- Jambalaya Pasta**-penne pasta with shrimp, crawfish, asparagus spears, spinach and andouille sausage served in a spicy tomato cream sauce.
\$19.50
- Prawns**-a Red Apple classic-crisp coated and fried. Served with cocktail sauce
\$18.00
- Aged Angus Filet Fixed Your Way**
Oak grilled Angus Filet prepared with your choice of toppings:
Garlic Butter
Gorgonzola Cheese
5-Peppercorn with Sun-dried Cherry Cabernet Reduction
all served with your choice of roasted garlic mashed potatoes or baked potato
\$28.50
- Prime Rib of Beef**-slow roasted and served with au jus & horseradish sauce (Fridays and Saturdays)
\$24.50
- Ribeye Steak**-14 oz.aged prime beef, oak grilled to order with grilled corn.
\$24.00

Entrees served with house salad & hot rolls.