



## HEADQUARTERS

### ~ STARTERS ~

#### Shrimp Cocktail

Cucumber salad, mixed greens, cocktail sauce 8.95

#### Arborio Crusted Fried Calamari

Fried baby calamari, roasted red pepper, marinara 7.95

#### Spinach & Artichoke Dip

Served warm with garlic buttered French bread 7.95

#### Bruschetta

Garlic toasted french bread, tomato, onion, fresh mozzarella 5.95

#### Broiled Jumbo Lump Crab Cake

Served over fried beefsteak tomatoes, lemon butter sauce 8.95

#### Hoisin Glazed Beef Skewers

Asian coleslaw, honey soy glaze 7.95

#### Bleu Cheese Kettle Chips

Alfredo sauce, bleu cheese, green onion 4.95

### ~ SOUPS ~

#### Beer Cheese Soup

Secret house recipe 4.95

#### Roasted Tomato Soup

Shaved reggiano cheese, basil oil 4.95

#### French Onion Soup

Finished with garlic croutons and Provolone Cheese 4.95

### ~ SALADS ~

#### Caesar Salad

Romaine lettuce tossed in classic Caesar dressing, croutons, sun dried tomato crostini 5.95

#### Grilled Chicken Caesar

Romaine lettuce tossed in classic Caesar dressing, croutons, sun dried tomato crostini topped with grilled chicken breast 7.95

#### Mixed Greens

Mixed greens, candied walnuts, grapes, sliced apples, crumbled bleu cheese, raspberry vinaigrette 5.95

#### Wedge Salad

Topped with tomato, red onion, crisp bacon, bleu cheese dressing 5.95

#### Steak Tip Salad

Mixed greens, tomato, bleu cheese, red onion, toasted pine nuts, sliced mushrooms, bistro fries, fried tobacco onions, red wine vinaigrette 12.95

#### BBQ Chicken Salad

Chopped romaine, BBQ grilled chicken, fried tortilla strips, tomato, red onion, corn, cheddar cheese, ranch dressing 10.95

#### Baby Spinach Salad

Baby spinach, sliced button mushrooms, red onion, tomato, crisp bacon, pine nuts, asiago cheese, balsamic vinaigrette 9.95

# ~ ENTREES ~

## SEAFOOD & PASTA

### Line Caught Atlantic Halibut

Sautéed spinach with smoked bacon, whipped sweet potato, lemon beurre blanc 22.95

### Sautéed Rainbow Trout

Chive whipped potatoes, chef's vegetables, lemon brown butter 16.95

### Roasted Cedar Plank Salmon

Lemon beurre blanc, buttermilk chive whipped potatoes, chef's vegetables 15.95

### Broiled Jumbo Lump Crab Cakes

Asiago potato gratin, chef's vegetables, baby spinach and shallot salad, lemon butter sauce 21.95

### Shrimp and Brie

Sautéed shrimp, penne pasta, wilted spinach, tomato, spicy brie cream sauce 17.95

### Fettuccini Pasta

Fettuccini tossed with crushed roma tomatoes, fresh basil, garlic, and olive oil 10.95

Add Chicken 12.95 Add Shrimp 14.95

### Vegetarian Pesto Pasta

Sautéed seasonal vegetables, tossed with pesto & fettuccini 11.95

### Grilled Portobello Napoleon

Grilled portobello mushrooms, sautéed spinach, roasted red peppers, goat cheese, fried tobacco onions, roasted garlic butter sauce, balsamic glaze 12.95

## STEAKS, CHICKEN & CHOPS

### Parmesan Crusted Chicken

Topped with mozzarella cheese, served with angel hair pasta, roasted tomato & basil cream sauce 14.95

### Pesto Grilled Chicken

Fried eggplant, baby arugula salad, roasted garlic beurre blanc 15.95

### Garlic-Herb Cheese Crusted Airline Chicken Breast

Chive whipped potatoes, rosemary veal jus, chef's vegetables, topped with sweet potato curls 16.95

### Filet Mignon

8oz. Filet, asiago potato gratin, chef's vegetables, veal jus, topped with fried tobacco onions 29.95

Add herb garlic shrimp 32.95

### Prime Rib

Slow roasted prime rib, asiago potato gratin, horseradish cream, au jus, chef's vegetables, topped with fried tobacco onions 22.95

### Lamb Chops

Rosemary crusted domestic lamb chops, roasted garlic whipped potatoes, chef's vegetables, demi glace 30.95

### Blackened Flat Iron Steak

Blackened flat iron steak, garlic and parmesan bistro fries, chef's vegetables, topped with caramelized onions & bleu cheese demi glace 19.95

### Double Cut Pork Chop

Andouille potato hash, jalapeño-pineapple chutney, chef's vegetables, demi glace 22.95

### New York Strip

Chive & roasted garlic whipped potatoes, chef's vegetables, topped with tobacco onions, demi glace 27.95