



## **Entrées**

Served with a Choice of Soup Or Salad

### **Baked Lasagna**

filled with ground beef, three cheeses and finished with house marinara  
served with side of vegetable of the day \$13

### **Seafood Alfredo**

prawns, sea scallops, and halibut served over linguini  
tossed with a garlic alfredo sauce \$18

### **Fusilli Alla Sunset**

cork screw pasta tossed w/ dried tomatoes, sweet peas  
in a parmesan pesto cream, topped with walnuts and grilled chicken \$14

### **Lemon Garlic Roasted Breast of Chicken**

w/ corn cheddar cakes and citrus butter \$14

### **Rosemary Bacon Seared Wild Salmon**

with rice pilaf and marionberry vinaigrette \$20

### **Pan Roasted Halibut**

with steamers, capers, snow peas and roasted red potatoes  
in a light mustard cream \$21

### **Sautéed Sea Scallops and Prawns**

In a fresh herb broth with garlic, artichokes and tomatoes  
with rice pilaf \$19

### **Seafood Platter**

large fried prawns, breaded oysters, and halibut  
with cocktail and tarter sauce \$21

### **Razor Clams**

lightly breaded razor clams pan fried  
with cocktail and tarter sauce \$17

### **Cured Texas Spiced Pork Chops**

with tomato chutney, black beans and rice pilaf \$16

### **8 oz Flat Iron**

with herb butter and parmesan crusted tomatoes  
with garlic mashed potatoes \$16

### **6 oz Pepper Crusted Filet Mignon**

char grilled with mushroom brandy cream  
served with roasted red potatoes \$25

**Save Room for our Specialty Housemade Desserts**

**Smaller Portions of Selected Items Available Upon Request**