

# Lounge Menu

## Appetizers

<b>Stuffed Portobello Mushroom</b> shrimp and spinach stuffing, topped with Monterey Jack cheese .....	11.00
<b>Bruschetta</b> toasted bread topped with a goat cheese butter, roasted tomato, basil and garlic .....	9.50
<b>Jumbo Shrimp Cocktail</b> classic presentation with cocktail sauce .....	12.00
<b>Maryland Lump Crab Cake</b> with chili aioli .....	12.50
<b>Grilled Denmark Brie</b> with buttery roasted garlic and a spicy sweet pepper relish .....	10.50
<b>Seared Ahi Tuna</b> served ruby rare with ginger-cilantro aioli, wasabi and ginger.....	12.50
<b>Calamari Fritti</b> lightly fried with sweet red peppers and onions, drizzled with chili mayonnaise.....	12.00
<b>Cajun Lamb Chops</b> four chops dusted with Cajun spice and grilled .....	20.00
<b>Smoked Norwegian Salmon</b> thinly sliced drizzled with olive oil, capers and red onions.....	14.00
<b>Dante's Inferno</b> filet mignon tips dusted spice mix served with citrus dip.....	11.00

## Small Plates

Add a petite salad \$4.50

<b>Carvers Steak Burger</b> caramelized onions provolone with A1 aioli sauce served with fries .....	12.00
<b>Carvers Bacon Mac</b> penne pasta, candied bacon cheddar, monetary jack & parmesan cheese .....	16.00
<b>French Dip</b> sliced prime rib, parmesan and jack cheese with au jus .....	14.00
<b>Coconut Shrimp</b> Dragon sauce served with rice .....	14.00
<b>Cajun Lamb Chops</b> four chops dusted with Cajun spice and served with mashed potatoes.....	22.00
<b>Blackened Chicken Sandwich</b> grilled sliced, topped with provolone cheese on a garlic hoagie .....	13.00
<b>Shrimp Alfredo</b> penne pasta, shrimp, diced tomatoes and asparagus in a classic Alfredo sauce .....	22.00

## Soups & Salads

<b>French Onion soup</b> .....	6.00
<b>Soup of the Day</b> .....	5.00
<b>Spinach</b> with honey-mustard dressing, almonds, cranberries, apples .....	5.50
<b>Romaine</b> with balsamic vinaigrette, blue cheese, bacon, peppers & onions. ....	5.50
<b>Classic Caesar</b> with creamy Caesar dressing, parmesan cheese and garlic croutons.....	5.50
<b>Wedge Salad</b> iceberg lettuce bleu cheese. bacon, tomatoes, red onion and balsamic reduction .....	9.00

**Salad Additions : Chicken 6.00 -Shrimp 9.00 - Filet tips 9.00 - Salmon 10.00**

Lounge menu items available in lounge only

Every Entrée includes your choice of Soup of the Day

**Spinach** with honey-mustard dressing, almonds, cranberries, apples. **Romaine** with balsamic vinaigrette, blue cheese, bacon, peppers & onions. **Wedge Salad** (add\$3.50) Iceberg lettuce bleu cheese. bacon, tomatoes, red onion and balsamic reduction or **Classic Caesar**.

Side dishes include your choice of: baked potato, roasted garlic mashed potatoes, au gratin potatoes, wild rice pilaf or vegetables

## Steaks

<b>New York Strip</b> .....	Carvers cut 14 oz.	<b>29.50</b>	Standard cut 11oz.....	<b>26.50</b>
<b>Filet Mignon</b> .....	Carvers cut 11oz	<b>34.00</b>	Standard cut 8oz.....	<b>31.00</b>
<b>Whiskey Peppercorn New York</b>	11oz.....			<b>30.00</b>
<b>Kansas City Strip</b>	18 oz classic bone in cut Angus beef strip.....			<b>33.00</b>
<b>Twin Filet</b>	two 4oz filet medallions topped with whiskey peppercorn sauce & Béarnaise.....			<b>29.00</b>
<b>Rib-Eye</b>	14oz of well marbled, flavorful steak.....			<b>30.50</b>
<b>Texas Chile Rib-Eye</b>	14oz chili oil-Cajun spice rubbed, with a sweet and spicy pepper relish.....			<b>31.50</b>
<b>Porterhouse</b>	20oz of the best Angus beef: the Filet and New York Strip.....			<b>39.00</b>

## Prime Rib

*Prime Rib Available Every Thursday, Friday, Saturday and Sunday!*  
*Our Prime Rib is an award-winning specialty! The finest midwestern beef is herb crusted and slow roasted overnight to ensure the most tender Prime Rib available. Served au jus (Limited Availability)*

<b>Standard Cut</b>	10oz.....	<b>27.50</b>
<b>House Cut</b>	14oz.....	<b>31.00</b>
<b>Carvers Cut</b>	20oz served with the bone.....	<b>35.50</b>

## Chops, Chicken & Ribs

<b>Maple Cider Pork Chop</b>	12 oz basted with a maple syrup-cider glaze, with apple-onion chutney.....	<b>26.00</b>
<b>New Zealand Lamb Chops</b>	double cut, rubbed with Mediterranean herbs.....	<b>34.00</b>
<b>Scampi Style Chicken</b>	boneless breast with sautéed tomatoes and garlic in a white butter sauce.....	<b>23.00</b>
<b>Portobello Mushroom Chicken</b>	boneless double breast, with a caramelized onion mushroom sauce.....	<b>23.00</b>
<b>BBQ Baby Back Ribs</b>	slow roasted, fall off the bone tender ribs, glazed with our classic BBQ.....	<b>27.00</b>

## Combinations

Create your own combination. Add any of these items to your entrée or small plates order:

<b>Jumbo Shrimp</b>	three prawns prepared <b>Scampi, Tempura</b> or <b>Coconut</b> style.....	<b>10.50</b>
<b>Maryland Crab Cake</b>	one large lump crab cake with Hollandaise sauce.....	<b>12.50</b>
<b>Salmon</b>	4oz salmon filet.....	<b>10.00</b>

## Seafood

<b>Shrimp</b>	jumbo prawns prepared either <b>Scampi, Tempura</b> or <b>Coconut</b> style.....	<b>24.00</b>
<b>BBQ Salmon</b>	roasted filet basted with our house BBQ glaze.....	<b>25.00</b>
<b>Maryland Crab Cakes</b>	two lump crab cakes with Hollandaise.....	<b>30.00</b>
<b>Cold Water Lobster Tail</b>	9oz lobster tail brushed with butter and steamed.....	<b>Mkt</b>

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.