

# Dinner Entrees .....

*All entrees served with your choice vegetables and your choice of starch.*

## **VEGETABLES:**

*(Steamed Broccoli or sautéed green beans)*

## **STARCH:**

*(Mash Potatoes, Rice Pilaf, French Fries or Hand Cut Fries)*

*Sub Sweet Fries \$3*

## **\* RIB-EYE STEAK**

Top choice grass fed rib-eye hand cut and chargrilled to your preference of temperature:  
RARE - MED RARE – MED - MED WELL - WELL

**12oz \$28 14oz \$30**

## **\*TERES MAJOR STEAK TIPS \$26**

12oz steak tips marinated in garlic olive oil and herbs then chargrilled to your preference of temperature:

**RARE - MED RARE - MED - MED WELL - WELL**

## **\*SURF & TURF \$28**

5oz. fresh sea scallops, pan seared in brown butter and 8oz. steak tips marinated in garlic, olive oil and herbs then chargrilled to your preference of temperature:

**RARE - MED RARE - MED - MED WELL - WELL**

## **GRILLED CHICKEN DINNER \$19**

Fresh marinated chicken tenders, chargrilled and served with tzatziki and pita bread

## **CHICKEN TENDER DINNER \$18**

8oz fresh chicken tenders, breaded and fried served with your choice of sauce:

**(X-Hot, Hot Medium, Mild, Redneck, BBQ, Thai Chili, Honey Cajun. Brown Sugar Hot)**

*All our seafood is wild caught.*

## **BROILED OR FRIED HADDOCK \$20**

Wild 8oz. Icelandic haddock broiled with butter and wine encrusted with house breadcrumbs **OR** hand breaded and deep fried served with tartar sauce.

## **HADDOCK PLAKI \$21**

Plaki is a traditional Greek dish.

8oz Icelandic haddock broiled with butter and wine, topped with Greek salsa and feta cheese crumbles.

## **FRIED SEAFOOD DINNER \$30**

5oz. sea scallops, 5oz. Icelandic haddock and 5oz. baby shrimp lightly breaded and deep fried to golden brown served with tartar sauce.

## **BROILED OR FRIED SCALLOPS \$28**

Fresh sea scallops broiled in butter and wine, encrusted with house bread crumbs **OR** lightly breaded and deep fried served with tartar sauce.

## **BROILED OR FRIED SCALLOPS & HADDOCK \$26**

5oz sea scallops and 5oz Icelandic haddock filet broiled in butter and wine, encrusted with house bread crumbs **OR** lightly breaded and deep fried served with tartar sauce.

## **FRIED HADDOCK & SHRIMP \$22**

5oz. wild Icelandic haddock and 5oz. baby shrimp coated in our breading mixture and deep fried in canola oil



\*ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CHECK WITH YOUR PHYSITIAN BEFORE CONSUMPTION.