



Appetizers

Basil's Shrimp Scampi, large shrimp sautéed with fresh basil, garlic, plum tomato, and chardonnay wine sauce. 11

Lump Crab Cakes, grilled to golden brown, served with roasted red pepper sauce. 12

Sampler Platter, jalapeno poppers, chicken wings tossed with Louisiana sauce, chicken fingers, potato skins, cheese sticks, and onion rings served with blue cheese and ranch dressing. 16

Beef Tips Tenderloin, sautéed with mushrooms, shallots, tomatoes, and cabernet wine sauce topped with gorgonzola cheese. 9

Scallops Mornay, large scallops sautéed with mushrooms, shallots, Romano cheese, and cream sauce. 11

Martini Shrimp Cocktail, large shrimp served with traditional cocktail sauce. 12

Roasted Vegetables, portabella mushrooms grilled with sweet peppers, zucchini and balsamic reduction. 8

Buffalo Style Chicken Wings, cooked to perfection tossed with Louisiana sauce, served with blue cheese dressing. 8

Onion Rings, fried to golden brown served with ranch dressing or blue cheese dressing. 7

Chicken Quesadilla, grilled flour tortilla with chicken, onion, sweet peppers, and mozzarella cheese. 9

Chicago Style Hot Dog, served with onion, tomato, pickle, and fries. 6

Calamari, fried to golden brown, served with tomato basil sauce. 9

Chicken Fingers, fried to golden brown served with honey mustard sauce. 8

Potato Skins, baked with bacon, cheddar cheese, served with sour cream and salsa. 7