

Appetizers

Chicken Wings 11
Crispy Chicken Wings, Mild, BBQ, Asian,
Garlic Butter or Dry Rub, Celery, Bleu Cheese

Coconut Shrimp 11
Jumbo Shrimp, Coconut Flakes,
Sweet Chili Orange Dipping Sauce

Shrimp Cocktail 11
Traditional Poached Shrimp,
Spiked Cocktail Sauce, Fresh Lemon

Sausage Stuffed Mushrooms 9
Mild Italian Sausage, Fresh Mushrooms,
Herb Parmesan Cream Sauce

Stuffed Jalapenos 8
Jalapenos stuffed with Cream Cheese Stuffing,
Ranch Dipping Sauce

Chicken Alfredo Flatbread 11
Grilled Chicken, Parmesan Cream Sauce,
Mozzarella Cheese

Lobster and Cream Cheese Dip 11
Lobster, Scallions, Seasoned Cream
Cheese Blend, French Baguette

Fried Zucchini Sticks 8
Zucchini Slices, Bread Crumbs,
Chipotle Ranch Dressing



Salads

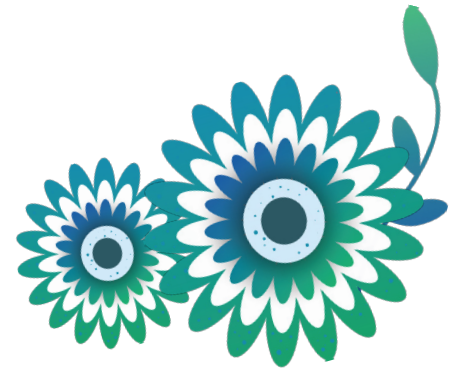
Caesar Salad 9
Crisp Romaine, Parmesan Cheese,
House-Made Croutons, Freshly Ground Pepper,
Classic Caesar Dressing

Cranberry and Almond Salad 10
Cranberry, Romaine, Spinach,
Almonds, Bleu Cheese Crumbles,
Raspberry Vinaigrette Dressing

Blueberry Feta Salad 10
Blueberries, Feta Cheese, Almonds,
Red Onions, Spinach, Lemon Poppy
Seed Vinaigrette

Italian Salad 11
Romaine, Tomatoes, Pepperoncini,
Red Onions, Black Olives, Parmesan Cheese,
Capicola, Italian Dressing
(Make it a Panini for \$1 more)

Add Grilled Chicken for \$4 or
Three Jumbo Shrimp for \$6



Soups

Citrus Hills Chili Bowl 6 / Cup 4
Crafted with Seasoned Ground Beef, Sautéed
Peppers, Onions, Robust Tomato Sauce

French Onion Soup Bowl 6 / Cup 4
Classic French Onion Soup, served with
House-Made Croutons, Melted Cheese

Roasted Tomato Soup Bowl 6 / Cup 4
Slow-Roasted Cream Tomato Soup, served with
House-Made Croutons, Melted Cheese

Soup Du Jour Bowl 5 / Cup 4
Ask your server about our wonderful
House-Made selections

Consuming raw or undercooked meat, eggs, poultry, seafood or shellfish may increase your risk of foodborne illness – especially if you have certain medical conditions. Please let us know of any allergies you might have and every accommodation will be made for you.

Sandwiches

Includes choice of French Fries or House-Made Chips.
Substitute Sweet Potato Fries for \$1 more. Add Bacon and Avocado for \$1.

Rib Eye Melt 13

Thinly-Sliced Prime Rib, Sautéed Sweet Onions,
Spicy White Cheddar Cheese Sauce, Grilled Ciabatta Bun

The Classic Burger 11

Steak Burger, Crisp Lettuce, Sliced Sweet Onions, Choice of Cheese, Brioche Bun

The 49er 10

Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, Grilled Rye Bread

Blackened Grouper 14

Gulf Grouper, Creole Seasoning, Ripe Tomatoes, Crisp Lettuce,
Remoulade Sauce, Brioche Bun

Chicken Caesar Sandwich 10

Tender Chicken, Parmesan Cheese, Romaine Lettuce, Caesar Dressing, Brioche Bun

Vegetarian Wrap 10

Fresh Sautéed Vegetables, Balsamic Glaze, Flour Tortilla Wrap

Pasta Entrées

Add a Side Salad or a Cup of Soup of the Day for \$2.

Garden Pasta Primavera 14

Fresh Vegetable Mix, Fettuccine, Lemon Basil Butter Sauce, Parmesan Cheese

Spicy Chicken Alfredo 16

Blackened Chicken, Tender Broccoli, Parmesan Cream Sauce, Penne Pasta

Chicken Mac & Cheese 14

Crispy or Grilled Chicken, Aged Cheddar Cheese, Applewood Smoked Bacon, Penne Pasta

Lobster Ravioli 19

Lobster Ravioli, Tender Shrimp, Creamy Tomato Basil Sauce

Shrimp Scampi 19

Tender Shrimp, Cherry Tomatoes, Garlic Lemon Basil Butter Sauce, Angel Hair Pasta

Chicken Parmesan 16

Breaded Chicken, House-Made Marinara, Angel Hair Pasta

Tenderloin Tips and Gorgonzola Cheese 19

Tenderloin Tips, Portabella Mushrooms, Asparagus Tips, Demi-Glace, Penne Pasta, Gorgonzola Cheese



Entrées

Includes choice of Starch and Vegetable of the Day.

Add a Side Salad or a Cup of Soup of the Day for \$2. Add \$1 to have your entrée prepared blackened.



12 oz. Center Cut NY Strip 23
Hand-Cut 12 oz. NY Strip, grilled to your liking

6 oz. Filet 25
6 oz. Choice Hand-Cut Filet, grilled to your liking

Asian Glazed Salmon 20
Char-Grilled Salmon, Teriyaki Glaze

Veal Marsala 22
Veal Scallopini, Fresh Button Mushrooms, Demi-Glace, Marsala Wine

Baked Haddock 18
Haddock Filet, Buttered Ritz Cracker Crumbs, White Wine

Zesty Lemon Chicken 18
Pan-Seared Twin Chicken Breasts, Mushrooms, Artichokes, Capers, Creamy Lemon Sauce

Liver and Onions 15
Pan-Seared Liver, Sautéed Onions, Crispy Bacon, Demi-Glace

Chicken Fried Steak 16
Seasoned Breaded Beef Steak, Peppered Crème Sauce

Hickory Bourbon Chicken 18
Tender Twin Grilled Chicken Breast, Hickory Bourbon Glaze

Gulf Grouper 22
Pan-Seared Fresh Grouper, Sherry Shallot Cream Sauce

Chicken and Seafood 19
Tender Chicken Breast, Lobster Stuffing, Corn Maque Choux



Sides & A' la Carte

- House Side Salad 3
- Caesar Salad 4
- Silky Mashed Potatoes 4
- Rice Pilaf 4
- Steamed Seasonal Vegetables 3
- Baked Potato 3 (Available Loaded, add \$1)
- Crisp French Fries 3
- House-Made Potato Chips 3
- Sweet Potato Fries 4



Most entrées can be prepared gluten-free. Please notify your server of any dietary specifications or allergies; every accommodation will be made for you.