

Rod Stewart Tribute by Tommy Edward



Dinner Menu

January 9, 2025

Bread Service

Salad & Appetizers

— House Salad — 7

Mixed greens, carrots tomato, red onion w. house lemon vinaigrette GF

— Salt & Pepper Calamari — 15

Orange cilantro glaze, scallion, & peppadew & banana peppers

— Pistachio Crusted Goat Cheese for Two — 14

Drizzled w. organic honey & raspberry melba sauce

Entrées

Served w/ choice of rustic garlic rustic mashed or rice pilaf plus mixed squash medley

— Faroe Island Salmon — 34

Faroe Island Salmon (renowned as world's best) pan-seared & served w/ dill sauce on the side, w/ lemon wedge GF

— Chilean Seabass Filet — 48

. Chilean seabass filet w/ a house sweet chili Thai Sesame Asian Sauce

— Poppy Seed Crusted Ahi Tuna — 34

Sashimi grade Ahi encrusted w/ poppy seed, flash seared, served sliced w/ sweet Chile Thai Sesame Asian Sauce on the side GF

— Spaghetti Lemon Pesto Shrimp — 29/37

Sauteed shrimp in a buttery Pesto sauce (garlicy) w/ sundried tomato, tossed in spaghetti, wedge of lemon

— Filet Mignon — 45

7oz. hand cut Beef Tenderloin, cooked to your desired temperature and served w/ Bearnaise Sauce GF

— PRIME NY Strip Steak — 63

Aged & hand cut New York Strip, grilled & finished w/ herbed butter

— Chicken Cordon Bleu — 32

Panko breadcrumbs on boneless skinless chicken breasts, wrapped around thinly sliced ham & Swiss cheese, baked in the oven & topped w/ a cream sauce made of mushrooms, shallots & garlic..

— Apple Stuffed Bourbon Glazed Pork Chop — 29

Chef's Apple Stuffing (caramelized apples reduced w/ Bourbon); Topped w/ a Bourbon glaze, GF

— Pork Osso Bucco — 42

Chef's favorite: 8 oz. of the most tender pork cut, served sliced w/ honey garlic glaze

— Italian Sausage Lasagna — 27

Sweet Italian sausage & ground tenderloin, ricotta, parmesan, & a house-made marinara sauce

— Vegetarian: Ricotta & Spinach Lasagna — 27

Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & house-made marinara sauce

Dessert

— Home-made Brownie — 9

— Creme Brule — 11

Thank you for your patronage. Dinner Service required or a minimum food charge of \$35 will be billed.

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