



# Dinner Menu

## Soup

- SOUP DU JOUR** **GF** CUP 4 | BOWL 5  
Made Fresh Daily
- FRENCH ONION** CUP 5  
Classic Beef & Chicken Broth, Cooked Onions, Melted Cheese, Crouton

## Starters

- CALAMARI** 12  
Spicy Cajun Remoulade
- SHRIMP COCKTAIL** **GF**  
Poached Jumbo Shrimp, Tequila Cocktail Sauce  
4 Pieces 13 | 6 Pieces 17
- BANG BANG SHRIMP** 13  
Lightly Fried, Spicy Creamy Sauce, Sweet Mango
- GRILLED BEEF TAPENADE** **GF** 14  
Tender Beef Tenderloin, Blended with Olives, Tomatoes, Peppers & Olive Oil, Crispy Crostini

## Salads

- HOUSE SALAD** PETITE 6 | FULL 10  
Mixed Greens, Carrots, Cucumber, Black Olives, Hearts of Palm, Mandarin Oranges, Dressing of Choice
- JESSE SPINACH SALAD** PETITE 10 | FULL 12  
Organic Spinach, Ruby Red Grapefruit Segments, Fennel, Toasted Pine Nuts, Hearts of Palm, Avocado, Warm Bacon Vinaigrette
- LEXINGTON TWIST SALAD** PETITE 10 | FULL 12  
Mixed Greens, Dried Cranberries, Cabbage, Sunflower Seeds, Grapes, Apples, Bacon Bits, Crispy Noodles, Citrus Vinaigrette
- SNOW CRAB & LOBSTER STACK** 17  
Spring Mix, Fresh Mozzarella, Diced Tomato, Cucumber, Avocado, Lemon Vinaigrette

**ADD ON**  
TOFU 5 | CHICKEN 6 | SHRIMP 8 | SALMON 8

## Handhelds

Served with a Choice of:  
Fresh Fruit, Shoestring Fries, Seasoned Fries, Sweet Fries, or Coleslaw  
*All Handhelds can be Gluten Free by adding a GF Bun.*

- GROUPE SANDWICH** 18  
Fried, Grilled, or Blackened Avocado, Cilantro, Pico De Gallo, Potato Bun
- HAWAIIAN CHICKEN** 14  
Chicken Breast, Sliced Ham, Pineapple, Swiss Cheese, Potato Bun
- KOBE BEEF BURGER** 15  
6oz. Kobe Beef, Fried Onion Straws, Potato Bun

## Main Entrées

<b>BISTRO PASTA</b>	21
Seasonal Julienne Vegetables, Portobello, Shitake, Button Mushrooms, Sun-dried Tomatoes, Angel Hair Pasta, Garlic Herb Olive Oil Chicken 6   Shrimp 8   Lobster 11	
<b>VEGETARIAN SHEPHERD'S PIE</b> <b>VG</b> <b>GF</b>	16
Lentils, Roasted Vegetables, Potato Purée, Vegan Cheese Chicken 6   Shrimp 8   Lobster 11	
<b>MEDITERRANEAN SALMON</b>	32
Pan Sautéed, Tomatoes, Spinach, Olives in a Garlic Olive Oil, Cheesy Polenta Cake	
<b>ROASTED CHICKEN</b> <b>GF</b>	25
Herb Marinated Statler Chicken Breast, Black Bean Coconut Rice, Natural Pan Au Jus	

## Specialty Steaks & Chops

<b>FILET MIGNON</b> <b>GF</b>	4oz. 29   7oz. 36
Center Cut Black Angus Reserve Beef Tenderloin, Truffle Béarnaise, Red Wine Demi, Potato Au Gratin	
<b>CEDAR PLANK NEW YORK STRIP</b> <b>GF</b>	6oz. 26   12oz. 33
Grilled and Finished on a Cedar Plank with Rosemary & Honey, Garlic Roasted Potato, Grilled Asparagus	
<b>PORK CHOP MILANESE</b>	26
Center Cut Bone in Pork Chop Panko Seasoned, Garlic Mashed Potato	
<b>BRAISED LAMB SHANK</b> <b>GF</b>	28
Braised in Burgundy Red Wine, Tomato & Root Vegetables, and Yukon Gold Mashed Potato	

ADD ON  
FOIE GRAS 12 | MAINE LOBSTER TAIL 16

*\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*