

Dinner

SMALL PLATES & SALADS

Soups & Salads served with Artisanal Rolls



GRILLED PIZZA

LOBSTER PIZZA

Cold water Lobster, Ammogghiu Sauce,
Carmalized Onion and Fontina Cheese

\$17

BBQ CHICKEN PIZZA

Bourbon BBQ Sauce, pulled Chicken,
Black Beans, Roasted Garlic and
Mozzarella Cheese

\$11

BUILD YOUR OWN PIZZA

Choose any four toppings:
Caramelized Onions, Pepperoni, Ham, Italian
Sausage, Bacon, Pulled Chicken, Black Beans,
Roasted Garlic, Oven dried Tomatoes,
Mushrooms, Basil, Black Olives, Green Pepper,
Pineapple

\$13

MEAT LOVER'S PIZZA

Pepperoni, Ham, Italian Sausage & Bacon with Zesty
Tomato Sauce and Mozzarella Cheese

\$13

PEPPERONI PIZZA

Zesty Tomato Sauce, Sliced Pepperoni,
Mozzarella Cheese

\$9

SANDWICHES

Served with Fries and House Made Coleslaw

BAJA FISH TACO

Grilled Mahi Mahi with a Baja Flavor. Shredded
Napa Cabbage & Chili Lime Aioli, wrapped in a
flour tortilla and served with South of the Border

Rice & Beans

\$10

S.O.B.

16oz of ground Sirloin with Lettuce, Tomato &
Onions on Kaiser bun.

Served with French Fries

\$10

Add Cheese \$1

PRIME TIME BURGER

Fire grilled ground Sirloin with Lettuce, Tomato
and Onions

\$8

Add Cheese \$1

VEGETERIAN PANINI

Grilled Portobello Mushrooms, oven dried
Tomatoes, Caramelized Onions, Tomato Aioli &
melted Mozzarella Cheese on grilled Ciabatta
bread

\$9

CORNERED BEEF ON THIRD

Thinly sliced and stacked with Swiss Cheese and
whole grain Mustard on Seeded Rye

\$10

Have it Reuben Style \$11

CHICKEN PARMESAN SANDWICH

Crispy breaded Chicken breast with Zesty Red
Sauce and Mozzarella Cheese

\$8

BEER CHICKEN SANDWICH

Pan roasted Chicken breast, marinated with beer
and the Chef's secret recipe, topped with crispy
Coleslaw and melted American Cheese

\$8

PRIME RIB SANDWICH

Shaved Tender Prime Rib with au jus, served with
French Fries

\$10

HONEY MUSTARD CHICKEN SANDWICH

Pan roasted Chicken breast marinated in Honey
Mustard Sauce, topped with Bacon and Swiss
Cheese

\$8

TUNA PANINI

Water packed Albacore Tuna Salad on grilled
Ciabatta Bread

\$9

CLUB SANDWICH

Classically prepared featuring house roasted
Turkey and Applewood Smoked Bacon

\$8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness. 18% gratuity will be added to the guest check of parties 8 or more.

ENTREES

Served with Choice of Soup or Salad and Artisanal Rolls

HEN & STEER

Roasted Chicken and Beef Filet Combo. Served with a twice baked Potato and vegetable Gratin

\$25

SANTA LUZ CHICKEN

Slow roasted and stuffed with Chorizo sausage & spinach. Served with gratin potatoes and Asparagus

\$14

RIBEYE STEAK

Grilled 14oz Ribeye Steak with natural sauce, Broccoli and Mashed Potatoes

\$26

FENNEL SCENTED SALMON

Pan roasted and served with Mashed Potatoes, Asparagus and whole grain mustard butter sauce

\$25

PRIME RIB

Slow roasted and served with natural jus and choice of Potato or Asparagus

\$19

FILET MIGNON

Choice beef Tenderloin served with natural sauce. Choice of Potato or Asparagus

8oz \$28 12oz \$36

TWIN TAILS

Twin Lobster tails served with drawn butter, mashed Potatoes and Asparagus

\$56

NEW YORK STRIP

Char grilled 12oz New York Strip with Sauteed Mushrooms and griddled Potatoes

\$24

SURF & TURF

Choice filet and Lobster Tail. Served with natural sauce, drawn butter, choice of Potato or Asparagus

\$45

DEE-TROIT BBQ

Slow smoked fire grilled baby back ribs, choice of dry or brushed with housemade bourbon bbq sauce. Served with coleslaw and honey baked beans.

Half Slab \$15 Full Slab \$19

ENGLISH-STYLE FISH & CHIPS

Flaky Cod cooked in a larger tempura and served with French Fries, dill pickle tartar sauce and malt vinegar

\$11

RIGATONI & CHEESE

Creamy Cheddar Cheese Sauce with crispy Pancetta and fire roasted Corn

\$15

Add Lobster \$24

GARDENER'S PASTA

Roma Tomatoes, Garlic, Olive Oil, Basil, Thyme tossed with Orchiette Pasta

\$11

Add Salmon \$8 Add Shrimp \$8 Add Chicken \$6

SIDES

Coleslaw

\$3

French Fries

House Salad

Rice & Beans

Honey Baked Beans

Roasted Vegetables

Vermicelli Rice

Broccoli

\$4

Mashed Potatoes

Gratin Potatoes

Asparagus

\$5

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SWEET THINGS

BREAD PUDDING

\$5

STRAWBERRY CHIFFON

\$5

FLOURLESS CHOCOLATE
TART

\$6

NY STYLE CHEESECAKE

\$6

RICE PUDDING

\$5

BANANA CREAM PIE

\$6

DUTCH CHOCOLATE CAKE

\$7

ICE CREAM

\$5

BEVERAGES

COCKTAIL JUICE BAR

Orange
Mango
Banana
Carrot
Apple
Strawberry
Tomato
Avocado

\$5

COLD BEVERAGES

Whole Milk
2% Milk

\$2

Chocolate Milk
Soda
Ethos Water 500 ml

\$3

Sobe Energy Water
Ethos Water 1 Ltr.

\$4

Fruit Smoothies
San Pellegrino 500 ml

\$5

HOT BEVERAGES

Regular & Decaf Coffee
Hot Tea

\$3

Hot Chocolate

\$2

Espresso
Cappuccino
Turkish Coffee

\$5

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