

## **UNDER THE SEA**

**GRILLED SALMON** 



**LOBSTER TAIL** 



**COCONUT SHRIMP** 



**SIDES** 

**Broccoli** 

Corn

**Spinach** 

**Green Beans** 

**Sautéed Mushrooms** 

**White Rice** 

Squash

**Mashed Potatoes** 

Zucchini

**French Fries** 

**Carrots** 

**Baked Potato** 

**Brussel Sprouts** 

**Sweet Potato Mixed Vegetables**  **STARTERS** 

Chef's Soup of the Day

**House Salad** 

**Caesar Salad** 

**Wedge Salad** 

## DESSERT

**Ice Cream** 

**Fresh Cut Fruit** 

**Dessert of the Day** 

## **SPAGHETTI & MEATBALLS**



**Eggplant Parmigiana** 

**BEEF TENDERLOIN** 

**GRILLED CHICKEN** 

**BRUSCHETTA** 

Starting Tuesday

\$16

\$18

**CHICKEN PARMIGIANA** 

**CLASSICS** 



**PUB STYLE CHEESEBURGER** 



**PREMIUM** 

**PORK OSSO BUCCO** 



**SHRIMP & SCALLOP SCAMPI** 



**Chinese-Style Pork Fried Rice** 







**CRAB MEAT &** 

**TENDERLOIN** 







\$23

CHICKEN O/RICE



**CHICKEN FRANCAISE** 



CHEF'S FEATURES Week of 8/11/25

<u>MONDAY</u>

\$14

Butterscotch Sesame Seed Wings

**TUESDAY** 

\$15

Bacon-Wrapped Scallops & Pasta

**WEDNESDAY** 

Roast Duck with Blackberry-Orange Sauce

**THURSDAY** 



Closed for Marquis' Welcoming Gala

**Friday** 

\$19

Skirt Steak with Pineapple Salsa

Hours: Mon - Thurs 4:30PM-6:30PM Last seating is at 6:00PM Door close by 6:30PM

Make Reservations at 609-589-4375