

THE BACK NINE ENTRÉES

SERVED AFTER 4 PM

HANDCUT RIBEYE

40.37

Broiled to your desired temperature, served with mashed potatoes, sautéed onions, and mushrooms

CHICKEN MARSALA

26.91

Pan seared chicken with mushrooms, shallots, garlic simmered in marsala wine. Served with mashed potatoes and asparagus

SOY GINGER GLAZED SALMON GF

29.98

Pan-seared Faroe Island Salmon glazed with garlic, ginger and soy reduction. Served with broccoli and rice pilaf

STUFFED SOLE

27.95

Sole with a blend of seasoned crab and shrimp stuffing. Drizzled with a white wine and lemon-butter Beurre Blanc sauce. Served with rice pilaf and grilled asparagus

SHORT RIB BOLOGNESE

26.91

Short rib simmered with onions, celery, carrots, red wine, and marinara, tossed with pappardelle pasta

CAJUN RAVIOLI ALFREDO

30.02

Andouille Sausage, grilled chicken, and broccoli tossed in a creamy alfredo sauce

BRUSCHETTA CHICKEN

28.98

Grilled Chicken topped with tomatoes, mozzarella, pesto, and balsamic glaze. Served with Rice pilaf and asparagus

SERVED WITH YOUR CHOICE OF TWO SIDES

ASK YOUR SERVER FOR DETAILS

