

# 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

