

THE BACK NINE ENTRÉES

SERVED AFTER 4 PM

SHORT RIB BOLOGNESE 27.04

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

CHICKEN MARSALA 27.04

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

STUFFED SOLE 28.08

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

BRUSCHETTA CHICKEN 29.12

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

CAJUN RAVIOLI ALFREDO 30.16

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

SOY GINGER GLAZED SALMON (GF) 30.16

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

8 OZ BISTRO FILET 34.96

Broiled in our garlic compound butter to your desired temperature. Served with mashed potatoes and asparagus



Prices listed reflect credit card purchases and include tax.
A 4% cash discount will be applied to your receipt when paying with cash.

An automatic 20% gratuity will be added to parties of 10 or more.