

# DINNER MENU

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## ■ APPETIZERS

### **Shrimp Cocktail** \$9

Six jumbo shrimp served in a martini glass with three slices of toasted baguette brushed with homemade pesto.

### **Flatbread Pizza**

**Spicy Italian** - Salami, sausage, Banana Peppers and mozzarella. \$8

**Margherita** - House marinara, shredded mozzarella, sliced Roma tomato, and fresh basil. \$7

**Gourmet White Pizza** - Roasted garlic base, smoked chicken, chopped bacon, fresh spinach and mozzarella cheese. \$8

**BBQ Chicken** - BBQ sauce base, smoked chicken, red onion, shredded mozzarella and cilantro. \$8

### **Pork Spring Rolls** \$7

Two crispy pork and vegetable spring rolls served with a sweet chili sauce.

### **Yellow Fin Tuna Stack** \$9

3-ounces of sesame seared tuna sliced and layered with Asian slaw and crispy wontons.

### **Crab Fingers** \$12

6-ounces of steamed Alaskan Snow Crab claws served with house made citrus Dijonnaise and drawn butter.

### **Calamari** \$12

6-ounces of flash fried calamari served with house spicy marinara.

### **Fried Green Tomatoes** \$6

Four thick slices of green tomatoes deep-fried in a crispy cornmeal breading topped with house pesto aioli and sweet pepper relish.

### **Bacon Wrapped Diver Scallops** \$12

Two seared jumbo diver scallops served over a small kale salad with balsamic reduction and garnished with Benton's Bacon.

### **Baked Bruschetta** \$9

Baguette topped with house bruschetta and mozzarella cheese, baked, sliced and served with balsamic drizzle.

### **Cheese Board** \$16

Chef's selection of five artisanal cheeses, served with seasonal fruit, candied pecans, Tennessee honey and toasted crostinis.

## ■ SOUP & SALAD

### **French Onion** \$5

A rich beef broth with caramelized onions and melted provolone cheese.

### **Corn and Crab Bisque** \$6.5

Creamy bisque featuring corn off the cob and crabmeat. Served with grilled bread.

### **Club Chef Salad** \$11 Whole | \$7 Half

Romaine lettuce, 2-ounces of sliced turkey and 2-ounces of ham, cheddar cheese, cucumbers, Heirloom tomatoes, Benton's Bacon, and croutons.

### **Classic Caesar Salad** \$7 Whole | \$5 Half

Chopped Romaine lettuce tossed with croutons, parmesan cheese and Caesar dressing.

### **House Salad** \$8 Whole | \$5.5 Half

Chopped greens, Benton's Bacon, cheddar cheese, cucumbers, Heirloom tomatoes, and croutons.

### **Greek Salad** \$11 Whole | \$7 Half

Crisp Romaine lettuce, fresh chopped tomatoes, sliced black olives, shaved red onion, feta cheese and Banana Peppers with a Greek Vinaigrette.

### **Strawberry & Cranberry Spinach Salad** \$9 Whole | \$6 Half

Sliced strawberries, candied pecans, dried cranberries and parmesan cheese served over fresh baby spinach. Served with your choice of dressing.

### **Wedge Salad** \$6.5

Wedge of crisp Iceberg lettuce, topped with red onion, fresh tomatoes, Benton's Bacon, crumbled blue cheese, ranch dressing and balsamic reduction.

### **Add to Any Salad**

- Chicken (4 oz.) \$5
- Shrimp (6) \$8
- Salmon (8 oz.) \$8

### **Choice of Dressings**

Ranch • Bleu Cheese • Thousand Island  
Honey Mustard • Caesar • Balsamic Vinaigrette  
Raspberry Vinaigrette (Fat Free)



# DINNER MENU

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## ■ S E A F O O D

### **Shrimp & Grits** **\$17**

Seven jumbo shrimp sautéed with peppers, onions, Italian sausage, and garlic served over creamy stone ground grits.

### **Fish & Chips** **\$13**

8-ounces of beer battered Cod with crispy fries and homemade remoulade with cole slaw.

### **BBQ Shrimp Skewers** **\$20**

Eight BBQ skewered shrimp rubbed and basted. Served with baked potato and braised greens.

### **Grouper Picatta** **\$17**

7-ounce grouper filet in egg batter, seared, and served with steamed brown rice and choice of side.

### **Sockeye Salmon\*** **\$16**

8-ounce filet of wild caught Sockeye, served with brown steamed rice and sautéed vegetables.

### **Grilled Tuna\*** **\$20**

8-ounces of Sushi grade Yellowfin Tuna grilled rare, basted with sweet soy glaze and served over steamed brown rice with a baby kale citrus and herb salad.

### **Crab Cake Dinner** **\$17**

Three crab cakes topped with sweet pepper relish and served with baked potato and grilled asparagus. Served with house remoulade.

### **Grilled Mahi-Mahi** **\$19**

7-ounce filet of Mahi-Mahi grilled and topped with fresh pineapple salsa served with crispy potatoes and choice of side.

### **Pasta Marinara** **\$17**

Angel Hair pasta with a rustic tomato marinara, chopped basil, parmesan cheese, zucchini, peppers and onions. Served with chicken or shrimp.

### **Side Selections (Additional Sides \$4)**

- Brown Rice
- Sautéed Spinach
- Grilled Asparagus
- Crispy Fries
- Fresh Fruit
- Baked Potato (Loaded add \$1.50)
- Fresh Vegetable Salad
- Whipped Potatoes
- Braised Greens
- Cole Slaw

## ■ F R O M T H E G R I L L

### **Bay Burger\*** **\$9**

- Add Benton's Bacon \$1.50
  - Additional toppings \$.50 each (cheese, sautéed mushrooms, caramelized onions, spicy jalapeños)
- 8-ounces of Angus beef on a toasted bun with lettuce, tomato, pickles, and red onion. Served with your choice of side.

### **Homemade Meatloaf** **\$14**

*Mama's* special recipe served with mushroom gravy, whipped potatoes, and served with your choice of side.

### **Roasted Pork Loin** **\$16**

7-ounce sliced pork loin stuffed with roasted garlic, spinach, and mozzarella cheese and topped with house marinara. Served with crispy parmesan potatoes.

### **Filet Mignon\*** **\$22**

7-ounce Filet grilled to perfection served with a red wine demi-glace and Benton's Bacon crumbled with bacon whipped potatoes and grilled asparagus.

### **Herb Roasted Chicken** **\$17**

Herb and citrus rubbed bone-in chicken, roasted and served with whipped potatoes and sautéed vegetables.

### **Grilled Pork Chops** **\$14**

Two 4-ounce pork chops grilled and topped with peach and onion chutney. Served with whipped potatoes and one side.

### **Chicken Marsala** **\$14**

8-ounce breaded chicken pan seared and served over whipped potatoes and topped with house mushroom marsala sauce. Choice of one side.

### **Steak Add On's:**

- Shrimp Skewer (4) **\$5**
- Sautéed Onions **\$1**
- Sautéed Mushrooms **\$2**
- Béarnaise Sauce **\$1**

