


Samantha's Dinner


“Casual Fine Dining”

Appetizers

- ❖ Southwest Crab Cakes – 12
Two ancho infused crispy crab cakes. Topped with chipotle aioli.
Served on a bed of our house made apple slaw.

- ❖ Bacon Wrapped Jalapenos –  10
Five bacon wrapped jalapenos stuffed with cream cheese and sausage.
Grilled and served with chipotle aioli and sriracha.

- ❖ Spinach and Artichoke Dip – 9
Fresh spinach and artichokes blended together with cream cheese.
Served piping hot with toasted crostini's.

- ❖ Traditional Shrimp Cocktail –  11
Chilled shrimp and our spicy house made cocktail sauce.
Served on ice with fresh sliced lemons.

- ❖ Pesto Dipper – 9
Provolone and Pepper Jack cheeses melted with pesto on toasted sourdough.
Served with a cup of tomato basil soup.

- ❖ Roasted Red Pepper Hummus – 9
Traditional hummus made with roasted red peppers. Served with fresh
vegetables and toasted crostini's.

Salads

❖ Shrimp Spinach Salad – 14

Fresh baby spinach, tomatoes and red onions are tossed in our Red Wine Honey Vinaigrette. Topped with grilled shrimp, mandarin oranges and almonds.

❖ Southwest Steak Salad – 14 

Our house spring mix is topped with grilled steak tenderloin slices, peppers, onions, mushrooms, and topped with feta crumbles and chipotle ranch. Served with crostini's.

❖ Quinoa Salad – 12

Our house spring mix is topped with quinoa, tomatoes, black beans, and feta crumbles. Served with a lemon dressing.

❖ Chef's Romaine Salad – 13

A hearty portion of romaine hearts, bell peppers, tomatoes, and red onion. Topped with grilled chicken and a sliced hardboiled egg. Served with your choice of dressing.

For vegetarians, remove protein for \$2 less

Entrees

❖ Filet Mignon – 28

Hand-cut and grilled filet mignon. Served with a baked potato, chef's choice grilled vegetables. *Add a shrimp skewer for an additional \$6.*

❖ Ribeye – 30

Hand-cut and grilled prime rib-eye. Served with a baked potato, chef's choice vegetables. *Add a shrimp skewer for an additional \$6.*

❖ Blackened Chicken Alfredo – 17



A twist on a classic. Topped with grilled chicken in our blackened seasoning. Served with toasted crostini's. *Substitute blackened shrimp for an additional \$2.*

❖ Tomato Crème Fettuccini – 16

Creamy white wine tomato basil sauce over fettuccini. Topped with grilled chicken. *Substitute blackened chicken for an additional \$1, or grilled shrimp for an additional \$2.*

❖ Orange Glazed Pork Ribeye – 18

Marinated pork ribeye grilled to perfection. Topped with our homemade orange glaze. Served with a baked potato and chef's choice grilled vegetables.

❖ Cilantro Lime –   Vegetables-14 Chicken-16 Pork-17 Shrimp-18

Your choice of stuffing. Chopped, grilled and stuffed inside a fire charred Poblano pepper and topped with our cilantro cream sauce. Served with rice pilaf and chef's choice vegetables.

❖ Southwest Salmon – 20 

Atlantic salmon coated with ancho infused panko bread crumbs and grilled. Served with rice pilaf and grilled chef's choice vegetable.

❖ Lemon-Herb Mahi Mahi – 21

Seasoned with our house blend of herbs and grilled. Served with chef's choice vegetables on a bed of chimichurri rice.

❖ Tuna Béchamel – 22

Yellowfin Tuna grilled medium rare. Served with grilled chef's choice vegetable on a bed of rice pilaf and topped with a garlic tomato béchamel.

Sides

- ❖ Baked Potato – 4
- ❖ Loaded Baked Potato – 6
- ❖ Chef's Choice Vegetables – 3
 - ❖ Vegetable Medley – 4

Beverages

Soda – 2

Drip Coffee – 3

Iced Tea – 2

Premium Hot Tea – 3

Flavored Iced Tea – 3

Perrier – 3

Orange Cinnamon Spiced Tea

20oz pot – 4

30oz pot – 6

Desserts

- ❖ Chocolate Bourbon Pecan Pie – 8
 - ❖ Bread Pudding – 6
 - ❖ Crème Brule – 5
- ❖ Gluten Free Raspberry Almond Bar – 6
 - ❖ Chocolate Brownie – 4

Kids Menu

- ❖ **Macaroni & Cheese – 6**
- ❖ **Grilled Cheese & French Fries – 7**
- ❖ **Pasta with Butter Sauce or Red Sauce – 5** *Add grilled chicken for additional \$3*
- ❖ **Chicken Strips with French fries – 8**

Please be advised that consuming raw or undercooked foods could increase the risk of foodborne illnesses.

An 18% gratuity may be added to parties of 8 or more.

Split plates will be an additional \$2

