

## APPETIZERS

### **Tuna Tartare (GF) \$15**

*Fresh raw Ahi tuna marinated in teriyaki and soy, stacked with diced avocado, shaved cucumber and fried shallots with a teriyaki & soy drizzle. Served with toasted cauliflower bread.*

### **Escargot (GF) \$15**

*Snails oven roasted in garlic herb butter and served with toasted cauliflower flatbread.*

### **Spinach & Artichoke Dip (GF) \$12**

*Creamy spinach and artichoke dip baked until golden brown and topped with mozzarella cheese. Served with toasted cauliflower flatbread.*

### **Fried Calamari \$14**

*Calamari tossed in our seasoned flour and served on a bed of cherry pepper vinaigrette with shallots, capers and ginger or with our own Marinara sauce.*

### **Stuffed Mushrooms (GF) \$14**

*Button mushrooms stuffed with crabmeat and topped with a creamy Parmesan mushroom sauce*

### **Coconut Shrimp \$14**

*Jumbo hand breaded coconut shrimp, fried and served with orange ginger sauce*

### **Baked Bruschetta \$10**

*Four crostini topped with bruschetta tomatoes and parmesan cheese, baked till crispy and drizzled with a balsamic glaze*

### **Bacon Wrapped Shrimp (GF) \$14**

*4 Jumbo shrimp stuffed with a jalapeno cream cheese wrapped in bacon and broiled to perfection.*

### **Wings \$12**

*Deep fried wings served plain, tossed in hot sauce or garlic butter, served with Bleu cheese dip and celery sticks*

## LARGE SALADS

### **Emily's Caesar Salad (GF) \$12**

*Romaine lettuce tossed with our own Caesar dressing, topped with 8 oz. chicken breast and Parmesan cheese and Seasoned Croutons Sub crab cake, Tuna, 8 oz. Salmon, or 6 Shrimp add \$7*

### **Emily's Spinach Salad (GF) \$18**

*Grilled 8 oz. salmon served over a bed of spinach with cucumber, tomatoes, sliced mushrooms, red onion, bacon and a side of citrus champagne vinaigrette. Sub chicken, crab cake, Tuna or 6 Shrimp.*

### **Mohntonndorf Salad (GF) \$16**

*Grilled 8 oz. chicken breast, Mandarin oranges, dried cranberries, sliced apple, red onion and candied walnuts over mixed greens with your dressing choice; House with Bleu Cheese Crumbles, Ranch, Italian, Thousand Island, Balsamic vinaigrette, Raspberry vinaigrette, Champagne vinaigrette, Honey mustard, Bleu cheese, oil and vinegar. Sub crab cake, Tuna, 8 oz. Salmon, or 6 Shrimp add \$7*

## **DINNER**

*Served with house salad, choice of wild rice or starch and vegetable of the day.  
Includes one free kid's meal or choice of a free dessert, Sunday through Thursday.*

### ***Kobe Sirloin Steak (GF) \$32***

*Grilled 8 oz. Kobe Top Sirloin steak dusted with cracked black pepper and sea salt and garnished with a garlic chive oil. Add a crab cake \$9*

### ***Filet Mignon (GF) \$38***

*8 oz. filet mignon char grilled topped with a rich red wine demi-glace sauce. Add a crab cake \$9.00*

### ***Prime Rib (GF) (Limited Quantity each day) \$32***

*Slow roasted, 12 oz. cut of our house seasoned prime rib; served au jus.*

### ***Black & Bleu NY Strip Steak (AGF) \$38***

*14 oz. center cut NY Strip Steak seared with Cajun spices and cooked to your liking, topped with Bleu Cheese crumbles, chopped bacon, frizzled onions and finished with a Balsamic drizzle. Add a crab cake \$9.*

### ***Chicken Cordon Bleu \$24***

*10 oz. chicken breast stuffed with ham and Swiss cheese, hand breaded and baked to perfection.  
Finished with a hollandaise sauce.*

### ***Veal, Crab and Asparagus (AGF) \$27***

*Sautéed veal scaloppini topped with lump crabmeat, asparagus and Prosciutto ham in a brandy and garlic cream sauce.*

### ***Duck Breast (GF) \$39***

*Maple Leaf duck breast, pan seared and finished with a thyme and cherry red wine.*

### ***Pork Loin Medallions (GF) \$21***

*Two tender brown sugar marinated pork medallions pan seared to perfection and finished with an apple chutney.*

## **SEAFOOD**

*Served with house salad, choice of wild rice or starch and vegetable of the day.  
Includes one free kid's meal or choice of a free dessert, Sunday through Thursday.*

### **Ahi Tuna \* (GF) \$22**

*Ahi Tuna dusted with sesame seeds and pan seared topped with a chive teriyaki glaze drizzle and served with wild rice.*

### **Emily's Crab Cakes \$27**

*Two of our oven roasted jumbo lump crab cakes finished with whole grain mustard and scallion aioli.*

### **Salmon (AGF) \$22**

*Salmon, topped with a Parmesan crust, oven roasted and served with a lemon caper butter sauce or (GF) salmon coated in a cinnamon sugar and seared in butter to perfection, finished with a brown sugar reduction.*

### **Scallops & Risotto (GF) \$28**

*Pan seared scallops and served over four cheese, bacon & asparagus risotto  
(includes vegetable of the day).*

### **Mahi Mahi (GF) \$24**

*Fresh 8 oz. Mahi Mahi grilled and topped with a pineapple salsa, finished with a citrus glaze.*

## **PASTAS**

*Served with a house salad.*

*All pastas can be Gluten Free (GF) upon request by substituting our GF Fettuccine pasta.  
Includes one free kid's meal or choice of a free dessert Sunday through Thursday.*

### **Cajun Pasta (AGF) \$21**

*Andouille sausage, crayfish and crabmeat tossed in a spicy cream sauce over fettuccini*

### **Chicken Parmesan \$19**

*Sautéed boneless chicken breast in a panko crust over pappardelle pasta topped with marinara sauce and Provolone and Parmesan cheeses. Sub 5 oz. veal for chicken, add \$4.*

### **Wild Mushroom Ravioli \$19**

*Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in basil oil*

### **Chicken & Broccoli Alfredo \$19**

*Sautéed chicken & broccoli florets in our house made Alfredo sauce and served over Fettuccini pasta*

## **BURGERS**

8 oz. char grilled gourmet blend burger cooked to your liking served on a brioche roll with lettuce and tomato with your choice of steak fries, Cajun fries, parmesan garlic herbed butter fries or onion rings.

Sub 8 oz. chicken breast or **BEYOND** Burger at no charge.

### **Emily Burger \$12.50**

*Topped with bacon, Boursin cheese, caramelized onions and balsamic mayonnaise*

### **Bacon Bleu Burger \$12.50**

*Topped with Bleu cheese crumbles, bacon & caramelized onions*

### **Wild West Burger \$11.50**

*Topped with a Jack Daniels glaze, Cheddar cheese, bacon and tobacco onions*

### **Build Your Own Burger \$10.50**

*Then add your choice of caramelized onions, sautéed mushrooms, onion, bacon, jalapenos, Swiss, Provolone, cheddar, American, Pepper Jack, smoked Gouda or Bleu cheese crumbles. (\$.50 each).*

## **LITE FARE ENTREES**

***Includes Salad and choice of dressing. All pastas can be Gluten Free (GF) upon request by substituting our GF Fettuccine pasta.***

### **Cajun Pasta \$15**

*Andouille sausage, crayfish and crabmeat tossed with fettuccini pasta in a spicy cream sauce*

### **Chicken Parmesan \$14**

*Sautéed boneless chicken breast in a panko crust over pappardelle pasta topped with Marinara sauce and Provolone and Parmesan cheeses*

### **Chicken & Broccoli Alfredo Pasta \$14**

*Sautéed chicken & broccoli in our house made Alfredo sauce and served over Fettuccini pasta*

### **Wild Mushroom Ravioli \$13**

*Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in basil oil*

### **Flat Iron Steak (GF) \$21**

*6 oz flat iron steak grilled and topped with a red wine demi-glace; served with vegetable of the day and your choice of steak fries, Cajun fries, parmesan garlic herb fries, wild rice or onion rings*

### **Crab Cake \$18**

*Our baked lump crab cake topped with a scallion red pepper tartar sauce: served with vegetable of the day and your choice of steak fries, Cajun fries, parmesan garlic herb fries, wild rice or onion rings*

### **St. Louis Ribs (GF) \$18**

*Our beer brined ribs slow cooked and finished with our seasonal BBQ sauce; served with vegetable of the day and your choice of steak fries, Cajun fries, parmesan garlic herb fries wild rice or onion rings*

## **KIDS MENU – Ages 2-8**

*Grilled Cheese & Fries, \$6*

*Mac & Cheese, \$5*

*Pasta (butter or marinara), \$4*

*Spaghetti and Meatballs, \$6*

*Chicken Finger & Fries, \$6*

## **DESSERT SELECTIONS**

***Raspberry Cheesecake, \$5***

*Black raspberry puree cheesecake with a chocolate crumb crust.*

***Chocolate Chip Cheesecake, \$5***

*Creamy cheesecake laced with chocolate shavings topped with a sprinkle of miniature chocolate chips.*

***Triple Chocolate Cake, \$5***

*Dark chocolate cake with creamy chocolate frosting topped with chocolate rosettes and chocolate curls.*

***Carrot Cake, \$5***

*Double layer cake with grated carrots, real pineapple, and chopped walnuts, spiced with a hint of cinnamon and nutmeg and topped with cream cheese icing.*

***Apple Pie, \$5***

*Mounds of apples topped with crumbles of streusel.*