

## 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.*

### **Mohntonorf 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*

## **BURGERS**

8 oz. char grilled gourmet blend burger cooked to your liking served on a Kaiser 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*

## **SEAFOOD**

*Served with house salad, choice of wild rice or starch and vegetable of the day.*

*\$5.00 off any dinner entree Sunday through Thursday (holidays excluded)*

### ***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 \$29***

*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).*

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

*Fresh fillet of grouper pan seared until golden brown then topped with a cucumber salad and citrus vinaigrette drizzle.*

## **PASTAS**

*Served with a house salad.*

*All pastas can be Gluten Free (GF) upon request by substituting our GF Fettuccine pasta.*

*\$5.00 off any dinner entree Sunday through Thursday (holidays excluded)*

### ***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*

## **DINNER**

*Served with house salad, choice of wild rice or starch and vegetable of the day.*

*\$5.00 off any dinner entree Sunday through Thursday (holidays excluded).*

### **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*

### **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) \$26**

*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.*

## ***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.*

## *Emily's Take Out Cocktail Menu*

### ***Vodka or Gin Martini***

*Choice of vodka or gin with dry vermouth*

### ***Manhattan***

*Choice of bourbon with sweet vermouth*

### ***Bloody Mary***

*Vodka, seasoned tomato juice mix, Worcestershire sauce, dash of hot sauce*

### ***White Peach Sangria***

*White Zinfandel, Peach Schnapps, Pineapple juice*

### ***Cucumber Tini (Gin or Vodka)***

*Beefeater Gin or Stolichnitski Cucumber Vodka, St. Germain and muddled cucumber*

### ***Emily-Rita***

*1800 Tequila, Grand Marnier, Triple Sec, Lime Juice*

### ***Cran-Pomegranate Martini***

*Absolut Vodka, Pomegranate Liqueur, Cranberry juice*

### ***Georgia Peach-Tini***

*Absolute Peach vodka, Peach Schnapps, Triple Sec, Orange juice*

### ***Washington Apple***

*Crown Royal, Sour Apple Pucker, Cranberry Juice*

### ***Apple Cranberry Martini***

*Absolut Vodka, Cranberry Juice and Sour Apple Liqueur*

### ***Raspberry Lemon Drop Martini***

*Absolut Citron, Absolut Vodka, Chambord, Limon-cello*

### ***Blue Hawaiian - Shaker***

*Absolut Vodka, Pineapple Rum, Blue Curacao, Orange Juice, Pineapple Juice*

### ***Whipped Coconuts***

*Coconut Rum, Whipped Cream Vodka, splash of Orange juice*

## **Emily's Take Out Dessert Drinks**

### **Espresso Martini**

*Espresso vodka, Stolli-vanilla vodka, Frangelica, crème de cacao, Baileys*

### **German Chocolate Cake**

*Malibu Rum, crème de cacao, Frangelica, cream*

### **Oatmeal Cookie Martini**

*Goldschlager, butterscotch schnapps, baileys*

### **Nuts and Berries**

*Chambord, Frangelica, Kahlua, cream*

### **Pineapple Upside-down Cake**

*Vanilla vodka, Amaretto, pineapple juice, cream, splash grenadine*

### **Emily's Ghost Martini**

*Stoli vanilla vodka, crème de cacao, Godiva chocolate liqueur*

### **Thin Mint Martini**

*Crème de menthe, crème de cacao, Kahlua, cream*

**SPECIAL REQUEST WELCOME SUBJECT TO AVAILABILITY**