

APPETIZERS

French Onion Soup \$7

Snapper Soup \$9

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.

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

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

SANDWICHES

Fajita Wrap \$12

Chicken mixed with sautéed peppers, red onions and corn served with a grilled tortilla wrap, lettuce, tomatoes and pepperjack cheese and a southwest ranch sauce. Add \$6 for shrimp or steak.

Beef, Cheddar and Bacon Melt \$12

Hot sliced prime rib on a toasted Kaiser roll with melted cheddar cheese and topped with bacon. And served with your choice of steak fries, garlic fries, Cajun Fries or onion rings.

Crab Cake Sandwich \$12

Our baked lump crab cake on a Kaiser roll with lettuce and scallion-red pepper tartar sauce And served with your choice of steak fries, garlic fries, Cajun Fries or onion rings.

Pulled Pork Sandwich \$10

Slow cooked pork shoulder, pulled and tossed in our seasonal BBQ sauce and topped with cabbage slaw on a Kaiser roll and served with your choice of steak fries, garlic fries, Cajun Fries or onion rings.

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

Mohntondorf 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 \$12.50

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).

BEEF

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

Kobe Sirloin Steak (GF) \$36

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) \$40

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) \$34

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

DINNER

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

\$5.00 OFF Sunday through Thursday.

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.

St. Louis Ribs (GF) \$24

20-22 oz. of our beer brined ribs slow cooked and finished with our seasonal BBQ 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.

SEAFOOD

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

\$5.00 OFF 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 \$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).

Seafood Platter \$32

Two broiled scallops, 4 oz. salmon, 4 oz. grouper, 2 oz. crab cake and 2 jumbo shrimp served with a lemon cream sauce.

PASTAS

Served with a house salad.

*All pastas can be Gluten Free (GF) upon request by substituting our GF Fettuccine pasta.
\$5.00 OFF Sunday through Thursday.*

Cajun Pasta (AGF) \$21

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

Chicken Parmesan \$19

Sautéed 8 oz. boneless chicken breast in a panko crust over Fettuccini 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

Shrimp Scampi \$23

Jumbo shrimp pan fried in garlic butter with a hint of white wine and fresh squeezed lemon juice and Parmesan cheese over Fettuccini pasta

LITE FARE ENTREES

Includes Salad and choice of dressing. All pastas can be Gluten Free (GF) upon request by substituting our GF Fettuccine pasta (requires 30 minutes) or spiral zucchini.

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 Fettuccini 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

10 oz. 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.

Crème Brulee, \$5

House made rich custard with caramelized sugar.