

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 Parmesan 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. Marinara sauce available upon request.

Stuffed Mushrooms (GF) \$16

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

Coconut Shrimp \$15

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

Bacon Wrapped Shrimp (GF) \$15

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

Wings \$12

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

BEEF DINNER ENTREES

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

NY Strip Steak (AGF) \$38

12 oz. center cut NY Strip Steak grilled to your liking and topped with Gorgonzola bacon cream sauce and a balsamic drizzle. Add a crab cake \$9.

Grilled Ribeye (GF) \$36

12 oz. Ribeye grilled to your liking and topped with a garlic herb butter. Add a crab cake \$9.

DINNER ENTREES

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

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) \$27

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

Veal, Crab and Asparagus (AGF) \$27

Sautéed veal scaloppini topped with lump crabmeat, asparagus and chopped bacon 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.

Ahi Tuna (GF) \$22

Ahi Tuna dusted with sesame seeds and pan seared with a chive teriyaki glaze drizzle.

Emily's Crab Cakes \$30

Two of our oven roasted jumbo lump crab cakes and served with your choice of tartar or cocktail sauce.

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.

Duroc Pork Chop \$26

Char grilled double cut Duroc pork chop served on a bed of dried fig caramelized onion chutney with a Marsala demi-glace sauce and topped with frizzled onions.

Scallops & Risotto (GF) \$32

Pan seared scallops and served over four cheese, bacon & asparagus risotto topped with asparagus spears.

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, served with choice of tartar or cocktail sauce.

PASTAS

Served with a house salad. All Fettuccini pasta can be Gluten Free (GF) upon request by substituting our GF Fettuccine pasta (requires 30 minutes) or spiral zucchini.

Cajun Pasta \$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 Fettuccini pasta can be Gluten Free (GF) upon request by substituting our GF Fettuccine pasta (requires 30 minutes) or spiral zucchini.

Cajun Pasta \$16

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

Chicken Parmesan \$15

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

Chicken & Broccoli Alfredo Pasta \$15

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

Wild Mushroom Ravioli \$14

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

Flat Iron Steak (GF) \$22

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 \$19

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.

Crab cake sandwich available: Sub brioche roll for vegetables or starch of the day.

St. Louis Ribs (GF) \$19

10 oz. Our beer brined ribs slow cooked and finished with 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.

LARGE SALADS

Emily's Caesar Salad (GF) \$14

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

BURGER MENU

*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 \$13.50

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

Bacon Bleu Burger \$13.50

Topped with Bleu cheese crumbles, bacon & caramelized onions.

Wild West Burger \$13.50

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

Build Your Own Burger \$11.50

*You may 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).*

BURGERS ARE AVAILABLE EVERYDAY IN THE BAR AND ON OUR TAKE OUT MENU.

AVAILABLE TUESDAY THRU THURSDAY IN OUR DINING ROOMS AND DECK.

AVAILABLE FRIDAY AND SATURDAY BETWEEN THE HOURS OF 4PM AND 5:30PM IN ANY OF OUR DINING ROOMS AND DECK.

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.

Pumpkin Pie, \$5

Pumpkin Pie topped with whipped cream (seasonal).

Pecan Pie \$5

Seasonal

