

APPETIZERS
PRICES SUBJECT TO CHANGE

French Onion Soup \$9

Snapper Soup \$10

Crispy Brussel Sprouts (GF) \$12

Crispy roasted Brussel sprouts topped with chorizo, Bleu Cheese crumbles and a balsamic reduction.

Baked Brie \$13

Walnut crusted baked brie with a blueberry compote served with assorted crackers or toasted cauliflower points.

Baked Bruschetta (AGF) \$11

Four crostini topped with bruschetta tomatoes and parmesan cheese, baked till crispy and drizzled with a balsamic glaze. Sub toasted cauliflower bread for GF option.

Fried Calamari \$17

Calamari tossed in our seasoned flour and served on a cherry and sweet pepper, caper and ginger relish.

Stuffed Mushrooms (GF) \$17

2 Portabella mushrooms stuffed with crabmeat and topped with lemon butter.

Coconut Shrimp \$16

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

Bacon Wrapped Shrimp (GF) \$17

4 Jumbo shrimp wrapped with bacon. Served with a jalapeno cream cheese.

Wings \$14

Deep fried wings served plain, tossed in hot sauce or garlic butter.

PASTAS

Served with a house salad. All Fettuccini pasta can be Gluten Free (GF) upon request by substituting our GF pasta (requires 30 minutes). LF – Lite Fare

Cajun Pasta \$25 / LF \$22

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

Chicken Parmesan \$24 / LF \$21

Sautéed 8 oz. boneless chicken breast in a panko crust over Fettuccini pasta topped with marinara sauce and Provolone and Parmesan cheeses.

Wild Mushroom Ravioli \$23 / LF \$20

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

Shrimp Scampi \$25

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

DINNER ENTREES

Served with house salad, vegetable of the day and chef's choice starch of the day.

Add a crab cake \$11. LF – Lite Fare

Filet Mignon (GF) \$44

8 oz. Prime filet mignon char grilled topped with a rich red wine demi-glace sauce.

NY Strip Steak (AGF) \$38

12 oz. NY Strip Steak and topped with Gorgonzola bacon cream sauce and a balsamic drizzle.

Grilled Ribeye (GF) \$38

12 oz. Prime Ribeye grilled topped with a garlic herb butter.

Emily's Crab Cakes \$38 LF \$27

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

Salmon (AGF) \$25

Salmon, topped with a Parmesan crust, oven roasted and served on a lemon caper butter sauce

Ahi Tuna (GF) \$27

Lemon pepper dusted Ahi Tuna pan seared with a caper Chardonnay cream sauce.

Chicken Marsala (GF) \$26

8 oz. chicken breast topped with a rich Marsala wine reduction and sautéed baby Bella mushrooms and caramelized sweet onions. Substitute Fettuccini pasta for starch and vegetables of the day.

Chicken Cordon Bleu \$26

8 oz. chicken breast stuffed with ham and Swiss cheese, hand breaded and baked, finished with a Dijon cream sauce.

Duck Breast (GF) \$34

Maple Leaf duck breast, pan seared and baked to your choice of temperature then finished with an orange glaze and served with blueberry and fig sauce.

St. Louis Ribs \$26

16 oz. St. Louis Ribs slow cooked and topped with a BBQ sauce. Served with vegetable of the day and choice of French fries, Cajun Fries, Onion Rings or Garlic fries.

Duroc Pork Chop (AGF) \$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 or GF topped with caramelized onions.

LARGE SALADS

Emily's Caesar Salad (GF) \$16

Romaine lettuce tossed with our own Caesar dressing, topped with 8 oz. chicken breast and Parmesan cheese and seasoned croutons Sub crab cake, 8 oz. Salmon, or 6 Shrimp add \$9

Mohntonndorf Salad (GF) \$17

Grilled 8 oz. chicken breast, 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, 8 oz. Salmon, or 6 Shrimp add \$9

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 \$15

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

Wild West Burger \$15

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

Build Your Own Burger \$13

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 AVAILABLE EVERYDAY IN THE BAR AND TAKE OUT.

BURGERS AVAILABLE TUESDAY THRU THURSDAY IN OUR DINING ROOMS AND DECK.

KIDS MENU – Ages 2-8

Kids Burger with Cheese & Fries, \$6

Grilled Cheese & Fries, \$6

Mac & Cheese, \$6

Pasta (butter or marinara), \$6

Spaghetti and Meatballs, \$6

Chicken Finger & Fries, \$6

DESSERT SELECTIONS

Raspberry Cheesecake, \$7

Black raspberry puree cheesecake with a chocolate crumb crust.

Chocolate Chip Cheesecake, \$7

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

Triple Chocolate Cake, \$7

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

Carrot Cake, \$7

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, \$7

Apple pie served in a golden crust with a caramel drizzle.

Crème Brulee, (GF) \$8

House Made rich custard with caramelized sugar.

Key Lime Pie, \$7

Key Lime Pie topped with whipped cream.

German Chocolate \$7

*A light buttermilk double layer **chocolate cake** topped with the traditional walnut and coconut icing. Dark sweet **chocolate** piping trims this Old World favorite.*

Pumpkin Pie (Seasonal) \$7

Pecan Pie (Seasonal) \$7

Vanilla Ice Cream \$4

HORS D'OEUVRES

***ALL PRICES ARE FOR A TRAY OF 30
PRICES SUBJECT TO CHANGE***

<i>STUFFED MUSHROOM WITH SPINACH ARTICHOKE DIP</i>	<i>\$60</i>
<i>JUMBO SHRIMP COCKTAIL - SERVED WITH COCKTAIL SAUCE</i>	<i>\$75</i>
<i>COCONUT BATTERED SHRIMP</i>	<i>\$80</i>
<i>SWEDISH OR MARINARA MEATBALLS</i>	<i>\$60</i>
<i>TERIYAKI CHICKEN ON A SKEWER</i>	<i>\$55</i>
<i>BAKED BRUSCHETTA</i>	<i>\$50</i>
<i>SHRIMP WRAPPED IN BACON</i>	<i>\$80</i>
<i>EGG ROLLS SERVED WITH SWEET AND SOUR SAUCE</i>	<i>\$60</i>
<i>FRUIT, VEGETALES AND CHEESES</i>	<i>MARKET PRICE</i>