

## APPETIZERS

**French Onion Soup \$9**

**Snapper Soup \$11**

**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**

*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 portion*

**Short Rib Ravioli \$27**

*3 oz. of our slow cooked short ribs and 5 short rib and parmesan stuffed ravioli with a stroganoff style gravy.*

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

**Shrimp Scampi \$25 / LF \$22**

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

**Wild Mushroom Ravioli \$23 / LF \$20**

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

## 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.*

### **Pork Chop (GF) \$26**

*Char grilled Bone-in pork chop served on a fig and onion demi glaze topped with caramelized onions.*

### **Beef Short Ribs \$34**

*10 oz. beef short ribs slow cooked for 6 hours served in an all-natural gravy with mushroom barley & asparagus.*

## 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 11

### **Mohntondorf 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 \$11

## 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 \$16**

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

### **Wild West Burger \$16**

Topped with a Sweet Baby Rays BBQ, 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. (\$1.00 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 Brûlée, (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**

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