

APPETIZERS

French Onion Soup \$10

Snapper Soup \$12

Crispy Brussel Sprouts (GF) \$13

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

Baked Bruschetta (AGF) \$12

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 \$18

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

Mussels (GF) \$18

Mussels sautéed in garlic butter with a hint of white wine and fresh squeezed lemon juice.

Over Fettuccini pasta add \$6.

Stuffed Mushrooms \$19

Silver dollar mushrooms stuffed with crabmeat and topped with lemon butter.

Coconut Shrimp \$18

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

Bacon Wrapped Shrimp (GF) \$18

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

Wings \$15

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 \$30

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

Cajun Pasta (AGF) \$26 / LF \$23

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

Chicken Parmesan (AGF) \$25 / LF \$22

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

Shrimp Scampi (AGF) \$26 / LF \$23

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

Wild Mushroom Ravioli \$25 / LF \$22

Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in chive oil and finished with balsamic glaze and parmesan cheese.

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) \$46

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

NY Strip Steak* (AGF) \$38

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

Grilled Ribeye* (GF) \$38

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

Flat Iron Steak* (GF) \$27

8 oz. Flat Iron steak grilled to your liking and topped with a red wine demi-glace sauce

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 / LF \$23

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

Chicken Cordon Bleu \$28

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 served with blueberry sauce.

St. Louis Ribs (GF) \$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, Garlic fries or starch of the day.

Pork Chop (GF) \$26

Char grilled Bone-in pork chop served on an apple and onion demi glaze topped with caramelized onions.

Beef Short Ribs (GF) \$34

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

"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"

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, 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 Brioche 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** \$17**

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

***Wild West Burger** \$17**

Topped with a Sweet Baby Rays BBQ, Cheddar cheese, bacon and tobacco onions.

***Build Your Own Burger** \$14**

You may add your choice of caramelized onions, sautéed mushrooms, onion, bacon, jalapenos, Swiss, Provolone, cheddar, American, Pepper Jack 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.

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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.

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>\$80</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>WINGS WITH CHOICE OF SAUSE</i>	<i>\$60</i>
<i>FRUIT, VEGETALES AND CHEESES</i>	<i>MARKET PRICE</i>