

## APPETIZERS

**French Onion Soup \$10**

**Snapper Soup \$12**

**Soup of the Day \$10**

**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.*

**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.*

**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.*

### **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 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.*

### **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*

### ***Mohntonorf 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).*

## *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>