

Fresh Made Appetizers

GF *Prince Edward Island Mussels \$12* In the shell, sautéed with white wine, garlic, parsley, and butter

Chicken Wings \$12 Twelve chicken wings, tossed in bbq, teriyaki, sweet chili, or our house sauce (mild, medium, hot)

GF *Stuffed Jalapenos \$14* Twelve jalapeno halves, bacon wrapped, and stuffed with cream cheese (Please allow 20 minutes for an order)

Crab Cakes \$13 Two 3 oz. flat grilled cakes, served with tomatoes, mixed greens, and remoulade sauce

Tuna Tartar \$13 Raw ahi tuna marinated in sesame oil, chili sauce, green onions, and light salt, served with wonton crackers

Prawn Cocktail \$10 Eight prawns in a chilled glass served with lemon and cocktail sauce

Bleu Cheese Chips \$11 Freshly cooked potato chips topped with Monterey Jack, tomatoes, green onions, bacon, and bleu cheese (Add steak \$5)

Smoked Salmon Platter \$14 Cold salmon with capers, onions, hard boiled eggs, cream cheese, and French baguette bread

Mozzarella Sticks \$8 Six lightly breaded mozzarella sticks served with marinara

Steak Nachos \$14 Corn tortilla chips topped with grilled steak, black olives, onions, tomatoes, jalapenos, queso cheese, and shredded cheese

Prime Rib Sliders \$15 Three prime rib sliders topped with avocado jalapeno queso

GF = Gluten Free