

HOT STARTERS

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| JUMBO LUMP CRAB CAKE | 15.95 |
| Pan Seared Jumbo Lump Crab Cake Served w/ a Fresh Cabbage Slaw Finished w/ a Sweet Chili Aioli | |
| SALT N' PEPPER CALAMARI | 10.95 |
| Served w/ a Pomodoro Sauce | |
| COCONUT SHRIMP | 14.95 |
| Served w/ an Orange Marmalade | |
| CLAMS CASINO | 10.95 |
| Baked Top Neck Clams Topped w/ Diced Onions, Peppers, Pimento, & Bacon | |
| BAKED BRIE | 9.95 |
| Baked Brie Cheese Wrapped w/ Fillo Dough & Drizzled w/ a Raspberry Melba Sauce | |
| CHICKEN QUESADILLAS | 11.95 |
| Grilled Cajun Chicken Breast, Onions, Peppers & Cheddar Cheese Topped w/ Pico De Gallo & Chipotle Sour Cream | |
| BUFFALO WINGS | 9.95 |
| Spicy Chicken Wings Served w/ Bleu Cheese Dressing, Celery & Carrot Sticks | |
| SOUTHWEST NACHOS | 12.95 |
| Tri Color Chips Covered w/ Melted Cheddar Cheese, Southwest Chili, Jalapenos, Grilled Cajun Chicken Breast & Topped w/ Pico De Gallo & Chipotle Sour Cream | |
| POT STICKERS | 9.95 |
| Pan Seared Chicken Vegetable Pot Stickers Served w/ Soy Sauce | |
| SPINACH & ARTICHOKE DIP | 10.95 |
| Creamy Spinach, Artichoke, Swiss & Parmesan Cheese Mixture Served w/ Tri Color Tortilla Chips | |
| C.N.I. ANGUS SLIDERS | 11.95 |
| Trio of Angus Sliders Topped w/ Frizzled Onion Straws & Our House-Made Special Sauce | |

RAW BAR

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| AHI TUNA TOWER | 14.95 |
| Stacked Sashimi Ahi Tuna, Diced Tomatoes, Onions, Avocado, Mixed Greens, & Mandarin Oranges Drizzled w/ an Orange Sesame Ginger Glaze & Wasabi Sesame Seeds | |
| LUMP CRABMEAT COCKTAIL | 16.95 |
| Chilled Jumbo Lump Crabmeat Served w/ a Horseradish Mustard Sauce | |
| SHRIMP COCKTAIL | 14.95 |
| Chilled Shrimp Served w/ Cocktail Sauce | |
| CLAMS ON THE HALF SHELL | 8.95 |
| ½ Dozen Top Neck Clams Served w/ Cocktail Sauce | |
| OYSTERS ON THE HALF SHELL | 8.95 |
| ½ Dozen Blue Point Oysters Served w/ Cocktail Sauce | |
| SEAFOOD SAMPLER | 18.95 |
| 2 Clams on Half Shell, 2 Oysters on Half Shell, 2 Jumbo Shrimp, & Jumbo Lump Crab Meat Served w/ Horseradish Mustard & Cocktail Sauce | |

STEAKS

All Our Steaks Are CERTIFIED ANGUS BEEF
All Steaks & Chops Served w/ Baked Potato & Vegetable Du Jour

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| RIB EYE 18 oz. CERTIFIED ANGUS BEEF, Our Most Marbled Cut | 29.95 |
| PORTERHOUSE 24 oz. CERTIFIED ANGUS BEEF, the Best of Both Worlds 40oz. CERTIFIED ANGUS BEEF, the Best of Both Worlds | 34.95 |
| NEW YORK STRIP 20 oz. CERTIFIED ANGUS BEEF, Our Most Popular Cut 32 oz. CERTIFIED ANGUS BEEF, Our Most Popular Cut | 32.95 & 47.95 |
| FILET MIGNON 10 oz. CERTIFIED ANGUS BEEF, Our Most Tender Cut 16 oz. CERTIFIED ANGUS BEEF, Our Most Tender Cut | 31.95 & 38.95 |

CHOPS

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| B.B.Q BABY BACK RIBS Tender Danish Baby Back Ribs Simmered in our House-Made B.B.Q. Sauce | 21.95 |
| RACK OF LAMB Farm Raised New Zealand Lamb | 28.95 |
| DOUBLE CUT TWIN PORK CHOPS Twin Grain Fed Center-Cut Pork Chops | 20.95 |

SAUCES \$2.95

C.N.I. DEMI AU POIVRE FRENCH BERNAISE CABERNET DEMI

SIDES

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| <u>5.95</u> SAUTEED MUSHROOMS & ONIONS HAND CUT FRENCH FRIES LOADED BAKED POTATO | <u>5.95</u> SWEET POTATO FRIES FRIZZLED ONION STRAWS POMMES FRITES BLACK & TAN ONION RINGS | <u>6.95</u> ADULT MAC N' CHEESE CREAMED SPINACH SAUTEED BROCCOLI GRILLED ASPARAGUS SAUTEED SPINACH |
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STEAK TEMPERATURE GUIDELINES

RARE – VERY RED W/ COOL CENTER
MEDIUM RARE – RED W/ WARM CENTER
MEDIUM – PINK CENTER
MEDIUM WELL – SLIGHTLY PINK
WELL DONE – NO PINK

THE MANAGEMENT ALONG WITH THE CHEF & ENTIRE STAFF
WOULD LIKE TO THANK YOU FOR DINING WITH US. WE STRIVE FOR THE
BEST QUALITY & FRESHEST INGREDIENTS IN ALL OUR DISHES. WE HOPE THAT YOU
ENJOY YOUR DINING EXPERIENCE WITH US & THAT YOU WILL JOIN US AGAIN SOON.

SHARE PLATE CHARGE \$7

SEAFOOD

All Seafood Entrees Are Served w/ Rice & Vegetable Du Jour

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| SESAME CRUSTED AHI TUNA | 24.95 |
| Pan Seared Sushi Grade Rare Tuna Served over Mixed Greens, Diced Cucumbers & Tomatoes Served w/ a Pan Asian Glaze, Soy Sauce & Wasabi | |
| HERB CRUSTED ATLANTIC SALMON | 20.95 |
| Finished in a White Wine Sauce | |
| FLOUNDER FRANCAISE | 19.95 |
| Flounder Filet Sautéed in a Française Sauce Served over Linguini Pasta | |
| JUMBO FRIED SHRIMP | 21.95 |
| Lightly Breaded in Panko Bread Crumbs | |
| DIVER SEA SCALLOPS | 23.95 |
| Broiled in a Lemon Butter Sauce | |

POULTRY

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| DOUBLE CUT TWIN CHICKEN BREASTS | 18.95 |
| Grilled Twin Double Cut Herb Crusted Chicken Breasts | |
| CHICKEN PARMIGIANA | 20.95 |
| Double Cut Chicken Cutlet Breaded & Topped w/ Pomodoro Sauce & Mozzarella Cheese Served Over Linguini Pasta | |
| CHICKEN MILANESE | 21.95 |
| Pan Seared Herb Crusted Chicken Breast Topped w/ Fresh Baby Spinach, Chopped Tomatoes, Onions, Fresh Mozzarella Cheese, & Shaved Regianno Parmigiano in a Balsamic Glaze | |
| GREEK CHICKEN | 19.95 |
| Pan Seared Herb Crusted Chicken Breast & Topped w/ our Famous Greek Salad | |
| CHICKEN POT PIE | 17.95 |
| Chicken, Mushrooms, Carrots, Peas, & Onions in a Cream Sauce Served over Mashed Potatoes in a Puff Pastry Shell | |
| CHICKEN FRANCAISE | 18.95 |
| Medallions of Chicken Sautéed in a Lemon, Butter & White Wine Served w/ Mashed Potatoes | |

PASTA

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| LOBSTER & SHRIMP RAVIOLI | 23.95 |
| Sautéed in a Parmesan Cream Sauce w/ Fresh Basil & Sun Dried Tomatoes | |
| SHRIMP & ANGEL HAIR | 21.95 |
| Jumbo Shrimp Sautéed w/ Basil, Garlic, Lemon & Fresh Herbs Served over Angel Hair Pasta | |
| PENNE VODKA | 15.95 |
| Penne Pasta Tossed w/ a Creamy Pink Vodka Sauce | |
| LOUISIANA CHICKEN PASTA | 18.95 |
| Parmesan Crusted Chicken Cutlets Served over Penne Pasta Tossed w/ Mushrooms, Peppers, & Onions in a New Orleans sauce | |

SOUPS

SOUP DU JOUR
2.50/3.95

FRENCH ONION
4.50

SOUTHWEST CHILI
3.50/4.95

SALADS

Add Chicken \$5 Shrimp \$12 Salmon \$10 Steak \$10

CNI CHOPPED SALAD 10.95
Chopped Romaine & Mixed Greens, Diced Tomatoes, Red Onions, Crisp Bacon, & Maytag Blue Cheese
Tossed in a Gorgonzola Vinaigrette

MEDITERRANAEAN SALAD 11.95
Chopped Mixed Greens, Roasted Red Peppers, Fresh Mozzarella, Artichoke Hearts, Tomatoes & Kalamata Olives
Tossed w/ a Red Wine Vinaigrette

CEASER SALAD 9.95
Crisp Romaine Lettuce Tossed w/ Croutons, Parmesan Cheese & House Made Caesar Dressing

GREEK SALAD 10.95
Crisp Romaine Lettuce, Chopped Tomatoes, Onions, Peppers, & Feta Cheese
Tossed w/ House Made Greek Dressing

SPINACH SALAD 11.95
Fresh Baby Spinach
Topped w/ Sliced Mushrooms, Chopped Egg, Crisp Bacon & Gorgonzola Cheese
Tossed w/ an Apple Cider Vinaigrette

COBB SALAD 14.95
Chicken Breast, Avocado, Blue Cheese, Chopped Egg, Crisp Bacon, Tomatoes
Served over Mixed Greens w/ a Balsamic Vinaigrette

ASIAN SALAD 9.95
Mixed Greens Topped w/ Diced Cucumber, Shredded Carrots, Mandarin Orange Slices & Crispy Noodles
Tossed w/ a Mandarin Asian Dressing

SANDWICHES

ANGUS BURGER 10.95
Grilled 10 Oz. CERTIFIED ANGUS BEEF Burger Served on a Toasted Roll w/ Hand Cut French Fries
Choice of American, Cheddar, Swiss, Mozzarella, or Munster 1.00

CHICKEN FRANCAISE SANDWICH 14.95
Sautéed Chicken Française Cutlets Served on Toasted Garlic Bread
Served w/ Hand Cut Fries

HOT TURKEY DINNER 13.95
Fresh Turkey Breast Served Open Faced w/ House-Made Gravy,
Cranberry Sauce & Mashed Potatoes

NY STEAK SANDWICH 17.95
Grilled CERTIFIED ANGUS BEEF NY Sirloin Steak
Served on French Baguette w/ Hand Cut Fries

FILET & CHEESE 18.95
Grilled Twin CERTIFIED ANGUS BEEF Petite Filets w/ Melted Swiss Cheese
Served on Toasted English Muffins w/ Hand Cut Fries

KIDS CHOICES

ANGUS SLIDERS
CHICKEN TENDERS

PENNE MARINARA
MOZZARELLA STICKS

All Kids Meal Include: Soda or Milk, & Ice Cream
Kids 10 & Younger 7.95