

Appetizers and Salads

Soup Du Jour

A special soup prepared daily with the freshest ingredients to please every palate.

Cup \$3.50, Bowl \$4.50

Chicken and Sausage Gumbo

Glen Kernan's own signature gumbo.

Cup \$3.95, Bowl \$4.95

Bacon wrapped Scallops

An appetizer portion of our dinner entrée, served over sautéed garlic spinach with hollandaise dipping sauce

\$11.95

Popcorn Lobster Bites

Langostino lobster nuggets tossed in our own sweet chili "bang bang" sauce

\$10.25

Ahi Wonton Tacos

Mini wonton tacos filled with ahi tuna and pineapple-jicama salsa, drizzled with wasabi cream

\$10.25

Caesar Salad

Crisp romaine prepared in a traditional manner with caesar dressing, homemade croutons and freshly grated asiago cheese \$8.95

With marinated chicken \$11.95, with shrimp \$13.95

Evening Features

George's Porterhouse Steak

22 oz. center cut aged beef "the best steak there is" piled high with your choice of sautéed mushrooms, tobacco onions or béarnaise sauce. Served with seasonal vegetables and starch du jour \$38.95

Grilled Filet of Angus Beef

9 oz. 'prime' filet piled high with your choice of zinfandel mushrooms, tobacco onions or hollandaise sauce. Served with seasonal vegetables and starch du jour \$36.50

Steak Diane

Filet medallions skillet seared with shallots, mushrooms, deglaze with brandy, Dijon mustard, demi glaze and a touch of cream. Served with seasonal vegetables and starch du jour \$36.50

Bacon wrapped Scallops

Five jumbo sea scallops wrapped in a crisp apple bacon and served with a lemony hollandaise dipping sauce, seasonal vegetables and starch du jour \$24.95

Sundried Tomato & Garlic Crusted Salmon

Scottish salmon drizzled with fresh basil & asiago vinaigrette, topped with tobacco onions & chilies. Served with seasonal vegetables and starch du jour \$22.95

Blackened Chicken Carbonara

Blackened chicken breast over angel hair pasta alfredo with sweet peas, tasso ham & smoky bacon \$21.25

Pistachio Chicken

Tender pistachio & asiago chicken cutlets drizzled with herb mustard and chardonnay sauce. Served with seasonal vegetables starch du jour \$20.95

All entrees served with a house salad