

MENU



Bar & Grill

Appetizers

Steak & Salmon Bites.....\$17

Two skewers of seasoned sirloin and salmon bites and drizzled with a Hollandaise sauce.

Tacos Birria.....\$16

Stewed beef in a corn tortilla with chopped onions, cilantro and sauce on the side. Total of 3.

Ceviche of the Day!.....\$16

A vibrant, zesty celebration of the sea mingled with tangy lime juice, crisp red onion, sweet bell peppers, diced tomato and a hint of cilantro.

Chicken Wings.....\$16

1 lb of mouth watering, deep fried wings. Available in a variety of flavors to satisfy every craving.

Garlic Parmesan, Mango Mutton Pepper, Buffalo, Salt and Pepper, Bbq or Orange Marmalade.

Carpaccio.....\$15

Your choice of beef or conch served with blended vinaigrette, aged Parmesan cheese, crisp red onions, capers and avocado.

Octopus Takoyaki.....\$14

Deep fried tempura with diced octopus, celery, carrot, onion, garlic & cilantro. Topped with a savory Takoyaki sauce. **Seasonal**

Calamari al Diavolo.....\$14

Squid rings fried in olive oil, onion, garlic & peppers. Topped with a spicy tomato reduction.

Jumbo Jalapeño Poppers.....\$10

Deep-fried jumbo jalapeños stuffed with a savory filling, and a smoky chipotle aioli dipping sauce.

Garlic Cheese Toast.....\$6

A blend of cheeses, garlic & spices. Baked on a buttery, soft flat bread.

Add fries to any above order.....\$4

To share...

Nachos Supreme.....\$11

A loaded nacho platter of chili beans, zesty cheeses, guacamole and pico de Gallo.

Deep Fried Platter.....\$21

Mozza sticks, wings, onion rings, jumbo tempura shrimp, fried calamari & two sauces.

Salads & Bowls

Chef's Salad.....\$20

A mix of fresh lettuce greens, tomatoes, sweet corn, green peppers, egg, avocado, bacon, grilled chicken and Chef Darwin's Honey Mustard dressing.

Sub shrimp.....add \$5.00

Taco Salad.....\$20

Fresh romaine, tomato, corn, bell peppers, tortilla crisps, and jalapeños tossed in our house-made Baja lime sauce. Served with your choice of grilled chicken or shrimp.

Classic Chicken Caesar.....\$18

A delightful combo of crisp romaine, crunchy croutons, savory Parmesan cheese, perfectly grilled chicken and our signature creamy Caesar salad dressing.

Teriyaki Rice Bowl.....\$18

A bowl of steamed white rice, pan-seared chicken in a sweet & savory teriyaki glaze sauce, stir-fried veg. Garnished with sesame seeds and sliced green onion.

Handhelds

Buffalo Chicken Taquitos.....\$17

Crispy flour tortillas packed with spicy buffalo chicken, cream cheese, peppers, cheddar cheese and jalapeno ranch dipping sauce. Served with fries and gravy.

Grilled Angus Burger.....\$14

Grilled to perfection, 8 oz USDA Angus patty on a freshly in-house baked bun. Classic American cheese, lettuce & tomato. Garnished with pickles and our house made sauce. Served with fries and gravy.

Extra patty.....\$7

Add These Toppings...

mushrooms, sauteed onions, jalapeños, banana peppers or avocado.....add \$1.00 ea.
swiss or mozzarella cheese,
bacon or guacamole.....add \$1.75 ea

Randy's Polish Burger.....\$14

8 oz seasoned patty of freshly ground pork and beef, on a soft Brioche bun. Topped with sauerkraut, pickles and a creamy Hollandaise sauce. Served with fries and gravy.

Fish Tacos.....\$14

Red snapper fried or grilled, avocado, cabbage slaw, cilantro, lime and chipotle Aioli. Served on corn tortillas. Total of 3.

Chicken Wrap.....\$14

Grilled chicken, crisp lettuce, tomato, onion, peppers, and shredded cheese wrapped in a flour tortilla. Dressing options: Caesar, Chipotle, or Buffalo Ranch.

Soup of the Day!!

Ask your server for details & prices!!

Small or Large

Pasta

Fettuccini Alfredo.....\$12

Silky ribbons of fettuccini tossed in a luxuriously creamy Parmesan and butter sauce.

Penne al Pesto.....\$12

Tender penne pasta tossed in a vibrant, house made basil pesto, enriched withParmesan and a drizzle of olive oil.

Add to above pasta varieties

Chicken - \$4.....Shrimp - \$9

Spaghetti Bolognese.....\$12

A hearty, flavorful al dente spaghetti, served with a rich slow-simmered meat and tomato sauce, aromatic herbs & a sprinkle of Parmesan cheese.

Seafood

Seafood is served with mashed potato and sauteed vegetables.

Substitute rice, baked potato or loaded twice baked potato.

Jumbo Prawns.....\$21

Succulent, ocean-fresh prawns grilled to perfection. Your choice of garlic, fried orscampi. Red or Frandiablo sauce.

Lobster Thermidor.....\$27

A succulent whole lobster in a rich, creamy sauce, topped with melted cheese for an indulgent experience.

Fresh Catch of the Day!!

Savor the ocean's finest - a locally sourced perfectly grilled fillet. Light, flavourful, and ever-changing. Ask your server for details and price.

Grilled Octopus (Seasonal)

Market prices apply. Tender, smoky, octopus grilled to perfection and drizzled with avibrant chimichurri. A bold, coastal-inspired dish.

Entrees

Marsala is served with mashed potato and sauteed vegetables.

Substitute rice, baked potato or loaded twice baked potato.

Chicken Marsala.....\$18

Tender, lightly floured sauteed chicken breasts with earthy mushrooms and your choice of Alfredo or red wine sauce.

Entrees cont....

Baby Back BBQ Ribs

Tender, juicy pork ribs slow-cooked to perfection, comes with our signature sauces, creamy coleslaw and fries.

Half rack - \$20 or Full rack - \$32

Brown Maple Sugar, Pineapple Chipotle, Sweet and Smoky, Mango Ginger, Coconut Curry

Sub onion rings or sweet potatoes fries.....\$4

Main Course

Steaks are served with mashed potato and sauteed vegetables.

Substitute rice, baked potato or loaded twice baked potato.

Churrasco.....\$23

Juicy, flame-grilled skirt steak seasoned to perfection and topped with a vibrant, herb packed chimichurri sauce. Bold, zesty and bursting with flavor.

New York Striploin (12 oz).....\$39

A premium cut from the short loin, bold beef flavor and grilled to your specifications.

Filet Mignon.....\$23

Tender, buttery, and melt-in-your-mouth, our premium 8 oz filet mignon is expertly seasoned and seared to perfection.

Rib Eye (12 oz).....\$37

Juicy, tender, and richly marbled, our ribeye is grilled to perfection for a bold flavor in every bite A true classic for steak lovers.

Matthew’s Surf & Turf.....\$30

A decadent pairing of land and sea - tender, juicy grilled steak alongside succulent, buttery lobster. Delivers the best of both worlds.

Add jumbo shrimp.....\$5

For the Sweet Tooth...

See our bakery cabinet for fresh made delicacies. Ask your server for details.

Beverages

Bottled Water.....\$1.5
Sodas\$2
Drip Coffee.....\$2.5
Selection of Teas.....\$2
Juices of the Day!!.....\$5
Housewine Red or White (6 oz).....\$6

We also carry specialty coffee's, chai's and kombucha upon request.