



# Dinner Menu

## Starters

### Fried Oysters / 13

With an oyster hoisin ginger sauce and sesame seeds

### Maryland Style Crab Cakes / 15

Drizzled with Champagne vinaigrette

### Venison Rolls / 19

Grilled venison stuffed with a banana pepper and wrapped in bacon

### Tuna Poke / 14

With crushed wonton crust and a soy ginger guacamole

### Fried Calamari / 13

With onions and peppers with a spicy soy sauce

## Salads

### Arugula Salad / 9

Parmesan cheese, prosciutto and tomatoes in a lemon basil vinaigrette

### Iceberg Wedge / 9

Bacon, onions, tomatoes with club-made blue cheese dressing

### Deconstructed Caesar Salad / 8

Parmesan cheese, club-made Caesar dressing with focaccia crostini

### Buffalo Mozzarella Salad / 11

Tomatoes and roasted peppers with extra virgin oil and finished with balsamic reduction

### Watermelon and Feta / 11

Fresh watermelon with feta cheese in a balsamic vinaigrette

2 for 1 entrée special available from 5p-6p and excludes Steak Feature, Surf and Turf, Fruits de Mer, Catch of the Day, Rack of Lamb, Bacon Cheeseburger or any off-menu specials. Cannot be combined with other discounts or offers.

The consumption of raw or undercooked meats, poultry and seafood can significantly increase the risk of harmful pathogens in certain vulnerable consumers.



## Entrees

### \*Chef's Catch of the Day / MKT

Prepared Chef's way with Chef's choice of seasonal vegetable and sides

### \*Chef's Steak Feature / MKT

Prepared Chef's way with Chef's choice of seasonal vegetable and smashed potatoes

### \*Chef's Vegetarian Plate / 21

Saffron risotto with grilled mushrooms, onions and zucchini, finished with a blood orange balsamic glaze

### Vue Fruits de Mer / 33

Sautéed shrimp, fish, mussels, scallops and half lobster tail over linguini pasta in a basil tomato broth

### \*Pan Seared Scallops / 33

Saffron risotto and seasonal vegetables with Applewood smoked bacon, mango beurre blanc and blood orange balsamic drizzle

### \*Pistachio Crusted Grouper / 31

Saffron risotto and seasonal vegetable with sweet pistachio cream sauce

### Shrimp and Grits / 27

Fried shrimp served over gouda grits with a creamy etouffee sauce with andouille sausage and served with seasonal vegetable

### Fried Shrimp Platter / 25

Served with French fries and cocktail sauce

### \*Airline Chicken Breast / 25

Pan seared in a roasted pepper, tomato and oregano broth served with roasted potatoes and seasonal vegetables

### \*Duck Breast / 29

Pan seared over saffron risotto and seasonal vegetables in a sherry raspberry sauce

### \*Surf and Turf / 40

4oz Filet and a lobster tail over smashed potatoes with a demi and lemon garlic butter sauce served with our seasonal vegetable

### \*Filet Mignon / 32

8oz filet with smashed potatoes with vegetables of the day and topped with roasted garlic herb demi

### Grilled Pork Chop / 26

Served over savory bread pudding with a creole cream sauce served with seasonal vegetable

### \*Rack of Lamb / 32

Over braised lentils with seasonal vegetables in a rosemary demi

### Bacon Cheeseburger / 15

Grilled and served with French fries

### Add to Any Dish

4 oz. Maine Lobster Tail / 18      Shrimp / 4ea

Crab Meat / 6      Scallops / 6ea

\*Denotes Gluten Free

Split Plate Charge of \$5 will apply to each split plate

Parties of 8 or more a 20% gratuity included and only 1 check per table

# Wine & Beer

## Champagne & Sparkling

Valdo Prosecco, Veneto	9/35
Louis Roederrer Brut Rose, Champagne	120
Veuve de Vernay Brut, France	8/30
Nicolas Feuillatte Brut Blue Label, Champagne	62
Veuve Clicquot Yellow Label, Champagne	112
Perrier Jouet Belle Epoque '07, Champagne	199
Dom Perignon, Champagne	270

## Rose

Roquesante Rose, Cote de Provence	9/30
Chateau de Esclans "Whispering Angel" Rose '16, Provence	45

## White Wine

Terlato Pinot Grigio '15, Friuli Italy	11/40
Santa Margarita Pinot Grigio, Valdadige Italy	48
Joel Gott Pinot Gris, Oregon	30
Panther Creek Pinot Gris '14, Willamette Valley, Oregon	12/44
King Estate Pinot Gris, Willamette Valley, Oregon	36
Chateau Ste Michelle "Eroica" Riesling, Columbia Valley	11/40
Conundrum White Blend, California	38
Sauvion Sancerre '15, Loire Valley	46
Nobilo Icon Sauvignon Blanc, Marlborough N.Z.	11/40
Merry Edwards Sauvignon Blanc '16, Russian River Valley	20/78
Duckhorn Sauvignon Blanc '15, Napa Valley	68
Mer Soleil "Silver" Unoaked Chardonnay '15, Monterey	12/44
Rodney Strong "Chalk Hill" Chardonnay, Chalk Hill CA	10/38
Flowers Chardonnay '15, Sonoma Coast	65
Sonoma Cutrer Chardonnay, Russian River Valley	14/52
Jordan Chardonnay '14, Russian River Valley	60
Grgich Hills Chardonnay '14, Napa Valley	72
Napa Cellars Chardonnay '14, Napa Valley	11/40
Rombauer Chardonnay, Carneros-Napa Valley	20/75
Cakebread Chardonnay, Napa Valley	78

## Red Wine

Meiomi Pinot Noir '15, CA	12/44
Napa Cellars Pinot Noir '14, Carneros Napa Valley	20/75
Belle Glos "Dairy Man" Pinot Noir, Russian River Valley	65
Decoy Merlot '14, Sonoma	12/44
Franciscan Reserve Merlot '13, Napa Valley	50
Dona Paula Estate Malbec, Mendoza Argentina	9/34
Paul Dolan Organic Zinfandel, Mendocino County	10/36
Saldo Zin, CA	15/52
Greg Norman Cabernet/Merlot Blend, Limestone Coast Australia	36
Locations "E", Spain	13/40
Baby Blue Red Blend '14, Sonoma County	46
Purple Heart Red Blend '14, Napa Valley	10/39
The Prisoner Red Blend, Napa Valley	79
Girard Petit Sirah '13, Napa Valley	18/60
Joel Gott Cabernet Sauvignon, California	11/40
Hanna Cabernet Sauvignon '14, Alexander Valley	55
Silver Oak Cabernet Sauvignon, Alexander Valley	110
Justin Cabernet Sauvignon '15, Paso Robles	14/50
Ernie Els Cabernet Sauvignon '14, Stellenbosch-S. Africa	14/50
Stags' Leap Winery Cabernet Sauvignon '14, Napa Valley	88
Cedar Knoll by Palmaz Cabernet Sauvignon '14, Napa Valley	85
Caymus Cabernet Sauvignon '14, Napa Valley	132



## Bottled Beer

Budweiser / Bud Light / Stella Artois / Fat Tire / Sweet Water 420 / Grayton Fish Whistle IPA / Blue Moon / Miller Lite / Guinness / Coors Lite / Heineken/ Mich Ultra / New Castle / Yuengling / 30A Blonde / Corona Extra / Corona Light

## Draft Features Available

Ask your server for available selection

## Martinis 12

Santa Rosa Sunset *Blood Orange Vodka, Cointreau, Orange Juice, Dash of Grenadine*

Emerald Coast Martini *Malibu Rum, Midori Melon Liquor, Blue Curaco, Tres Agaves Sour Mix, Splash of Sprite*

Vue Lemondrop *Lemon Vodka, Simple Syrup, Tres Agaves Sour Mix, Sugar Rim*

Basil Grapefruit Martini *Tito's Vodka, Fresh Basil, Simple Syrup, Grapefruit Juice*

Pomotini *Tito's Vodka, Pama Pomegranate Liquor, Splash Tres Agaves Sour Mix, Splash of Pineapple*

Godiva Chocolate Martini *Chocolate Vodka, Dark Crème de Cocoa, Godiva White Chocolate Liquor, Chocolate Swirl*

Chocolate Salted Pretzel Martini *Chocolate Vodka, Nocello, Frangelico, Godiva Dark Chocolate Liquor, Pretzel Salted Rim*

Espresso Martini *Espresso Vodka, Kahlua, Bailey's Irish Cream*