



STARTERS

- Spinach & Artichoke Dip 10
- Housemade Potato Chips 8
Malt Vinegar Onion Dip
Be Bold ... add Blue Cheese
- Crispy Salt & Pepper Calamari
Smoked Chili Tartar 14
- Hot Smoked Salmon
Traditional Garnishes 14
- Maryland Style Lump Crab
Cake
Old Bay Tartar Sauce 16
- Crispy Rock Shrimp
Jerk Dipping Sauce 12
- Jerk Spiced Chicken Skewer
Mango Salsa 10

SOUPS & SALADS

- Onion Soup
Gruyere Cheese 9
- Beet & Goat Cheese Salad
Arugula, Fennel, Citrus Vinaigrette 10
- Classic Caesar
Garlic Croutons, Parmesan 10
- Chopped Vegetable Salad
Feta, Avocado, Lemon Vinaigrette 9
- Iceberg Steakhouse Wedge
Blue cheese, Crispy bacon 12

VEGETABLES

- Side dishes 4 ea
- Mushrooms, Fresh Thyme
- Classic Creamed Spinach, Parmesan
- Grilled Asparagus, Extra Virgin Olive Oil
- Braised Island Greens
- Onion Rings, Spicy Ketchup

STEAKS & CHOPS

- Meat Selections are USDA Graded
- New York Strip Steak 32
- Angus Beef Tenderloin 33
- Center Cut Pork Loin Chop 29
- Double Cut Lamb Chops 32

- SAUCES & TOPPINGS
| Chimichuri | Chipotle Hollandaise |
Creamy Horseradish | Steakhouse butter | Peppercorn |
Red Wine Butter | Blue Cheese Crust | Béarnaise |
Grain Mustard

MAINS

- Grilled Market Fish
Charred Asparagus Lemon 32
- Garlic-Lemon Shrimp
Fettuccini Pasta 29
- Mushroom Rigatoni
Spinach, Cherry Tomatoes, Parmesan 26
- Roasted Chicken Breast
Braised Island Greens, Black Beans 28
- Seared Salmon
Green Bean - Potato Salad, Mustard Dressing 32

POTATOES & GRAINS

- Side Dishes 4 ea
- Buttermilk Whipped Potatoes, Chives
- Salt Baked Russet Potato, Horseradish
- Rice & Black Beans
- Steakhouse Fries, Garlic Mayonnaise

DESSERTS

- 8
Caramelized Island Banana, Rum Raising Ice Cream
- White Chocolate Cheese Brulee
- Baked Bread Pudding, Vanilla Ice Cream
- Torta Tiramisu with Kahlua

Reservation highly recommended.

For reservations, please visit the Adventure Center in the main lobby, 4th floor. Or call 340-776-8500 Ext. 6811