

## APPETIZERS

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Sriracha Honey Shrimp . . . . .	13
Panko shrimp, sriracha, lemon honey	
Blackened Ahi Tuna . . . . .	14
Blackened seasoning, sesame ginger dressing, wasabi wonton strips	
Chicken Wings . . . . .	13
Eight traditional bone-in wings served with carrots, celery and choice of ranch or bleu cheese	
Choice of Sauce: BBQ, sweet chili, mango habanero, teriyaki or buffalo	
Quesadilla . . . . .	17
Chicken, shrimp or steak, onion, bell pepper, cheddar cheese, served with charred corn, black beans in avocado lime vinaigrette, salsa, sour cream	
🍷 Three Cheese Stuffed Portabella . . . . .	13
Grilled portabella mushroom, cream cheese, Boursin cheese, mozzarella, house marinara	
🍷 Spinach Artichoke Dip . . . . .	10
Warm spinach artichoke dip, mozzarella, seasoned toasted pita crackers	

## SOUP AND SALAD

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Any salad entrée can be served as a wrap

Soup du Jour . . . . .	5 \ 8
Cup or Bowl	
Classic French Onion Gratinée . . . . .	6
🍷 House Salad . . . . .	5 \ 9
Iceberg lettuce, red onion, grape tomatoes, carrot, red cabbage	
Caesar Salad . . . . .	5 \ 9
Romaine lettuce, Caesar dressing, croutons, shaved parmesan	
🍷 Plantation Salad . . . . .	5 \ 9
Iceberg lettuce, house made plantation dressing, croutons, grated parmesan	
Taco Salad . . . . .	14
Seasoned ground beef, lettuce, tomato, red onion, black olive, jalapeno, cheddar cheese, salsa, sour cream	

Add: 4oz Grilled Marinated Chicken Breast \$6 | 3oz Shrimp \$11 | 3oz Blackened Ahi Tuna \$11 | 3oz Lemon Dill Salmon \$12

Dressings: Hidden Valley Ranch, Plantation, Bleu Cheese, French, Thousand Island, Italian, Honey Mustard, Balsamic, Raspberry Vinaigrette, Caesar



## CASUAL FARE

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Choice of side: French fries, tator tots, onion rings, side salad, cup of soup

☞ Gluten Free Bun Available Upon Request

<b>☞ Grilled BBQ Butterfly Pork Chop</b> . . . . .	12
BBQ seasoning, bacon honey coleslaw	
<b>Fish Tacos</b> . . . . .	17
Grilled Mahi Mahi, cilantro lime slaw, pickled onion, cotija cheese, garlic lime crema	
<b>Southwest Chicken Wrap</b> . . . . .	13
Crispy chicken tenders, lettuce, tomato, shredded cheddar cheese with ancho aioli	
<b>Cracker Breaded Pork Tenderloin</b> . . . . .	14
Hand cut pork tenderloin marinated in buttermilk and dredged in seasoned crackers	
<b>🍴 Black Bean Burger</b> . . . . .	13
Served with guacamole and adobo tomato	
<b>Build your own Burger or Marinated Chicken Sandwich</b> . . . . .	14
Choice of ½ lb. grilled angus beef, grilled or fried marinated chicken breast	
~ Choice of American, provolone, pepper jack, Swiss or cheddar, served with lettuce, onion, tomato, pickle	
Add: Sautéed Mushrooms \$2   Sautéed Onions .50¢   Bacon \$2   Bleu Cheese .75¢   Fried Egg \$1.50   Guacamole \$2.50   Ham \$1   Jalapeno .75¢   Habanero Bacon Jam \$2.50   Pesto \$1	

## PASTA

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Served with garlic bread and choice of side salad or cup of soup

<b>Build your own Pasta</b> . . . . .	20
Cavatappi pasta served with choice of protein, vegetables and sauce	
☞ Gluten Free Pasta available upon request	
Choice of protein: Grilled Marinated Chicken, Sautéed Shrimp or Sliced Andouille Sausage	
Additional proteins \$2	
Choice of Vegetables: Mushroom, Bell Pepper, Onion, Artichoke, Fresh Spinach, Broccoli, Green Olive	
Choice of sauce: Marinara, Alfredo or Vodka	
Add Pesto \$2   Add Bacon \$3	
<b>Cajun Chicken Pasta</b> . . . . .	20
Cavatappi pasta, chicken, andouille sausage, bell peppers, onion, served in Cajun cream sauce	
<b>Spinach Portabella Pasta</b> . . . . .	18
Cavatappi pasta, fresh spinach, sliced portabella mushroom, served in creamy house made alfredo	



## ENTRÉES

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All entrées served with choice of soup or salad, seasonal vegetable and choice of mashed potato or baked potato

Loaded baked potato \$5

Grilled Pork Loin . . . . .	20
10 oz. pork loin, soy, ginger and rice wine vinegar syrup, charred Napa cabbage	
🍷 Pinot Grigio Atlantic Salmon . . . . .	26
Grilled hand cut 6 oz. Atlantic salmon, pinot grigio, fresh local dill, fresh lemon butter	
Old Bay Grouper . . . . .	28
Fresh grouper dredged in buttermilk, old bay flour and pan fried	
Grilled Ribeye . . . . .	30
Hand cut 10 oz. seasoned ribeye	
~ Add: Sautéed Onion \$1   Sautéed Mushrooms \$4   Bleu Cheese \$5   Parmesan \$4   Blackened \$2	
Korean Chile Garlic Sauce \$3	
Beef Tenderloin Filet . . . . .	34
Hand cut 6 oz. seasoned beef tenderloin	
~ Add: Sautéed Onion \$1   Sautéed Mushrooms \$4   Bleu Cheese \$5   Parmesan \$4   Blackened \$2	
Korean Chile Garlic Sauce \$3	

## DESSERT

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Strawberry Ganache Chocolate Cake . . . . .	12
Strawberry coulis, whipped cream, fresh strawberry, mint	
Chocolate Brownie Cheesecake . . . . .	12
Raspberry coulis, caramel, chocolate, vanilla ice cream quenelle, mint	



# PIZZA

🍷 10" Gluten Free Cauliflower Pizza Crust - Same Price as Small

## OCC Garlic Bread

Personal 6 | Small 11 | Large 16

## Three Topping Calzone

Served with marinara

12

~ Additional Toppings: Vegetable Toppings \$1 | Protein \$2 ~

## Build your own Pizza

Personal 7 | Small 13 | Large 18

~ Additional Toppings: Personal Pizza \$1 | Small Pizza \$1 | Large Pizza \$2 ~

Choice of Sauce: Marinara or White Sauce

Toppings: Italian Sausage, QC Sausage, Pepperoni, Bacon, Ham, Chicken, Mushroom, Onion, Bell Pepper, Black Olive, Tomato, Banana Pepper

## Meatlovers

Personal 10 | Small 18 | Large 26

~ Italian sausage, QC sausage, pepperoni, ham, bacon, ~

## Supreme

Personal 10 | Small 19 | Large 27

~ Italian sausage, pepperoni, bell pepper, onion, black olive, mushroom, banana pepper ~

## Taco

Personal 10 | Small 19 | Large 27

~ Seasoned ground beef, lettuce, tomato, taco chips, marinara, cheddar and mozzarella ~

Add black olives & sour cream for \$2.50

## Chicken Bacon Ranch

Personal 10 | Small 18 | Large 26

~ Chicken, bacon, mozzarella, ranch dressing ~

## 🌿 Veggie Lovers

Personal 9 | Small 17 | Large 25

~ Bell pepper, black olive, mushroom, onion, tomato, spinach, banana pepper ~

## 🌿 Spinach & White Sauce

Personal 9 | Small 17 | Large 22

~ Spinach, mozzarella, house made alfredo sauce ~

