STARTERS

Bacon Wrapped Scallops

Garlic and Herb Cream Reduction – 12

Zucchini Fritters

Spicy Bleu Cheese Dipping Sauce – 7

Shrimp Cocktail

Jumbo Shrimp with Cocktail Sauce - 10

Shrimp Tacos

Corn Tortillas, Shredded Lettuce, Tomato, Onion, and Chipotle Sauce - 9

Fried Green Caprese

Mozzarella Cheese, Fresh Basil, Balsamic Vinegarette – 8

Chicken Wings (10)

Mild, Medium, Hot, or Sriracha, with Celery – 8

4 Cheese Lobster Macaroni

Cheddar, Fontina, Parmesan, & Gruyere-8

Southwestern Grit Cake

Pico de Gallo, Drizzled with Sriracha – 6

Onion Rings

Spicy Beer Battered – 6

Baked Jalapenos

Stuffed with Cheese and Bacon – 6

Spinach-Crab Dip

Sundried Tomato Tortilla Chips – 10

Frickle Chips

Fried Dill Pickles, Thinly Sliced - 6

Chips and Salsa

Sundried Tomato Tortilla Chips with Homemade Salsa - 4

Chicken Quesadilla

Chicken, Cheese, Onions, Seasoning - 8

SMALL PLATES

Grilled Chicken Lettuce Wraps

Carrot, Red Pepper, Green Onion, and Sesame-Peanut Dressing – 9

1/3 Rack of Bourbon Marinated St Louis Style Ribs

Sautéed Vegetables - 11

Crab Cake Salad

Organic Spring Mix with Gorgonzola Cheese and Remoulade Sauce - 10

Sautéed Shrimp and Scallops

Couscous with Lemon Butter and Basil Pesto – 14

10 Oz. Hamburger Steak

Sautéed Onions and Mushrooms and One Side - 12

Grilled Romaine Wedge

Warm Bacon and Balsamic Vinaigrette and Bleu Cheese – 6 With Chicken – 10

SANDWICHES

The Burger

House Ground Beef, Lettuce, Tomato, and Sliced Onion – 8

Black and Bleu Burger – 9

Mushroom Swiss Burger – 9

Greek Veggie Wrap

Cucumbers, Tomatoes, Onions, Kalamata Olives, Feta Cheese, Greek Dressing – 8 With Chicken – 11

Buffalo Chicken Wrap

Bleu Cheese, Lettuce, Tomato, and Sliced Onion – 9

Grilled Chicken Sandwich

Lettuce, Tomato, Onion - 8

SALADS

Goat Cheese and Green Tomato Salad

Mixed Greens and Spinach, Cranberries, Drizzled with Balsamic Vinegar - 12

Steak Salad

8 Ounce Ribeye, Mixed Greens, Lettuce, Tomato, Onion, Cucumber, Cheddar Cheese, and Bacon – 16

Cimarron Salad

Mixed Greens, Tomato, Onion, Cucumber, Cheddar, Mushrooms, Bacon, Grilled Chicken – 12 With Shrimp – 17 Salmon – 20

Caesar Salad

Romaine Lettuce, Parmesan, Bacon, Croutons, Grilled Chicken Breast – 10 Shrimp – 5 Salmon – 8

Salad Dressings – Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Greek, Honey Mustard, Ranch, Raspberry Vinaigrette, Sesame Peanut, and Thousand Island

Side Items

(Additional Side Items are \$3 Each) Rosemary Garlic Mashed Potatoes Sautéed Spinach with Onions & Garlic (.50)

Parmesan Basil Risotto (.50)
Baked Sweet Potatoes
Sautéed Mushrooms
French Fries
Sautéed English Peas
Beer Battered Onion Rings
Homemade Potato Chips
Sautéed Seasonal Vegetables
Fresh Fruit
Baked Potato –(Loaded - .50)

LARGE PLATES

Add House Salad to any Large Plate for \$3

Grilled Salmon Pasta (GF)

Fettuccine Pasta, with Lemon-Dill Cream Sauce – 18

Jerk Chicken Breast

Rice Pilaf and Sautéed Vegetables - 13

Blackened Salmon

Rice Pilaf and Sautéed Vegetables - 17

Cimarron Shrimp and Grits

Mushrooms, Bacon, Green Onions, Garlic, Fried Grit Cake – 17

Chicken Picatta (GF)

Pan Fried Chicken, Capers, Creamy Picatta Sauce over Parmesan-Basil Risotto – 17

Horseradish Encrusted Salmon (GF)

Topped with Caramelized Balsamic Onions, with Mashed Potatoes, and Sautéed Vegetables – 18

Pan-Fried Tilapia

Shrimp and Scallops, Tomato Basil Cream Sauce, Risotto and Vegetables – 22

Crab Cakes

Lump Crab Cakes, Rice, Vegetables, and Remoulade Sauce – 18

Chicken Marsala

Fried Chicken Breast Sautéed with Mushrooms, and Marsala Wine, over Rice – 18

Bourbon Marinated Ribs

Half Rack, Sauteed Vegetables and Side – 16

Pasta Margherita (GF)

Farfalle Pasta, Tomatoes, Garlic, Basil, White Wine Butter Sauce – 12

STEAKS

Served with House Salad, Sautéed Vegetables, and Choice of a Side

7 oz. **Bacon Wrapped Filet Mignon** – 22

12 oz. Marinated Flank Steak – 19

14 oz. **N.Y. Strip** – 26

16 oz. **Ribeye** – 26

14 oz. N.Y. Strip Au Poivre

Rolled in Cracked Black Pepper with Brandy Cream Reduction – 27

10 oz. **Prime Rib** − 20

14 oz. **Prime Rib** − 24

Prime Rib is available Thursday, Friday, and Saturday, and is prepared in limited quantities. If we run out, we're sorry.

Steak Additions

Diane Sauce – Brandy Cream Reduction, Mushrooms, Green Onions – 3

Goat Cheese and Balsamic Reduction - 4

Jumbo Grilled Shrimp Skewer – 6

Bleu Cheese Crust – 3

Horseradish and Bleu Cheese Cream Sauce – 3

Sautéed Marsala Mushrooms - 3

Meat temperatures vary; this is what you're getting here:

Extra Rare/Pittsburgh – Seared On the Outside, Extremely Red and Cold in the Center

Rare – Soft to the Touch, Cool, Red Center

Medium-Rare – Warm in the Center, Still Red, More Firm to the Touch

Medium – Pink Center, Warm Throughout

Medium Well – Small Amount of Pink in the Center

Well-Done - No Trace of Pink or Red Left, Very Firm to the Touch

20% Gratuity will be added to parties of 6 or larger
Some Items may be prepared Gluten Free; Please See your Server for the Specifics
Consuming Raw or undercooked meats, poultry, seafood, or eggs may increase your risk or food borne illness, especially if you have a medical condition.