



Entrees

Filet Mignon \$39

10 oz. chargrilled Filet Mignon wrapped with Applewood-smoked bacon over a Brandy Peppercorn sauce.

Chicken Oscar \$25

Twin boneless breasts of chicken, sautéed, then topped with asparagus, lump crab meat and Béarnaise sauce.

160z. Prime Rib \$23

Succulent, tender USDA choice prepared to your liking.

Aloha Cod \$17

Cod filet crusted with Panko bread crumbs and coconut flakes, baked and served with grilled pineapple and a citrus remoulade.

~ The above entrees are served with 2 sides of your choice: Red Mashed Potatoes, Glazed Carrots, Roasted Beets, Nick's Homemade Applesauce, Tossed Salad, Coleslaw, Wetlands' Macaroni Salad, Hand-Cut Fries, Spicy Fries (add \$1.00), Sweet Potato Fries (add \$1.00) ~

Appetizers

Portabello Mushroom \$7 Stuffed with a crab filling.

Manhattan Seafood Chowder \$4

DESSERTS

Jumbo Red Velvet Cupcakes \$3.50

Pound Cake with Berries & Homemade Whipped Cream \$5.50

Jumbo Dulce de Leche Cupcakes \$3.50

Apple Blueberry Crumb Pie \$5.00

Valenting's Macarons \$1.75 each