

# DINNER

## TEE OFF

<b>FRESH GUACAMOLE AND CHEESE CHIPS</b> – Served with homemade salsa	12.50
<b>CHICKEN WINGS</b> – 10 wings dusted in seasoned flour, served with buffalo sauce and blue cheese dressing	16.00
<b>FRIED MOZZARELLA TRIANGLES</b> – Homemade triangles filled with mozzarella and fresh basil	13.00
<b>CRISPY SHRIMP</b> – Flash fried, tossed in a creamy spicy Thai sauce	14.00
<b>CALAMARI</b> – Fresh squid lightly battered and fried, served with homemade marinara sauce	13.50
<b>CHICKEN QUESADILLA</b> – Cilantro, tomato, caramelized onions with salsa and sour cream	15.00
<b>SAUTÉED JUMBO LUMP CRAB CAKE</b> – Served with remoulade sauce	16.50
<b>JUMBO SHRIMP COCKTAIL</b> - Steakhouse style with horseradish sauce and cocktail sauce	17.00
<b>SEARED RARE TUNA SASHIMI</b> – Served with soy horseradish sauce, wasabi, and ginger full order 27.00/half order	19.00
<b>BRUSCHETTA</b> – Crostini, tomatoes, feta cheese, garlic, and herbs	12.00
<b>TAVERN ONION SOUP</b> – Served with Swiss cheese	10.50
<b>CHILI</b> – Chunky, no bean chili served with onions, cheddar cheese and tortilla chips	10.50

## AROUND THE GREENS

<b>CHICKEN CHOPPED SALAD</b> – Tomatoes, bacon, croutons, cheddar, and blue cheese tossed in grapefruit vinaigrette dressing and topped with an oak grilled chicken breast	18.00
<b>CHILLED ICEBERG WEDGE</b> - Tomatoes, bacon, croutons and Southwest ranch dressing.....11.00 with chicken	17.00
<b>THINLY SLICED OAK GRILLED CHICKEN, CHEESE &amp; NUT SALAD</b> - Served with honey mustard dressing	18.00
<b>CLASSIC COBB SALAD</b> - Tomato, avocado, eggs, cheddar cheese, blue cheese, oak grilled chicken, and bacon	18.00

*Dressings: Blue Cheese, Southwest Ranch, Thousand Island, Honey Mustard, Orange Vinaigrette, Balsamic Vinaigrette or Grapefruit Vinaigrette*

## FLATBREADS

<b>TOMATO, BASIL &amp; FRESH MOZZARELLA</b> - Roma tomatoes, fresh basil and mozzarella cheese	13.50
<b>OAK FIRED CHICKEN</b> - With roasted red peppers, goat cheese, mozzarella cheese, and balsamic glaze	15.00
<b>OAK GRILLED STEAK &amp; BLUE CHEESE</b> - With mushrooms, mozzarella cheese, and caramelized onions	18.00

## SEAFOOD AND OAK GRILLED FISH

<b>SHRIMP &amp; LOBSTER PASTA</b> – Gulf shrimp and Maine lobster in a garlic butter cream sauce over egg fettuccini	27.00
<b>PAN SEARED SCALLOPS</b> – With capellini, Asian vegetables and a light Thai chili soy sauce	26.00
<b>SAUTEED JUMBO LUMP CRAB CAKES</b> – Served with remoulade sauce and crispy fries	30.00
<b>FISH &amp; CHIPS</b> – Beer battered cod with coleslaw and tartar sauce	17.50
<b>YELLOWTAIL SNAPPER</b> – Lemon pepper encrusted and pan roasted, served with Indian saffron rice and a side of lemon beurre blanc	27.00
<b>ATLANTIC SALMON</b> – Served with a citrus soy sauce and Indian saffron rice	26.00
<b>FRESH GROUPER</b> – Filleted in house and served oak grilled or blackened	Market Price
<b>SEAFOOD RISOTTO PLATTER</b> – Lemon pepper scallops and Gulf shrimp served with homemade asparagus risotto and a side of lemon butter	34.00
<b>FRESH ALASKAN HALIBUT</b> – Lemon pepper encrusted, oven baked and served with Indian saffron rice and topped with a lemon caper sauce	37.00

## OAK GRILLED STEAKS

### *We are proud to serve Australian Wagyu Beef*

*All steaks are served with Basil Red Skin Mashed Potatoes and your choice of a House salad, Caesar salad, or a small Iceberg Wedge*

<b>6 oz FILET MIGNON</b>	<b>36.00</b>	<b>12 oz NEW YORK STRIP</b>	<b>39.00</b>
<b>10 oz FILET MIGNON</b>	<b>46.00</b>	<b>8 oz TOP SIRLOIN</b>	<b>28.00</b>

Add a crab cake or three jumbo grilled shrimp to any steak for only 11.00

## THE SHORT COURSE

<b>FRIED CHICKEN TENDERLOINS</b> - Served with coleslaw, crispy fries, and honey mustard dressing	15.50
<b>CHICKEN MADEIRA</b> – Melted provolone cheese, mushrooms, fresh asparagus, finished with Madeira wine sauce and served with homemade basil mashed potatoes	22.00
<b>OAK GRILLED ROASTED CHICKEN</b> - Half bone-in oak grilled roasted chicken served with basil mashed potatoes and gravy	21.00
<b>PORK TENDERLION</b> – Oak blackened and served with homemade mashed potatoes and a side of sweet chili pineapple salsa	23.00
<b>BABY BACK PORK RIBS</b> - A full rack of baby ribs, slow cooked and falling off the bone, served with crispy fries	29.50
<b>CHICKEN PARMESAN</b> – Breaded chicken breast pan fried and topped with homemade marinara sauce, provolone cheese and served over spaghetti	22.00

## NAPLES BEST BURGERS

All burgers are served with crispy fries or homemade potato chips. Substitute onion rings or sweet potato fries for 1.50

<b>SAM'S BURGER</b> - One half pound of ground chuck. Served with lettuce, tomato, and red onions	15.50
<b>CHEESEBURGER</b> - Choice of Tillamook cheddar, Swiss, Maytag blue, or American cheese	16.50
<b>PATTY MELT</b> - with American cheese and sautéed onions on grilled rye bread	16.50

*Toppings: Brown Sugar Bacon, Sautéed Mushrooms, Roasted Red Peppers, Jalapeño Peppers, or Fried Egg - 1.50 each*

\*Florida state food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase the risk of food borne illness.