

The DRAWING ROOM

EVENING HOURS

MONDAY - THURSDAY	3:00pm - 9:00pm
FRIDAY & SATURDAY	3:00pm - 11:00pm
SUNDAY	3:00pm - 9:00pm

APPETIZERS

SMOKED WINGS \$13

Original Buffalo or Asian Ginger Glaze, Celery, Ranch or Bleu cheese

WEDGE SALAD \$12 | ADD CHICKEN \$6 OR SALMON \$8

Iceberg Wedge, Tomato, Pork Belly Lardons, Bleu Cheese

CHEESE & CHARCUTERIE SMALL \$18 | LARGE \$27

Chef Daily Selections

BLACKENED TENDERLOIN TIPS \$18

Filet Tenderloin Tips, House Barbeque Sauce and Bearnaise Dipping Sauce

MAIN

DRAWING ROOM BURGER \$17

75/25 Wagyu Blend Double Burger, Cheese, Garlic Aioli, Lettuce, Tomato, Onion, Brioche Bun, Served with Fries

LOBSTER BLT \$24

House Lobster Salad, Candied Bacon, Arugula, Fried Green Tomatoes, Served with Fries

CHEESESTEAK \$16

Shaved Angus Ribeye, Smoked Gouda Whiz, Cremini and Portobello Mushrooms, Tri-Color Peppers, Onions, Amoroso Roll, Served with Fries

DESSERT

NY STYLE CHEESECAKE \$10

Caramel Sauce or Raspberry Coulis

WARM CHOCOLATE CHIP COOKIES \$10

Scoop of either Vanilla, Chocolate or Strawberry Ice Cream

ULTIMATE CHOCOLATE CAKE \$10

Whipped Cream

WATERMELON BRUSCHETTA \$13

Rustic Loaf, Whipped Feta, Watermelon, Tomatoes, Red Onion, EVOO, English Cuke, Honey & Basil

BUFFALO LARDONS \$9

Pork Belly Lardons, House Buffalo Sauce, Blue Cheese Crumbles

FRIED LOBSTER TAIL \$29

House Battered Lobster Tail, House Remoulade, Butter

BLACKENED SCALLOPS \$17

Two U-10 Diver Scallops with House Peach Salsa, Tennessee Honey

STEAK FRITES \$28

Seasoned Steak, Rosemary Butter, Parmesan Garlic Fries

CUBAN SANDWICH \$16

Authentic Cuban Bread, House Roasted Mojo Pork, Ham, Salami, Swiss, Pressed, Cuban Fries

DIVER SCALLOPS \$32

Maine Diver Scallops, Sweet Pea Puree, Pancetta Croutons, Black Lava Salt

STUFFED CHICKEN BREAST \$22

Airline Chicken Breast Stuffed with Feta, Sun-Dried Tomatoes and Spinach, Topped with Garlic Cream Sauce and Served with Grilled Asparagus