



DINNER MENU

STARTERS

GARLIC BUFFALO WINGS 13.50

Buffalo wings with Guy's signature hot sauce, blue-sabi dip

BLOODY MARY JUMBO SHRIMP 17.5

Colossal shrimp, Bloody Mary cocktail sauce

Add Jumbo Lump Crab 15

CRISPY KOREAN BBQ CHICKEN SLIDERS 13

Toasted brioche bun, Asian cabbage slaw

LOADED SMOKED BEEF BRISKET TATER SKIZ 13

House smoked Q'd Brisket, SMC, horseradish aioli

CALIFORNIA CAESAR 11.5

Hearts of romaine, avocado mousse, "AMPP" stuffed croutons, Parmesan

THE WEDGE 11

Iceberg lettuce, tomatoes, Humboldt Fog blue cheese, Applewood bacon

ENTREES

GRILLED SCOTTISH SALMON 35

Scottish salmon, Maple Dijon glaze, grilled asparagus

CAJUN CHICKEN ALFREDO 26

Pan blackened chicken, Parmesan and white wine Alfredo sauce, sundried tomatoes, Fettuccine

BACON MAC 'N CHEESEBURGER 19

8oz. house blend burger of sirloin, chuck, & brisket, six-cheese mac 'n cheese, applewood bacon, LTOP, Served with kettle chips

CHILI SOY GLAZED CHILEAN SEA BASS 45

Roasted fingerling potatoes, jumbo sesame shrimp, crispy vermicelli

COLD WATER LOBSTER TAIL 42

Wood-grilled, grilled asparagus

WOOD GRILLED FILET MIGNON 48

8oz., Brown butter

NEW YORK STRIP 49

14oz., Five peppercorn sauce

SIDES

ASPARAGUS 11

MAC DADDY BACON MAC 'N CHEESE 11

ROASTED SWEET POTATO 9

With honey butter

BAKED POTATO 6