

# DINNER



## ◆ APPETIZERS ◆

**Crispy Tuna-Avocado Roll**  
*Tempura-Battered with Yuzu Ponzu for Dipping* 11  
**Fresh Rhode Island Calamari**  
*Fried with Cocktail and Rémoulade Sauces* 11  
**Trophy Shrimp Cocktail**  
*Jumbo White Sustainable Gulf Shrimp* FOUR 16  
**Coach's Pot Roast Nachos**  
*Sour Cream, Jalapeños, Scallions and Tomatoes* 14  
**BBQ Chicken Quesadilla**  
*Sour Cream, Cheddar-Jack, Chile Sauce, Guacamole and Pico de Gallo* 10

**Steamed East Coast Clams**  
*Littleneck Clams in a White Wine Broth with Shallots, Garlic, Lemon and Parsley* 15

### Onion Strings

*Sliced Thin, Seasoned and Served with Spicy Ranch and Ketchup* 7

### Oysters on the Half Shell

*½ Dozen, Shucked to order with Cocktail Sauce, Mignonette and Horseradish* 18  
*Oyster Shooters are Available* 3 each

**Buffalo Chicken Sliders**  
*Chicken Tossed in Buffalo Sauce and Pickles* 10

### Mini Cheese Burgers

*Ketchup, Mustard, Pickles and Red Onion* 10

### Mini BBQ Pork Sandwiches

*Pulled Pork with BBQ Sauce and Jalapeños* 10

### Filet Mignon Sliders

*Horseradish Cream and Caramelized Onions* 15

### Slider Combo

*Mini Burger, Filet Mignon, BBQ Pulled Pork and Buffalo Chicken* 13

## ◆ GOURMET FLATBREADS ◆

### Fresh Mozzarella "Margharita"

*Plum Tomatoes, Fresh Mozzarella Cheese, Olive Oil and Thinly Sliced Basil* 10

### Pepperoni & Italian Sausage

*Topped with Mozzarella Cheese* 10

### Beef Tenderloin and Onions

*Sliced Filet Mignon, Caramelized Onions, Sweet-Savory Glaze, Shaved Gruyere Cheese and Micro Greens* 12

**Brie and Cherries**  
*Brie Cheese, Sweet and Tart Cherries, Honey, Cashews, Micro Greens and Balsamic Vinegar Infused with Forest Fruits* 10

### French Onion Soup

*Melted Gruyere on a Parmesan Crouton* 7

### Crab Bisque

*with Sherry and Fresh Crab Meat*

*Bowl.....7*

*Cup.....5*

### Mike's Salad

*Mixed Greens, Pecans, Apples, Cranberries and Goat Cheese with Balsamic Vinaigrette* 7

### Cæsar Salad

*Shredded Parmesan and Garlic Croutons* 6

### The "Wedge"

*Blue Cheese, Blue Cheese Dressing and Bacon* 7

### Chopped Salad

*a Dozen Vegetables with Warm Bacon Dressing, Tortilla Strips and Blue Cheese Crumbles* 7

### Caprese Salad

*Fresh Basil, Olive Oil, Truffled Balsamic Reduction and Thinly Sliced Red Onion* 8

## ◆ SOUPS & SALADS ◆

## ◆ SEASONAL FEATURES ◆

### Half Amish Roasted Chicken

*Slowly Roasted, Served with Mashed Potatoes, Corn, Peas and Green Peppercorn Sauce* 15

### Linguine Diavolo

*Jumbo Shrimp, Lump Crab Meat, Tomatoes and Garlic in a Spicy Seafood Sauce* 19

### Caribbean Ceviche

*Fresh Fish, Gulf Shrimp and Bay Scallops with Lime Juice, Avocado, Tomatoes, Red Onion, and a Side of Tortilla Chips* 15

### Hickory-Smoked BBQ Ribs

*Served with Fries and Freshly Made Cole Slaw* 19

### Chipotle Marinated Skirt Steak

*Garlic Mashed Potatoes, Chipotle Sauce, Lime Wedge and Scallions* 19

### Classic Steak House Burger

*Coach's Steak Sauce, Sautéed Mushrooms, Griddled Onions, Mayonnaise and Cheddar* 10

## ◆ STEAKS & CHOPS ◆



### All Natural Bone-In Strip Steak

*18 oz Pure Country Premium Gold Angus Beef, Free of Hormones and Antibiotics* 49

### "Hall of Fame" Bone-In Filet Mignon

*16 oz Center Cut, Wet Aged Premium Gold Angus Tenderloin* 59

### Halfback-Sized Filet Mignon

*8 oz Center Cut* 32

### Fullback-Sized Filet Mignon

*10 oz Center Cut* 37

### Kick-Ass Paddle Steak

*20 oz Bone-In Angus Ribeye* 38

### New York Strip Steak

*16 oz Premium Angus Boneless Strip* 38

### Slow-Roasted Prime Rib

*Mushrooms, Au Jus and Horseradish Cream*

*12 oz Cut* 25

*16 oz Cut* 34

### "Da' Coach's Pork Chop"

*Mashed Sweet Potatoes and Cherry Jus* 27

### Rack of New Zealand Lamb

*18 oz Broiled with Rosemary-Mint Demi* 29

ANY STEAK CAN BE PREPARED WITH THE FOLLOWING "EXTRA POINTS" EACH 3

*Roasted Garlic Crust • Blue Cheese Crust • Burgundy Mushrooms • Grilled Onions • Horseradish Crust • Bèarnaise*

## ◆ SUSTAINABLE SEAFOOD ◆

*All of Our Fresh Seafood and Shellfish Comes from 100% Sustainable and Environmentally-Friendly Sources*

### Blackened Mahi Mahi

*Wild Rice, Smoked Tomato Coulis, Cilantro Pesto and Sweet Potato Crisp* 27

### "Day Boat" Scallops and Lobster

*Lobster Spring Rolls and Seared Scallops, Sesame Glaze, Chablis Sauce and Pineapple Salsa* 27

### Hawaiian Bigeye Tuna

*Sushi Grade Tuna Seared and Sliced Ginger, Wasabi, Cucumber Salad and Ponzu* 29

### Stuffed Jumbo Shrimp

*Goat Cheese, Dates, Pine Nuts and Herbed Crumbs on Sun-Dried Tomato Polenta with Citrus Sauce* 24

### Jumbo Lump Crab Cakes

*Served with Rice, Cole Slaw and Tartar Sauce* 29

### Orange Glazed Salmon

*Stirfried Vegetables with a Touch of Spice and Soy-Sesame Sauce* 25

### Tortilla-Crusted Alaskan Halibut

*Corn Tamale Cake, Peppers, Onions, Pork Tasso and Chipotle Drizzle* 29

### Giant Baked Potato

*Butter, Sour Cream and Scallions* 5

### Creamed Corn

*Homemade Pork Tasso and Cheese* 5

### Fresh Asparagus

*Steamed with Fresh Lemon* 5

### "Blackjack" Sweet Potato Smash

*Maple Bourbon Butter and Bacon* 4

## ◆ SIDE DISHES ◆

### Twice-Baked Potato with Cheddar

*Sour Cream, Homemade Bacon and Chives* 5

### Jalapeño Hashbrowns

*Sour Cream and Chives* 4

### Mashed Yukon Gold Potatoes

*with Roasted Garlic and Chives* 4

### Fresh Broccoli

*Steamed with Fresh Lemon* 4

### Corn Tamale Cake

*Pico de Gallo and Chipotle Drizzle* 5

### Creamed Fresh Spinach

*with Parmesan Cheese* 5

### Sautéed Spinach & Mushrooms

*with Garlic, Butter and Fresh Lemon* 5