

# Appetizers

## Spinach and Artichoke Dip

Creamy classic dip, served with crispy fried wontons. 8.99

## Fried Calamari

Tender calamari rings fried light and crisp. Served with Sal's marinara sauce. 8.99

## Buffalo Shrimp Flatbread

Crisp flatbread topped with buffalo rock shrimp, smoky bacon and creamy bleu cheese topped with fresh green onions. 10.99

## Crab Cakes

Fresh Southern-style lump crab cakes with fried green tomatoes and a zesty orange marmalade sauce. 1/9.99 2/17.99

## Pizza Margherita

Roma tomatoes, basil and fresh mozzarella brushed with garlic oil, atop our hand-rolled pizza dough. 8.99

## Chicken Pesto Flatbread

Herbed chicken on a crisp flatbread, spread with a basil pesto and topped with blended Italian cheeses and roasted red bell peppers. 9.99

## Colossal Shrimp Cocktail

Gently simmered jumbo shrimp cocktail chilled on ice and served with cocktail sauce. 3.50 per shrimp, 19.99 half dozen

## Hot Brown Flatbread

Crisp flatbread with a monterey jack mornay and topped with smoked ham, crisp bacon, oven roasted turkey, fresh roma tomatoes, fresh scallions and shredded cheddar cheese. 9.99

## Fried Mozzarella

Fresh mozzarella lightly breaded with parmesan bread crumbs and fried to a golden brown. Served with Sal's marinara sauce. 7.99

# Salads

## Grilled Chicken Caesar Salad

Crisp hearts of romaine tossed in our creamy Caesar dressing, served with homemade seasoned croutons and shaved parmesan reggiano cheese. 10.99

## Harry's Chopped Salad

Freshly chopped iceberg lettuce, tomatoes, cucumbers, radishes, ham, cheddar cheese and corn chips tossed in a garlic ranch dressing. 8.99

## Side Salads

Harry's Chopped Salad, Caprese Salad, Bleu Cheese and Apple Salad, Caesar Salad, Wedge Salad. 4.99

## Grilled Salmon Salad

Fresh baby spinach, provolone cheese, tomatoes, candied walnuts and hard boiled egg tossed with a sweet raspberry vinaigrette. Topped with fresh grilled Atlantic salmon. 12.99

## Bleu Cheese and Apple Salad

Spring mix with Granny Smith apples, crisp bagel chips, walnuts and crumbled Maytag bleu cheese tossed in a poppy seed dressing. 10.99 with grilled chicken 13.99

## Blackened Bleu Caesar Salad

Crisp hearts of romaine, tomatoes and Maytag bleu cheese tossed in our creamy Caesar dressing, served with homemade seasoned croutons and shaved parmesan reggiano cheese. Topped with blackened filet mignon. 13.99

## Buffalo Chicken Salad

Shredded iceberg, red cabbage, carrots and celery, along with scallions and Maytag bleu cheese crumbles all tossed with our creamy ranch and topped with slices of our buffalo-style chicken. 11.99

Dressings: Herb Garlic Ranch, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Golden Italian, Basil Parmesan Vinaigrette, Poppy Seed, Raspberry Vinaigrette, Caesar, Honey Mustard

fresh



# Seafood

Served with choice of a Wedge, Caesar or Caprese salad and one side item.

## Sea Bass

Perfectly prepared sea bass garnished with roasted tomato and fresh basil vinaigrette. Served over whipped potatoes. 28.99

## Cedar Wrapped Salmon Filet

Fresh Atlantic salmon wrapped in a smoky cedar wrap and topped with garlic herb butter. 21.99

## Grilled Sea Scallops

Jumbo grilled sea scallops, served with crispy pancetta bacon over a bed of fresh sautéed spinach with a porcini mushroom butter sauce. 24.99

## Crab Cakes

Fresh Southern-style lump crab cakes with fried green tomatoes and a zesty orange marmalade sauce. 21.99

## Macadamia Nut Crusted Halibut

A halibut filet breaded in a macadamia breadcrumb crust, pan-seared and served atop asparagus and a tangy lemon butter sauce. 25.99

## Lemon Peppered Salmon

Atlantic salmon with freshly squeezed lemon and cracked black pepper atop spinach risotto and a light lemon butter sauce. 23.99

## Surf And Turf

Two 4 oz filet mignon medallions along with an Alaskan king crab leg. 29.99

## King Crab Legs

Alaskan king crab legs steamed and served with clarified butter.

Two king legs 27.99

Three king legs 37.99

## Oven Roasted Salmon

A salmon filet, served with a hearty pesto and topped with a roasted yellow pepper butter sauce. Served atop whipped potatoes. 23.99

## Southwest Mahi-Mahi

Lightly blackened mahi mahi, atop crisp corn chips and topped with a tomatillo salsa, sour cream and fresh green onions. 21.99

# Pastas and Risotto

Served with choice of a Wedge, Caesar or Caprese salad.

## Scallop Aglio Olio

Three jumbo sea scallops, pan seared atop a light angel hair pasta in extra virgin olive oil, toasted pine nuts, fresh baby spinach and a hint of freshly squeezed lemon. 22.99

## Fettuccine Alfredo

Tossed with traditional alfredo sauce. 13.99  
with herb roasted chicken 16.99  
with rock shrimp 19.99

## Chicken and Broccoli Pasta

Fettuccine tossed with red fresno peppers, sautéed chicken and broccoli in a tangy white wine and lemon butter sauce. 17.99

## Chicken Parmesan

Breaded chicken breasts, pan-fried and finished with our four-cheese blend and Sal's marinara sauce; served atop angel hair pasta. 16.99

## Baked Rigatoni

Rigatoni pasta tossed in Sal's marinara, topped with a four-cheese blend and baked to a golden brown. 13.99  
with herb roasted chicken 16.99

## Roasted Chicken and Mushroom Risotto

Arborio rice simmered with wild mushrooms, caramelized onions, roasted chicken and tomatoes in a chicken velouté, topped with our four-cheese blend. 16.99

## Shrimp Portofino

A light dish of sautéed spinach and rock shrimp, tossed with mushrooms, pine nuts, and roasted garlic in a tangy lemon butter sauce served on a bed of fettuccine and sprinkled with freshly shredded parmesan reggiano. 19.99

## Risotto with Rock Shrimp

Arborio rice simmered with rock shrimp in a rich lobster broth with tomatoes, asparagus and parmesan cheese. 19.99

Smother



# Sal's Selections

Served with choice of a Wedge, Caesar, or Caprese salad and one side item.

## McCarty's Medallions

Two 4 oz. filet medallions grilled to order, served on a bed of whipped potatoes with a robust sauce of roasted red peppers, pepperoncinis, mushrooms, garlic, white wine and butter. 24.99

## 10 oz. Sirloin

Perfectly aged USDA Prime center cut sirloin broiled to perfection. 21.99

## Filet Medallions with

### King Crab Stuffed Portobello

Two 4 oz. filet medallions atop an Alaskan king crab stuffed Portobello mushroom and drizzled with a lemon butter sauce. 25.99

## 8 oz. Filet Mignon

A thick center cut of the most tender, corn-fed, Midwestern beef you've ever had. 28.99

## Sal's Filet

A broiled 8 oz. filet mignon in a parmesan crisp, finished with a chianti demi-glacé and topped with oven-dried tomatoes. Served over whipped potatoes. 29.99

## Twin Filets with Shrimp

Two 4 oz. filet mignon medallions topped with rock shrimp and sautéed in a lemon butter and garlic cream sauce. Served over whipped potatoes. 24.99

## Cowboy Ribeye

This 18 oz. highly marbled ribeye, with bone-in, is one of the most flavorful cuts available. 32.99

## Porterhouse Pork Chop

Flame-grilled and topped with an apple-bourbon glaze, then placed on a bed of sweet potato fries. 19.99

## Twin Filets Oscar Style

Two 4 oz. filet mignon medallions grilled to order, topped with fresh lump crab meat, asparagus and a homemade Béarnaise sauce. Served over whipped potatoes. 25.99

## Baby Back Pork Ribs

A full rack of fall-off-the-bone baby back ribs seasoned and steamed, then finished on the grill and slathered with a peppered raspberry barbeque sauce. Placed on a bed of fried potato peels. 21.99

## Oscar Style

Add jumbo lump crab meat, asparagus and Béarnaise sauce to any steak for \$7

## Surf Your Turf

Add a King Crab Leg to any entree for \$12.99

# Sides 3.99

Whipped Potatoes

Mushrooms

Broccoli

Asparagus

Sautéed Spinach

Fried Green Tomatoes

Baked Potato

Seasoned Fries

Potato Cakes

Macaroni and Cheese

Vegetable of the Day

grill

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.