

Appetizers

Onion Tower

Popular Geneva Onion Tower – thinly sliced onion soaked in buttermilk and dredged in seasoned flour. Fried golden brown and served with horseradish sauce.

\$6

Yellow Fin Tuna Rolls

Hand rolled yellow fin tuna rolls with cucumbers, carrots and avocado – served with sweet chili sauce, wasabi and pickled ginger

\$8

Soups

Shrimp & Andouille Gumbo

Traditional gumbo made with a dark roux with tomatoes, peppers, okra, onions, ouille sausage and jumbo tiger shrimp

\$8

King Crab Bisque

Rich creamy king crab bisque finished with crème fraiche and dill topped with king crab

\$9

Salads

Plantation Salad

Iceberg lettuce tossed with a garlic spiked dressing, Parmesan cheese, and Melba toast

Entrée \$8 Side \$4

Strawberry & Blue Cheese Salad

Belgium endive with mixed greens, toasted walnuts, red onion, fresh strawberries and blue cheese crumbles drizzled with a homemade lemon ginger vinaigrette dressing

Entrée \$9 Side \$6

House Salad

Mixed greens topped with red onions, cucumbers, cherry tomatoes, shredded colby jack cheese and croutons with your choice of dressing

Entrée \$8 Side \$4

Carver Wedge Salad

Wedge of iceberg lettuce topped with blue cheese crumbles, bacon bits and scallion served with your choice of dressing

\$9

Entrees

Char Grilled Filet Your Way

8 oz char grilled filet topped with your choice of crab boursin sauce or Mediterranean herb compote

Accompanied with a sautéed wild mushroom and spinach walnut salad

\$32

12 oz Center Cut New York Strip

12 oz center cut New York strip steak char grilled and served with a red wine thyme demi glace or blackened

Served with roasted herb red skin potatoes

\$30

Potato Crusted Day Boat Red Snapper

Potato crusted day boat red snapper drizzled with a horseradish beurre blanc – served with broccolini

\$28

Grilled Salmon

Char grilled salmon with a miso vinaigrette sauce on a bed of seaweed salad (may substitute vinaigrette sauce with sesame bbq glaze)

\$19

Chicken Parmesan

Linguine with black olives, tomatoes, spinach and artichoke hearts topped with chicken Parmesan and vodka cream sauce

\$17

Hand Breaded Catfish Filets

Hand breaded in our Geneva blend of flour and seasonings then fried crispy served with a homemade remoulade sauce and hash brown potatoes

(Also available sautéed with a brown butter caper sauce.)

\$14

Pork Osso Bucco

Slowly braised pork shanks topped with a homemade vegetable pork demi glace and served with roasted smashed red skin potatoes

\$20

Ala Carte

Vegetable

Roasted Garlic Carrots	\$3
Broccoli Florets	3
Green Beans Almandine	4
Asparagus	5

Starch

Baked Potatoe	\$3
Parmesan & Garlic	
Yukon Gold Smashed	3
Italian Twice Baked	4
Wild Rice Pilaf	3

Sauces made ala minute with homemade stocks