



## DINNER APPETIZERS

### FRIED MOZZARELLA STICKS *7.95*

Fried cheese sticks served with a sun dried tomato pesto and balsamic reduction.

### FAJITA QUESADILLA *10.95*

Flour tortilla turnover stuffed with zesty chicken, sauteed peppers, and onions. Garnished with chopped lettuce and candied jalapeños. Served with scallion sour cream.

### LOADED POTATO SKINS *8.95*

Mesquite seasoned potato skins stuffed with Andrei's Sauce, Gouda cheese, and bacon. Accompanied with scallion sour cream.

### COCONUT SHRIMP *9.95*

Lightly fried and served with piña colada sauce.

### CORN FRITTERS *6.95*

Topped with powdered sugar and served with sweet Thai chili sauce.

### FRENCH ONION SOUP *6.95*

Caramelized onion in a rich sherry beef broth, herb croutons, and toasted Swiss and Provolone toasted cheese topped with crispy onions.

### SOUP OF THE DAY

*Cup 3.95 Bowl 5.95*



## SALADS

### CAESAR SALAD *6.95*

Hearts of romaine, Caesar dressing, homemade herb croutons, parmesan cheese.  
*Add Chicken 4.00*

### ANDREI'S SALAD *13.95*

Chopped field greens, breast of chicken, cucumbers, diced tomatoes, avocado, corn, candied walnuts, dates, goat cheese crumbles, cornbread croutons, sherry vinaigrette.

### BLACK AND BLEU SALAD *13.95*

Tender diced prime rib and split Romaine lettuce hearts draped with chunky bleu cheese dressing and crumbles, diced bacon, tomatoes, and sliced onion.

### COCONUT SHRIMP SALAD *13.95*

Summer greens tossed in a sweet vidalia vinaigrette, topped with sliced strawberries, goat cheese, candied walnuts, and toasted coconut.



## ENTREES

### MOJO FLAT IRON STEAK *20.95*

Marinated and grilled choice grade shoulder cut steak cooked to your liking. Served with citrus black bean succotash, fried potatoes, and chipotle lime butter.

### JAMBALAYA *16.95*

Robust Creole sauce stewed with crab, chicken, shrimp, Andouille sausage, peppers, and onions served over Saffron rice.

### FISH AND CHIPS *12.95*

Beer battered pub style Cod fillets, deep fried and served on a bed of crispy french fries. Accompanied with sweet coleslaw and hidden cove tartar sauce.

### SWEET AND SOUR PIG WINGS *18.95*

Three meaty pork shanks, pan fried and tossed with house made sweet and sour sauce, teriyaki glazed sauteed peppers and onions, and served on a bed of Saffron rice.

### MULLIGAN BURGER *10.95*

Hand cut 8oz beef patty grilled to your liking w/ lettuce, tomato, onion and pickle served with Andrei's Sauce.  
*Add Cheese 1.00*

### SWEET AND SMOKEY BURGER *12.95*

8oz certified Angus ground chuck patty cooked to your liking. Topped with Applewood smoked bacon, smoked Gouda cheese, and sweet onion jam served on a toasted brioche bun.

### SESAME CRUSTED AHI TUNA PLATTER *17.95*

Sliced thin and served rare. Comes with quick-pickled cucumbers, crispy wontons, teriyaki glaze, spicy mayo, broccoli, and citrus rice.

### ASIAGO CHICKEN ROULADE *17.95*

Chicken breast stuffed with Asiago cheese, sun dried tomatoes, and spinach. Served with a Madeira butter sauce, fried potatoes, and a vegetable medley..



\*Consumer advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.