

# Bar Menu

## Fried Calamari\*

Tender Calamari Rings, lightly seasoned  
and served with Cocktail and Cajun Tartar Sauce 10.75

## Popcorn Shrimp\*

Tempura Battered Rock Shrimp,  
served with Cocktail and Cajun Tartar Sauce 10.95

## Spinach Artichoke Dip

A Blend of Spinach, Artichoke Hearts, Shallots  
and Parmesan Cheese with a touch of Cream  
served warm with Crostini Toast 10.95

## Trio of Hummus

Sun-Dried Tomatoes, Kalamata Olives and  
Traditional Hummus, served with  
Grilled Flat Bread and Cucumbers 8.95

## Shrimp Cocktail\*

Gulf Shrimp with Tangy Cocktail Sauce 13.95

## Chicken Quesadilla

Grilled Chicken Breast, melted Cheddar Cheese, and  
Cilantro, Salsa, Guacamole and Sour Cream 13.95

## Seared Rare Ahi Tuna\*

Sashimi Style with Pickled Cucumber, Fried Spinach,  
Wasabi, Pickled Ginger and Soy Sauce 13.95

## Onion Rings

Served with Bleu Cheese Dressing 7.95

## Crab Cake

Fresh Jumbo Lump Crab, Seasoned with Old Bay,  
served with a Shallot White Wine Reductions 13.95

## Daily Grill Cheeseburger Classic\*

12 oz. Certified Angus Beef with a Thick Slice of  
Cheddar Cheese, sliced Tomato, Onion and Lettuce  
on a Sesame Seed Bun, topped with Two Onion Rings  
served with Shoestring Potatoes and Cole Slaw 13.95

## Iceberg Wedge

Half Head of Iceberg, Topped with Diced Tomato,  
Chopped Bacon, Crumbled Bleu Cheese  
and Vinaigrette Dressing 10.95

\* Consuming raw or undercooked meats, poultry, eggs, shellfish, or  
seafood may increase your risk of foodborne illness

**DAILY GRILL®**