



## **TOP OF THE GREEN MAIN DINING ROOM MENU**

### **APPETIZERS**

#### **BACON WRAPPED SEA SCALLOPS**

4 NORTH COAST SEA SCALLOPS, APPLEWOOD SMOKED BACON,  
CAJON TATAR SAUCE  
9.95

#### **MOJITO LAMB LOLLIPOPS**

3 NEW ZEALAND LAMB CHOPS GRILLED, MINT PESTO  
RUM CARAMEL SAUCE  
10.95

#### **THE "DECONSTRUCTED" CRAB CAKE**

JUMBO LUMP CRAB, OLD BAY AOILI REMOULADE AND CRUSTINI  
9.95

#### **GUINNESS WINGS**

CHICKEN WINGS, DEEP FRIED, GLAZED WITH GUINNESS SAUCE,  
CHIPOTLE/RANCH DIPPING SAUCE (ALSO AVAILABLE BUFFALO STYLE)  
10PC 7.50/ 20 PC 13.50

#### **CHICKEN QUESADILLA**

ROASTED CORN & BLACK BEAN SALSA, JACK CHEESE, GUACAMOLE, SOUR CREAM  
(ALSO AVAILABLE BLACKENED)  
9.95

#### **MUSSEL & CLAM BOWL**

SAUTÉED CANADIAN BLUE MUSSELS OR LITTLENECK CLAMS

CHOICE OF SAUCE : MARINARA, FRA DIAVOLO OR GARLIC WHITE WINE & BUTTER  
TOASTED GARLIC BREAD

10.75/ 15.75

### **SOUPS**

#### **HOME-MADE CREATIONS**

3.95/4.95

### **SALADS**

#### **THE CHOP**

CRISPY ICE BURG LETTUCE, APPLE WOOD SMOKED BACON, TOMATOES  
RED ONION & BLEU CHEESE CRUMBLES

3.50/6.95

**ADD GRILLED OR BLACKENED, CHICKEN 3.00,  
SALMON 4.00 OR AHI TUNA 5.00**

#### **CLASSIC CAESAR**

ROMAINE LETTUCE, HOUSE MADE CROUTONS AND CAESAR DRESSING TOPPED WITH PARMESAN  
3.95/7.95

**ADD GRILLED OR BLACKENED, CHICKEN 3.00  
SALMON 4.00 OR AHI TUNA 5.00**

#### **BLACKENED SHRIMP AND BRUSCHETTA SALAD**

MESCLIN GREENS WITH 5 BLACKENED SHRIMP & CHEF SCOTT'S BRUSCHETTA  
BALSAMIC REDUCTION  
9.95

#### **BIG PINE KEY**

MIXED GREENS TOSSED WITH CHERRY TOMATOES, JACK CHEESE, RED ONION, MANDARIN  
ORANGES, CRASINS, MANGO AND SPICED PECANS  
7.95

## **ENTRÉES**

### **FILET MIGNON**

CHAR GRILLED BLACK ANGUS FILET MIGNON  
BÉARNAISE SAUCE

6 oz. 19.95 10 oz. 26.95

### **SEAFOOD CARCCOFI**

SAUTÉED SHRIMP, SCALLOPS, MUSSELS, CLAMS, FRESH CATCH & ARTICHOKE  
WITH ZESTY CITRUS & TOMATO BROTH, CRUSTINI

22.95

### **SALMON FLORENTINE**

FILLET OF NORTH ATLANTIC SALMON WITH SPINACH, TOASTED PECANS  
PARMESAN CHEESE, LIGHT SHERRY CREAM SAUCE

18.95

### **SHRIMP FRA DIAVOLO**

SHRIMP SAUTÉED IN GARLIC AND SPICY CHILIES, WHITE WINE TOMATO SAUCE, LINGUINI

19.95

### **PECAN CRUSTED RACK OF LAMB**

GRILLED NEW ZEALAND LAMB, CRUSTED PECANS WITH A TANGY CAROLINA STYLE BBQ

25.95

### **CALVES LIVER AND ONIONS**

SAUTÉED TENDER VEAL LIVER WITH CARAMELIZED ONIONS, RICH VEAL GLAZE

16.95

### **CHICKEN MARSALA**

SAUTÉED CHICKEN BREAST SERVED WITH A RICH MUSHROOM MARSALA SAUCE

15.95

### **SCALLOPS WITH RASPBERRY THYME BUTTER**

6 NORTH COAST SEA SCALLOPS SAUTÉED IN A SILKY RASPBERRY THYME BUTTER SAUCE

19.95

## **SANDWICHES**

ALL SANDWICHES SERVED WITH PICKLE & CHOICE OF CHIPS, FRUIT, COLE SLAW  
OR FRENCH FRIES

### **POTATO CRUSTED GROUPER SANDWICH**

6 OZ. GROUPER FILLET, TOASTED HOAGIE ROLL  
CAJUN TARTAR SAUCE & LEMON

12.95

### **GRILLED ANGUS BURGER**

8 OUNCES OF 100% BLACK ANGUS BEEF ON KAISER ROLL

10.50

### **GRILLED PORTABELLA**

BALSAMIC MARINATED PORTABELLA MUSHROOM, ROASTED RED PEPPER  
PROVOLONE CHEESE & AVOCADO ON KAISER ROLL

10.50

*WARNING: CONSUMPTION OF RARE OR UNDERCOOKED FOOD PRODUCTS MAY CAUSE ILLNESS*