

## **Starters**

**Shrimp Cocktail \$9.95**

**Hot Wings \$10.95**  
**Hot, Mild, or Honey Sriracha**

**Fried Mushrooms \$11.95**

**Mozzarella Sticks \$8.95**  
**With Marinara Sauce**

**Buffalo Calamari \$11.95**

## **Salads and Soups**

### **Garden Salad**

Romaine and iceberg blend with grape tomatoes, red onion, cucumber, Colby cheese, and choice of dressing  
\$4.50

### **Grandma Salad**

Chopped iceberg with croutons, parmesan, and house dressing  
\$4

### **Side Caesar**

\$5.50

### **Soangetaha Wedge**

Iceberg lettuce with tomatoes, onions, bleu cheese, and balsamic  
\$8.50

### **Soangetaha Soup**

Tomato and artichoke bisque  
Cup \$4.25      Bowl \$6.25

### **Baked French Onion**

Bowl \$6.25

## Entrees

### **Grilled Filet of Beef**

Served with Roasted Garlic Redskin Mashed Potatoes, Grilled Asparagus, and Wild Mushrooms. Finished with a Rosemary Duck Fat Butter.

6oz \$32.95

### **12oz Ribeye**

Served with Cheddar Horseradish Mashed Potatoes and Sauteed Brussel Sprouts with Honey Demi Glaze

\$32

### **Cajun Gnocchi**

Andouille Sausage and Shrimp sautéed with the Holy Trinity of Vegetables, tossed with Gnocchi in a Cajun Cream Sauce

\$28

### **Faroe Island Salmon**

Grilled Salmon served with Maple Cayenne Sweet Potato Puree and Grilled Broccolini, finished with Apricot Chutney

\$27

### **Braised Short Rib Stroganoff**

Red Wine Braised Beef Short Ribs topped with Red Wine Sauce and Wild Mushrooms served over Egg Noodles

\$24

### **Orange Roughy**

Walnut Crusted Orange Roughy with a Cranberry Wild Rice Blend and Roasted Baby Carrots, topped with Chipotle Cranberry Glaze

\$30

### **12oz Bone In Pork Chop**

Grilled Pork Chop with Roasted Root Vegetable and Red Potato Hash with a Blackberry Port Reduction

\$26

### **Grilled Chicken Breast with Volute Sauce, Baked Potato and Green Beans**

\$10.95