

\$36 THREE COURSE MENU

APPETIZER SELECTION

BAJA SHRIMP

Crispy shrimp, avocado, cilantro, chili aioli

CALIFORNIA CAESAR

Hearts of romaine, avocado mousse, "AMPP" stuffed croutons, Parmesan

SONOMA

Mesculin Spring Mix, Balsamic Dressing, Bleu Cheese crumbles, Craisins, Honey Almonds

GUYS SIGNATURE BUFFALO WINGS+\$13

Lollipop buffalo wings, Guys signature hot sauce, blue-sabi dip

CRAB STUFFED MUSHROOMS +\$15

Lump crab, spinach and Havarti cream, Crispy potatoes

Vegetarian option: +\$10

Stuffed with spinach & artichokes

SASHIMI TUNA TACOS +13

Big eye tuna, seaweed salad, mango, jicama, chilies, wasabi crema, sweet soy

WOOD GRILLED BONELESS PORK CHOP PAILLARD

Citrus marinated, South Philly salad, Buffalo Mozzarella, pepperoncini demi-glace

CAJUN GRILLED SALMON

Roasted garlic butter, steak fries, lemon

CAJUN CHICKEN ALFREDO

Pan blackened chicken, parmesan and white wine, Alfredo sauce, sun-dried tomatoes, Fettucine

NY FOOD & WINE FESTIVAL BURGER BASH WINNER

BACON MAC 'N' CHEESE BURGER

Six-cheese mac'n'cheese, Applewood bacon cheese, 'SMC', crispy onions

ENTRÉE SELECTION

STEAK BLING

GARLIC SEARED SCALLOPS \$36

CITRUS & HERB SAUTÉED SHRIMP \$18

SAUTÉED JUMBO LUMP CRAB \$40

WOOD GRILLED FILET MIGNON +30

8oz Brown Butter, crispy onion

NEW YORK STRIP +32

14oz , Five peppercorn sauce, grilled red onion

SLOW ROASTED PRIME RIB +34

18oz English cut, natural jus

MAC DADDY BACON MAC 'N CHEESE 14

Q'D MUSHROOMS 10

CREAMED SPINACH 10

SAUTEED SPINACH 8

BROCCOLI 10 pepper flakes & garlic

GRILLED ASPARAGUS 11 *Evoo, sea salt*

BAKED POTATO 7

YUKON GOLD "BUTTER BOMB" MASHED 10

ROASTED SWEET POTATO *with honey butter* 9

DESSERT SELECTION

TRIPLE CHOCOLATE FUDGE CAKE

Devil's food cake, fudge icing, chocolate sauce

RASPBERRY VANILLA BAR

Vanilla sponge, raspberry jam, buttercream, raspberry sauce