



Chef Selections MENU

*Botte
Special*

SONOMA-CUTRER

Chardonnay \$35

Pinot Noir \$44

STARTERS

BAKED PRETZELS Served with Beer Cheese Sauce	\$10
BONELESS WINGS Tossed in Your Choice of Sauce	\$8
CHEF SAM'S OYSTERS ROCKEFELLER Fried Oysters Served in a Creamed Spinach Sauce	\$13
SMOKED FISH SPREAD Served with Garlic Toast Points	\$9

ENTREES

*FRIED GREEN TOMATO BLT Hand-Cut Thick Hickory Bacon Served on Your Choice of Bread	\$15
*GROUPER Blackened, or Fried	\$22
*SCOTTISH SALMON Topped with Honey Bourbon Glaze or Florentine Sauce	\$23
*12 oz RIBEYE Grilled and Seasoned with House Steak Seasoning	\$26
*CHICKEN EAGLEBROOKE Sautéed Chicken Breast Topped with a Lobster Butter Sauce	\$25
**TORTELLINI PASTA Cheese-Filled Pasta Tossed with Shrimp & Bang Bang Sauce	\$22
**ITALIAN PORK ROAST Seasoned Pork Shank Cooked in White Wine and Aromatic Herbs, Served on a Bed of Pappardelle Pasta	\$25

** Chef's entrees come with a choice of vegetable medley, or green beans, or asparagus, & mashed or roasted red potatoes.*

***Comes with choice of vegetable medley, asparagus, or green beans.*