

APPETIZERS
Seafood Cocktail* 15
Grand Sized Shrimp and Fresh Mussels. Served on Ice with our Signature House Cocktail Sauce

Italian Wagyu Balls* 16
House Blend of Italian Sausage, Wagyu Beef, Roasted Garlic and Italian Herbs. Served in a Rustic Tomato Sauce. Topped with Shaved Parmesan

Steakhouse Spinach Dip 15
Spinach, Artichoke Hearts, and Mixed Cheeses blended with a Creamy Parmesan Cheese Sauce. Served with Tortilla Chips

Regatta Nachos 15
Italian Sausage, Pepperoni Chips, Pepperoncini Peppers, Olives, Tomatoes, Mozzarella Cheese and Alfredo Sauce. Served on a bed of Wonton Chips. Garnished with a Balsamic Drizzle and Fresh Green Onions

Bruschetta 9
Diced Roma Tomatoes, Red Onion, Fresh Garlic and Basil Served on Sourdough Crostini. Drizzled with a Balsamic Glaze
Regatta Bombs 13
Fresh Jalapeño Halves stuffed with a Roasted Garlic and Poblano Cream Cheese Mixture, wrapped in Honey Cured Bacon with a Chipotle Lime Drizzle
Surf and Turf Sliders* 15
Mini Wagyu Beef Patties, White Cheddar Cheese, Blackened Shrimp, and Poblano Aioli. Served on Mini Brioche Buns
Spinach Stuffed Mushrooms 12
Mushroom Caps stuffed with a blend of Garlic and Herb Cheese and Spinach

SPECIALTIES
All Specialties Topped With Garlic and Herb Butter and Fresh Parsley
Additional Toppers Include: Oscar Style 10, Shrimp Skewers 6 and Bernaise Sauce 4

Carter Ribeye* 46
Hand Cut 16 oz. Marbled Angus Beef. Served with a Loaded Baked Potato and Fresh Vegetables.
Filet* 50
Hand Cut 8 oz. Filet. Served with a Loaded Baked Potato and Fresh Vegetables

EITREES Grilled Salmon* 27
8 oz. Fresh Salmon Fillet, served on a bed of Fresh Spinach and Angel Hair Pasta. Dressed with Creamy Lemon Butter and Garnished with Fresh Parsley
Shrimp and Grits* 22
Pan Seared Shrimp tossed with Bacon, Tomatoes, Corn, and Red Bell Peppers. Served on a bed of Cheddar Grits in a Creamy Garlic Sauce. Garnished with Fresh Green Onions
Chicken Alfredo 22
Sliced Grilled Chicken, Sauteed Mushrooms and Red Onions. Served with Penne Pasta in a Creamy Parmesan Sauce. Garnished with Grated Parmesan and Fresh Parsley
Chicken Florentine Pasta 22
Sliced Grilled Chicken, Mushrooms, Artichoke Hearts and Diced Tomatoes. Served with Penne Pasta in a Creamy Spinach Sauce. Garnished with Grated Parmesan.
Portofino Chicken 22
Grilled Chicken Breast, Goat Cheese, Sun-Dried Tomatoes, Sautéed Mushrooms and Artichoke Hearts. Served on a bed of Angel Hair Pasta with Creamy Lemon Butter. Garnished with Fresh Parsley

New York Strip* 44
Hand Cut 16 oz Angus Beef. Served with a Loaded Baked Potato and Fresh Vegetables
Pork Ribeye* 25
Center Cut 8 oz. Marbled Pork Ribeye. Served with a Loaded Baked Potato and Fresh Vegetables

Shrimp Scampi* 25
Three Shrimp Skewers, rolled in Seasoned Bread Crumbs and Grilled. Served on a Bed of Angel Hair Pasta with Creamy Lemon Butter. Garnished with Grated Parmesan and Fresh Parsley
Spaghetti and Meatballs* 22
Three Grand Sized Wagyu Meatballs served on a bed of Angel Hair Pasta. Topped with our House Marinara. Garnished with Grated Parmesan and Fresh Parsley
Creole Redfish* 27
Pan Seared Redfish Blackened with Cajun Seasoning, served on Confetti Rice. Topped with Chipotle Lime Aioli and Pico De Gallo. Garnished with Fresh Green Onions
Smoked Cajun Pasta* 22
Smoked Sausage, Shrimp, Roasted Corn, Sundried Tomatoes, and Bell Peppers. Served with Penne Pasta in a Cajun Alfredo Sauce. Garnished with Fresh Green Onions

