

STARTERS

SHRIMP COCKTAIL

Zesty Cocktail Sauce - 9.95

CRAB STUFFED MUSHROOMS

Hollandaise Sauce - 8.95

TEMPURA FRIED SHRIMP & CALAMARI

Thai Pepper Sauce - 8.95

SPINACH & ARTICHOKE DIP

Tortilla Chips / Sour Cream / Salsa - 9.95

COCONUT SHRIMP SKEWERS

Julienne Vegetable Salad / Chile Pepper Sauce - 9.95

ONION STRAWS

Bourbon BBQ Sauce - 4.95

SAMPLER PLATTER

Coconut Shrimp / Calamari / Spinach and Artichoke Dip / Onion Straws - 18.95

SOUPS & SALADS

BEER CHEESE SOUP

Smoked Bacon Bits - 4.95

FRENCH ONION SOUP

Gruyere Gratinée - 5.95

THE ORIGINAL CAESAR SALAD

Romaine Hearts / Caesar Dressing / Parmesan Cheese / Herb Garlic Croutons

Side - 6.95 Entrée with Chicken - 15.95

SEASONAL MIXED GREENS SALAD

Candied Walnuts / Grapes / Apples / Raspberry Vinaigrette

Side - 6.95

SHRIMP & CRAB LOUIE

Shrimp / Lump Blue Crab / Asparagus / Egg / Avocado / Mixed Greens / Louie Dressing - 17.95

PASTAS

Add a cup of Beer Cheese Soup or Mixed Green Salad for \$2.95

CHICKEN CARBONARA

Garlic Cream Sauce / Sweet Green Peas / Smoked Bacon / Parmesan Cheese / Fettuccini - 19.95

SEAFOOD COLLAGE

Half Lobster Tail / Scallops / Shrimp / Fresh Fish / White Wine Sauce / Linguini - 29.95

SPICY RATATOUILLE PASTA

Roasted Vegetables / Basil / Arrabbiata Sauce / Fettuccini - 14.95

Add Chicken - 19.95 Add Shrimp - 22.95

SIDES

\$4.95

Loaded Baked Potato

Skillet of Fresh Sautéed Forest Mushrooms

Fresh Asparagus with Hollandaise

Consuming raw or undercooked meats, poultry and seafood may increase your risk of food borne illness
Only the freshest ingredients and highest quality steaks and seafood are used to prepare each item on our menu.
Zero trans fat oil is used at the Proud Bird Restaurant.

10.08.08.02

BUTCHER'S BLOCK

Add a cup of Beer Cheese Soup or mixed green salad to any entrée for \$2.95

3/4 LB ROAST PRIME RIB OF BEEF
Au jus / Creamy Horseradish / Baked Potato / Seasonal Vegetables - 24.95

FILET MIGNON

Crispy Onion Straws / Garlic Mashed Potatoes / Seasonal Vegetables - 30.95

NEW YORK STEAK

Maitre d' Butter / Baked Potato / Seasonal Vegetables - 29.95

SIZZLING TOP SIRLOIN

Onions / Peppers / Mushrooms / Red Wine Sauce/ Baked Potato - 24.95

MOZZARELLA CHICKEN

Oyster Mushrooms / Seasonal Vegetables / Sun Dried Tomato Sauce / Rice Pilaf - 19.95

CHICKEN SCALOPPINE

Capers / Mushrooms / Lemon Cream Sauce
Seasonal Vegetables / Garlic Mashed Potatoes - 19.95

HERB CRUSTED LAMB CHOPS

Merlot Berry Jus / Garlic Mashed Potatoes / Seasonal Vegetables - 27.95

AMERICAN KOBE BEEF BURGER

Toasted Brioche Bun / Lettuce / Tomato / Onion Straws / Dill Pickle / Fries - 13.95

Additional Toppings each \$1.25

Mushrooms / White Cheddar Cheese / Bacon / Bleu Cheese / Avocado

SEAFOOD

Add a cup of Beer Cheese Soup or mixed green salad to any entrée for \$2.95

CLASSIC SHRIMP SCAMPI

White Wine Garlic Butter Sauce / Capers / Rice Pilaf / Seasonal Vegetables - 22.95

FRESH ATLANTIC SALMON

Papaya Relish / Beurre Blanc / Rice Pilaf - 22.95

BLACKENED SWORDFISH STEAK

Lemon Butter Sauce / Grilled Pineapple Relish / Garlic Mashed Potatoes
Seasonal Vegetables - 23.95

BEER BATTERED FISH AND CHIPS

Tartar Sauce / French Fries / Malt Vinegar - 17.95

AUSTRALIAN LOBSTER TAIL

Drawn Butter / Baked Potato / Seasonal Vegetables - Market Price

COMBO'S

Add a cup of Beer Cheese Soup or mixed green salad to any entrée for \$2.95

FILET MIGNON OR PRIME RIB & SHRIMP SCAMPI

Crispy Onion Straws / Garlic Mashed Potatoes / Seasonal Vegetables - 38.95

FILET MIGNON OR PRIME RIB & AUSTRALIAN LOBSTER TAIL

Drawn Butter / Baked Potato / Seasonal Vegetables - Market Price

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