



Appetizers

Pepper Shrimp

Large sautéed Shrimp tossed in a Black Pepper Cream sauce and presented on house-made Crostini.
\$8.99

Wine Features: Premium Red Wines

2016 DAOU Cabernet from Paso Robles is robust and full bodied, an undercurrent of restrained power is palpable just below the surface at the core of this wine. Firm, fine grained tannins provide ample backbone for the layers of boysenberry, black cherry, licorice and dried herb flavors. Meaty and fleshy while retaining an overall elegance, it finishes with authority and finesse. **For Malbec and Caymus** lovers we offer a gorgeous wine, **Red Schooner Voyage #6**. This Malbec is made from grapes grown in the Andes Mountains, shipped chilled to Napa Valley and produced with the same techniques as our Caymus Cabernet. Falling outside standard labeling rules, it does not include a vintage date but is known by the voyage from which it was produced. Offering scents of ripe plums and cherries, this wine is powerful and supple, with flavors of French oak and soft tannins. **Treat yourself and try one of these Beautiful Wines served in our new Riedel Crystal Glasses.**

\$15 a glass \$60 a bottle.

Entrées

New Orleans Blackened Redfish

Blackened Redfish Fillet (Texture similar to Red Snapper) topped with a New Orleans style Crawfish sauce. Accompanied with your choice of side dish.

\$21.99

Chicken Curry

Boneless Chicken Cutlets, Peas and Carrots in a Curry Cream sauce served over White Rice.

\$14.99

Black and Bleu N.Y. Strip

14oz U.S.D.A Choice New York Strip, blackened to your specification and finished with baked Gorgonzola Cheese, Au Jus, and Zip Sauce. Served with your favorite side dish.

\$24.99

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WE HAVE THE BEST CHOICE OF CRAFT BEER AND BOURBON IN THE AREA!!**