

specialty drinks

rasmopolitan 7.75
skyy raspberry vodka, dekuyper triple sec,
cranberry juice and a squeeze of fresh lime

rendezvous voodoo 8.75
cruzan banana, orange, pineapple and
coconut rums mixed with orange juice and
cranberry juice, floated with
cruzan dark rum

espresso martini 10.00
van gogh espresso vodka, kahlua liqueur
and espresso

green apple martini 7.75
absolut vodka, dekuyper sour apple
pucker schnapps

draft beer

pints (16 oz)

| | | | |
|------------|------|-----------|------|
| budweiser | 4.00 | guinness | 6.25 |
| bud light | 4.00 | yuengling | 4.00 |
| mich ultra | 4.25 | sam adams | 6.25 |

ask your server for any
additional draft beers
that may not be listed here

bottle beer

| domestic | | imported | |
|-------------|------|--------------|------|
| budweiser | 4.50 | heineken | 5.75 |
| bud light | 4.50 | hein light | 5.75 |
| mich ultra | 5.00 | stella | 5.75 |
| coors light | 4.50 | corona | 5.75 |
| miller lite | 4.50 | corona light | 5.75 |
| blue moon | 5.75 | amstel light | 5.75 |

beverages

soda 2.50 iced tea 2.50

coca cola, diet coke, sprite
ginger ale, and pink lemonade

| <u>bottle water</u> | | <u>coffee</u> | |
|---------------------|------|---------------|------|
| s. pellegrino | 4.50 | american | 2.25 |
| 33.8 oz | | espresso | 3 |
| panna | 2.50 | cappuccino | 4 |
| 16.9 oz | | | |

prices subject to change without notice

select house wine

SYCAMORE LANE california

**chardonnay - pinot grigio - cabernet
sauvignon - merlot**

6.25/19.50

red wines

cabernet sauvignon 32.50
columbia crest, grand estates, washington
state

cabernet sauvignon 8.25/29
robert mondavi, private selection, california

malbec, trapiche 7.00/24
oak cask, mendoza, argentina

pinot noir 8.75/30.50
greg norman estates, santa barbara,
california

shiraz 7.00/24
yellow tail, australia

merlot 8.00/27.50
blackstone winery, california

white wines

chardonnay 8.75/30.50
kendall-jackson, california

chardonnay 7.50/26.50
columbia crest, two vines,
washington state

pinot grigio 7.00/24
cavit, italy

riesling, hogue 7.50/26.50
washington state

sauvignon blanc 8.25/29
brancott vineyards, marlborough, new
zealand

blush wine

white zinfandel 6.25/19.50
sutter home winery, california

champagne & sparkling wines

mumm, cordon rouge 96
brut, france

domaine ste. michelle 36
washington state

cooks, brut, (6 oz. split) 6
california

soups

fresh baked ciabatta bread basket 2

soup du jour 4
chefs choice made fresh daily

new england clam chowder 4
baby clams, potatoes and celery simmered in a heavy cream base

french onion 4
caramelized onions in a beef broth covered with croutons and provolone cheese.

appetizers

crab spinach and artichoke dip 9
fresh crab meat, sautéed baby spinach and seasoned grilled artichoke hearts simmered with shredded jack and cheddar cheese. Served with fried tri colored tortilla chips.

* **beef satay** 11
fresh herb marinated flank steak sliced thin, skewered, char grilled and served with ciabatta garlic bread.

quesadillas beef or chicken 10
grilled peppers and onions in a jalapeño tortilla with shredded jack and cheddar cheese. served with a roasted corn salsa, sour cream and jalapeño peppers.

baked potato skins 7
crispy potato skins smothered with shredded jack & cheddar cheese, topped with bacon, scallions and served with sour cream.

chicken wings 9
one pound of breaded jumbo wings tossed in hot, medium, mild or barbeque sauce. served with celery, carrots and bleu cheese. (7-8 wings)

chicken fingers 8
breaded home style, deep fried and served with a honey mustard sauce for dipping.

beer battered onion rings 7
thick cut onion rings deep fried, served with a creole remoulade

* **that's a meat-a-ball** 8
(3) homemade meatballs topped with our marinara sauce. served with ciabatta garlic bread.

sliders (3 per order) 6
burger * chicken * hot dogs
(add \$3) for crab cake
american - swiss - provolone add 75¢

signature fish fingers 10
beer battered and deep fried golden brown. served with a key lime tartar sauce.

* **coconut crusted fish skewers** 10
skewered fish rolled in coconut, fried and served with a mango aioli.

* **bacon wrapped sea scallops** 14
sea scallops wrapped in bacon, seared and topped with a roasted red pepper cream sauce. served with ciabatta garlic bread.

maryland crab cakes 10
lump crab meat mixed with roasted red pepper and diced red onion seared and served with a creole remoulade.

calamari 10
rings and tentacles of calamari lightly dusted with a homemade season blend, deep fried and served with a fra diavolo sauce.

coconut shrimp 11
butterflied marinated shrimp rolled in coconut, fried and served with a mango pineapple coconut sauce for dipping.

* **smoked fish dip** 9
a blend of smoked mahi and wahoo served with flat bread crackers.

ahi seared tuna 12
chilled sashimi grade yellow fin tuna lightly blackened, seared rare and sliced thin. Served with seaweed salad, soy ginger vinaigrette, wasabi, sriracha and pickled ginger.

* Highly Recommended House Favorites

sit back, relax and enjoy our beautiful view, as all meals are cooked to order. we ask for your patience.

thank you and enjoy!

18% Gratuity for parties of 6 or more.

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

salads

add your choice grilled or blackened served
over large house, spinach or caesar salad

chicken 4 shrimp 7 mahi-mahi 8 salmon 8 tuna steak 8

rendezvous house salad 7
mixed greens with tomatoes and onions.

baby spinach salad 9
baby spinach leaves, sliced red onion
and toasted almonds served with an hot apple
bacon dressing.

caesar salad 8
romaine hearts tossed with homemade caesar
dressing, croutons and parmesan cheese.

sesame ahi tuna steak salad 16
sashimi grade yellow fin tuna crusted with black
and white sesame seeds and seared. served
over baby greens with a soy pickled ginger
vinaigrette, wasabi and sriracha.

marina bay salad 14
chilled shrimp, mandarin oranges, toasted
coconut and homemade croutons over a bed
of baby greens served with a mango chutney
dressing.

* **southwest chicken salad** 11
blackened chicken breast, iceberg lettuce,
diced tomatoes, red onions and shredded
jack cheese tossed with our spicy house
dressing and served in a giant tortilla shell.

tuna fish salad 9
albacore tuna mixed with celery, red onion and
mayonnaise. served over mixed greens with
tomatoes and red onion.

* **coconut crusted mahi salad** 15
mahi rolled in coconut and fried. served over
mixed greens, topped with tomatoes and
mandarin oranges.

* **rendezvous chef salad** 12
ham, turkey and provolone. served over mixed
greens, tomatoes and topped with bacon.

burgers & chicken...

served with your choice of
seasoned fries, cole slaw or fruit

Add: swiss, provolone, american or cheddar cheese .75 ¢

half pound hamburger 9
choice ground beef char-grilled and served on a
kaiser roll with lettuce, tomato and onion.

* **rendezvous burger** 12
char-grilled topped with roasted red pepper,
sautéed mushrooms, fried onions and gorgonzola
cheese on a kaiser roll with lettuce, tomato and
onion.

blackened gorgonzola burger 11
blackened burger topped with gorgonzola.
served on a kaiser roll with lettuce, tomato
and onion.

chicken breast sandwich 9
grilled or blackened on a kaiser roll with lettuce,
tomato and onion.

* **rendezvous chicken sandwich** 11
grilled or blackened chicken breast topped with
roasted red pepper, sautéed mushrooms, fried
onions and gorgonzola cheese on a kaiser roll
with lettuce, tomato and onion.

hebrew national 1/4 lb. hot dog 6
100% all beef hot dog served with chopped red
onions

sandwiches

served with your choice of seasoned
fries, cole slaw or fruit

new york strip 13
8oz. angus strip char grilled and served on a
hoagie with lettuce, tomato and red onion.

philly cheese chicken or beef 9
sauteed peppers and onions topped with
provolone cheese and served on a hoagie roll.

maryland crab cake 13
lump crab meat seared, topped with a creole
remoulade sauce on a kaiser roll with lettuce,
tomato and onion.

french dip 10
slow roasted choice top round sliced thin topped
with provolone cheese served on a hoagie with a
side au jus.

club wrap 10
hickory smoked ham and roasted turkey with
bacon, lettuce, tomato and mayonnaise.

* **shrimp po boy** 10
fried shrimp served on a hoagie roll with baby
greens, diced tomato and a creole remoulade.

mahi-mahi 14
grilled, blackened or fried served on a kaiser
roll with lettuce, tomato, onion and a key lime
tartar sauce.

* **rendezvous fish sandwich** 11
grilled, blackened or fried, served on a hoagie
with lettuce, tomato, onion and a key lime
tartar sauce.

salmon on a kaiser 14
grilled or blackened topped with a cream
cheese dill sauce served on a kaiser roll with
lettuce, tomato and onion.

albacore tuna fish 9
albacore tuna mixed with celery, onion and
mayonnaise served with lettuce, tomato and
red onion.

pastas

served after 5:00 pm
served with ciabatta garlic bread
add house or caesar salad for 2.50

- * **rendezvous shrimp pasta 18**
½ lb. of tender shrimp, gently simmered with linguini in our famous cream sauce.
- signature seafood pasta 18**
sautéed bay scallops, mussels and shrimp, tossed in our signature pink sauce and served over linguini
- linguini and meatballs 16**
perfectly cooked linguini topped with three (3) delicious homemade meatballs in our homemade marinara sauce.
- pasta marinara 9**
fresh hand torn basil, roasted garlic and roma tomatoes.

- * **rendezvous penne pasta 14**
baby sautéed spinach, sundried tomatoes, mushrooms, roasted garlic and fresh basil sautéed in our cream sauce over penne pasta
- cajun chicken pasta 16**
blackened chicken, sundried tomatoes, tossed in a cajun cream sauce over penne pasta & garnished with scallions.
- rendezvous cream pasta 9**
al dente linguine in our cream sauce

entrees

served after 5:00 pm
all served with fresh steamed vegetables & your choice of garlic smashed potatoes, baked potato, rosemary roasted potatoes, black beans and rice, yellow rice or french fries

surf

or

turf

- coconut shrimp 19**
rolled in coconut, fried and served with a pineapple coconut sauce.
- sashimi grade tuna steak 22**
grilled or blackened and brushed with a soy ginger glaze. Served with pickled ginger and sriracha.
- stuffed mahi 26**
8oz. mahi filet stuffed with crab meat and topped with roasted red pepper cream sauce.
- mahi-mahi 22**
served grilled or blackened.
- salmon 21**
served grilled or blackened.
- maryland crab cakes 20**
three crab cakes: seared lump crab meat mixed with roasted red pepper and diced red onion.

- 10 oz. skirt steak 22**
marinated and grilled to perfection.
- 14 oz. ny strip steak 26**
aged center cut angus ny strip char-grilled.
- half bbq chicken 11**
oven roasted brushed with bbq sauce.
- danish bbq baby back ribs 18**
guaranteed to fall off the bone.
- bbq rib & chicken combo 20**
oven roasted half chicken and half rack of ribs brushed with bbq sauce.
- beef satay & shrimp combo 20**
shrimp and fresh herb marinated flank steak skewered and seared.

kids menu \$5 children under 10 only

- kraft mac & cheese w/ dino chicken nuggets**
- dino chicken nuggets & smiley fries**
- two slider burgers & smiley fries**
- two fried chicken sliders & smiley fries**
- two hot dog sliders & smiley fries**

sides

- steamed vegetables 3**
- garlic smashed potatoes 3**
- baked potato 3**
- loaded baked 4**
- rosemary roasted potatoes 3**
- black beans and rice 3**
- yellow rice 3**
- french fries 3**

18% Gratuity for parties of 6 or more.