

SUBJECT TO CHANGE AT MANAGEMENT'S DISCRETION

SALADS

ITEMS	PRICE
CAESAR SALAD CRISPY ROMAINE LETTUCE SALAD WITH GRILLED CHICKEN, SWEET GARLIC CROUTON. AND IMPORTED PARMESAN CHEESE.	\$9
ENCORE HOUSE SALAD MIXED GREEN TOPPED WITH SLICED EGG, CHOPPED CUCUMBER, TOMATOES, BACON CHEDDAR CHEESE, HAM AND TOASTED ALMONDS WITH A CHOICE OF BLEU CHEESE HONEY MUSTARD OR BALSAMIC VINAIGRETTE.	\$8
SPINACH SALAD FRESH SPINACH MIXED WITH FRESH STRAWBERRIES, RED ONIONS, CANDIED PECANS, AND STRAWBERRY VINAIGRETTE.	\$6
KABOB STEAK SALAD SEARED HANGER STEAK SERVED WITH SAUTÉED MUSHROOMS AND ONIONS ON A BED OF MIXED GREENS, SWEET TOMATOES, AND A BLEU CHEESE CRUMBLE WITH INFUSED LEMON VINAIGRETTE.	\$11

APPETIZERS

ITEMS	PRICE
ENCORE SAMPLER COMBINATION OF OUR THREE MOST POPULAR APPETIZERS. THESE INCLUDE SHRIMP BRUSCHETTA, FRIED CALAMARI, AND CRAB AND ARTICHOKE DIP.	\$13
SHRIMP BRUSCHETTA GARLIC-RUBBED TOASTS TOPPED WITH A HEAPING SPOONFUL OF FRESH TOMATOES, BASIL, AND SHRIMP.	\$8
FRIED CALAMARI CRISPY FRIED SQUID WITH CHILI SWEET SAUCE AND SPICY SWEET LEMON ALOLI.	\$10

SHRIMP COCKTAIL	\$6
ICED JUMBO SHRIMP SERVED WITH CHILLED TOMATO COCKTAIL SAUCE.	
CHICKEN QUESADILLA	\$9
MARINATED CHICKEN WITH MIXED CHEESE IN A FLOUR TORTILLA SERVED WITH ROASTED PINEAPPLE SALSA AND GUACAMOLE.	
TRADITIONAL NACHOS SUPREME	\$9
NACHOS TOPPED WITH GROUND MEAT, TOMATOES, LETTUCE, GUACAMOLE, SOUR CREAM, AND CREAMY CHEESE SAUCE.	
SALMON AND SHRIMP NACHOS	\$10
MARINATED DILL SALMON AND SHRIMP SERVED WITH RED ONION AND CAPE CREAM SAUCE.	
THAI SHRIMP	\$9
SAUTÉED SHRIMP TOSSED IN A THAI SAUCE AND SERVED OVER PINEAPPLE CHUTNEY.	
CRAB AND ARTICHOKE DIP	\$10
MELTED CHEESE AND ARTICHOKE TOPPED WITH CRABMEAT AND GREEN ONIONS SERVED WITH TOASTED GARLIC PITA BREAD.	
ENCORE CHICKEN WINGS	\$12
ROASTED CHICKEN WINGS WITH BLEU CHEESE AND CAJUN RED POTATOES SERVED ON THE SIDE. CHOICE OF JERK SEASONING, BBQ HOT SAUCE, LEMON PEPPER, AND ENCORE SEASONING.	
COCONUT SHRIMP	\$9
BUTTER FLIED SHRIMP LIGHTLY BREADED IN COCONUT FLAKES AND FRIED GOLDEN. SERVED WITH PINEAPPLE CHUTNEY AND A VANILLA PASSION FRUIT SAUCE.	
MARYLAND CRAB CAKES	\$11
JUMBO LUMP BLUE CRAB CAKES WITH REMOULADE AND ROASTED RED PEPPER SAUCES GARNISHED WITH ROASTED CORN SALSA.	

SANDWICHES

ITEMS	PRICE
CHICKEN PANINI HOT GRILLED CHICKEN BREAST WITH MELTED SWISS CHEESE, ICEBERG LETTUCE, TOMATOES, AND A TANGY PESTO MAYONNAISE.	\$9
MEDIA NOCHE CUBA SANDWICH HEARTY SLICES OF SLOW BAKED PORK. MAPLE GLAZED HAM, SWISS CHEESE, SHREDDED LETTUCE, TOMATOES, AND SWEET PICKLES IN A PAN-GRILLED CRISPY BAGUETTE.	\$8
CLASSIC ITALIAN SUBMARINE GENOA SALAMI, SLOW CURED CAPPICOLA HAM, PROVOLONE CHEESE WITH CRISP ICEBERG LETTUCE, PLUM TOMATOES, AND GARLIC MAYONNAISE ON ITALIAN BREAD.	\$8
CLUB SANDWICH TRADITIONAL CLUB SANDWICH WITH A TWIST OF CRANBERRY MAYONNAISE, HAM, TURKEY, BACON, PROVOLONE, TOMATOES AND LETTUCE.	\$8
FETA VEGGIE WRAP GRILLED MUSHROOMS, MASHED RED ONION, RED PEPPERS, TOMATOES, LETTUCE, AND FETA CHEESE WITH A HINT OF HONEY MUSTARD ROLLED IN A FLOUR TORTILLA.	\$7
SHRIMP WRAP CRISPY SHRIMP WITH DICED TOMATOES AND LETTUCE TOSSED WITH CAESAR DRESSING AND WRAPPED IN A FLOUR TORTILLA.	\$7

ENTREE

ITEMS	PRICE
CARIBBEAN RED SNAPPER MARINATED IN CARIBBEAN SPICES SERVED WITH A SIDE ORDER OF CREAMY SEAFOOD CORN CHOWDER, GARNISHED WITH A ROASTED TOMATO SALAD.	\$15
CHICKEN ALFREDO SAUTÉED CHICKEN ROASTED IN ALFREDO SAUCE AND STEAMED VEGETABLES.	\$13
ENCORE BURGER MELT PAN SEARED TO TEMPERATURE TOPPED WITH SAUTÉED ONIONS, MELTED CHEDDAR CHEESE, HONEY MUSTARD, TOMATOES AND LETTUCE SERVED WITH CAJUN RED POTATOES.	\$12

SOUP

ITEMS	PRICE
CHEF'S CHOICE OF THE DAY	\$6

ENCORE PARTY PLATTERS

ITEMS	SM / LG
JUMBO SHRIMP COCKTAIL SERVED WITH COCKTAIL SAUCE.	\$65 / \$95
FRESH FRUIT TRAY SERVED WITH COCONUT CREAM YOGURT.	\$60 / \$90
SOUTHWESTERN EGG ROLLS SERVED WITH AVOCADO RANCH DRESSING.	\$60 / \$90
TROPICAL JERK CHICKEN SKEWER SERVED WITH PINEAPPLE MANGO SALSA AND A DIPPING SAUCE.	\$60 / \$90
FRESH VEGGIE TRAY SERVED WITH A RANCH DIPPING SAUCE.	\$55 / \$75
CHICKEN WINGS AND TENDERS SERVED WITH HONEY MUSTARD, BLEU CHEESE, AND HOT SAUCE.	\$65 / \$95
MEDITERRANEAN MEATBALLS SERVED WITH SWEET AND SOUR SAUCE.	\$45 / \$70
CREOLE SHRIMP SERVED WITH CREOLE CAJUN MUSTARD SAUCE.	\$75 / \$100
SMOKED TURKEY BACON WRAP PINWHEELS (W/CHIPS) WITH SUNDRIED TOMATO MAYONNAISE, AND PROVOLONE CHEESE.	\$65 / \$95
FRIED CALAMARI SERVED WITH A SWEET AND SPICY SAUCE AND COCKTAIL SAUCE.	\$65 / \$95
ANTIPASTO PLATTER TAPENADE AND HUMMUS WITH LAVASH, PROCIUTTO, SALAMI, FONTINA CHEESE, ROASTED RED PEPPERS, SMOKED GOUDA, PROVOLONE, AND CRANBERRY AND PEAR CHUTNEY.	\$80 / \$110

SMALL ORDERS WILL FEED 15-20 PEOPLE
LARGE ORDERS WILL FEED 25-30 PEOPLE

HOUSE WINES

ITEMS	GLASS / BOTTLE
BERINGER, WHITE ZINFANDEL, GEYSER, SAUVIGNON BLANC	\$5.75 / \$23
CHATEAU ST. JEAN, CHARDONNAY	\$6.75 / \$27
FIRESEED , PINOT NOIR	\$6.75 / \$29
BRACCO, PINOT GRIGIO	\$6.75 / \$29
MARTIN RAY - CABERNET	\$9.75 / \$39
MARTIN RAY - CHARDONNAY	\$9.75 / \$39

CHAMPAGNE

ITEMS	GLASS / BOTTLE
DORMAINE ST. MICHELLE	\$6.75 / *
MOET WHITE	* / \$100
MOET NECTAR	* / \$150
MOET NECTAR ROSE	* / \$175
VEUVE CLICQUOT	* / \$150
DOM PERIGNON	* / \$350

* ASK MANAGEMENT