

APPETIZERS

- Gulf Shrimp Cocktail** ❖
with cocktail sauce, lemon squeezers 9.5
- Grilled or Fried Calamari**
with bloody mary dipping sauce or
cocktail sauce 10
- Lump Crab Cake**
aromatic vegetable relish, sambal aioli 11
- Herb Crusted Tuna** ❖
haricot vert, kalamata olives, grape
tomatoes, hard-cooked egg served over
mixed greens **Market**
- Seafood Sampler** (choose 3 from above) 25

- ❖ **Black Mussels**
Sautéed with garlic, herbs, tomatoes, in a
white wine & garlic sauce 12.75
- Artisan Cheese Plate**
Aged cheeses, fresh berries, clover honey,
toasted bread 15
- ❖ **Beef Slider Trio**
pepper jack cheese & grilled onions, bacon
& cheddar, jalapeno & swiss. Served with
coleslaw 3.75 **Sea Trio 11**
- Bank's Chicken Lettuce Wraps**
Stir fried chicken served with fresh lettuce
leaves, Teriyaki & Thai peanut sauce 10

- Grilled Beef Skewers**
sirloin skewers with Chinese Black Rice
Stir Fry 9
- Wild Boar Taquitos**
Taquitos with pimento peppers and
Chihuahua cheese 10
- Fried Stuffed Mushrooms**
Stuffed with horseradish
cream sauce & homemade batter 9
- Italian Bruschetta**
Fresh tomatoes & fresh basil on
crustini bread with fresh grated
Parmesan 9 Half order 4.5

DINNER SALADS & SOUPS

- California Spinach Salad**
Goat cheese, strawberries, apples, candied
pecans and roasted shallot dressing 9
- Caesar Salad**
Shaved parmesan, garlic croutons 8
Add: chicken 4 / shrimp 7 / anchovies 2
- Thai Chicken Salad**
Roasted peanuts, julienne basil, cumin,
carrots, Thai vinaigrette dressing &
chow mein noodles 14

- Roasted Steak Salad** ❖
Mixed lettuce, blue cheese crumbles,
roasted potatoes, grilled onion,
truffle sherry vinaigrette 17
- ❖ **Athenian Greek Salad**
with **Oregano Marinated Chicken**
mixed greens with marinated chicken,
sliced cucumbers, red onion, tomatoes,
kalamata olives and fresh feta cheese.
Served with Red Wine Vinaigrette &
Oil Dressing 13

- Oriental Mango Salad with Chicken**
Mixed greens, mandarin oranges, avocado,
cucumbers, red onion, grape tomatoes,
fresh fruit with chow mein noodles &
a citrus vinaigrette dressing 14

- Caprese Salad** ❖
Sliced tomatoes, fresh mozzarella, basil &
balsamic dressing 11
- Potato Leek Soup** ❖ **Tomato Bisque** or
Soup of the Day 3.5 cup / 6 bowl
Baked French Onion 7

The Bank Steak Burger

1/2 lb Angus Burger, with a choice of one topping, cheese & spread 12 Extras .50

ALL ENTREES SERVED WITH A CHOICE OF CUP OF HOMEMADE SOUP OR WEDGE SALAD

GRILLED STEAK SELECTIONS

(Served with a Choice of Potato, Vegetable and Sauce) No Substitutions **Potatoes:** House Baked Potato (butter, sour cream, chives and bacon),
Mashed or Garlic Mashed Potatoes **Vegetables:** Seasonal Vegetables **Sauces:** Peppercorn, Béarnaise or Bank Steak Sauce

NEW ZEALAND LAMB CHOPS 14 oz29	10 oz TENDERLOIN FILET34
6 oz PETITE FILET30	ADD 6oz. LOBSTER TAILMARKET PRICE
14 oz NEW YORK STRIP32	GRILLED SHRIMP (4)7
20 oz BONE-IN RIB EYE (BLACKENED AVAILABLE) .39	2 GRILLED JUMBO SCALLOPS9

TOPPING OR SIDES

GRILLED ONIONS2	GREEN BEANS4
GRILLED MUSHROOMS3	GRILLED ASPARAGUS4
BLUE CHEESE4	AUGRATIN POTATOES4
CREAM SPINACH4	HOMEMADE MAC & CHEESE5

FROM THE LAND

- ❖ **Chicken Vesuvio**
Marinated 4 piece Chicken with
white wine & garlic sauce,
artichoke hearts, fresh prosciutto & peas,
roasted potatoes served with toast points
19 all white meat add 3
- Roasted Lamb Madrid**
Lamb chop combination, served with
shrimp, portabello & a
mushroom burgundy sauce over
rigatoni pasta 31

- ❖ **Pork Tenderloin**
Apple and sweet potato hash, bourbon
reduction sauce 21

- Chicken Kiev**
Homemade breaded chicken stuffed with
cheddar & cream cheese, mashed potatoes,
sauteed spinach with a parmesan
cream sauce 21

- ❖ **Pan Roasted Salmon**
Black rice, roasted zucchini, lemon
butter sauce 25

- Shrimp & Garlic Orecchiette**
Baby spinach, medley of vegetables, white
wine cream sauce or garlic olive oil 25

- Grilled Scallops**
Served with linguini pasta and a creamy
alfredo cheese sauce 29

- Crab Cakes**
Crab cake duo served with julienne
vegetables, mango chutney, and wasabi
mashed potatoes 25

GAME OF THE DAY

Please ask your server for today's special 38

SEAFOOD & PASTA

- Catch of the Day**
Please ask your server for today's special
Market

- Asparagus Linguini**
Grilled asparagus with linguini tossed in
white wine, forest mushrooms, truffle oil 19
Add: chicken 4 / shrimp 7

- Louisiana Tilapia**
6oz. pan seared tilapia served over
sauteed shrimp, andouilli sausage, baby
clams, crab, in a cajun creole sauce over
white rice 31

GRANDMAS CORNER

- Pot Roast**
Chuck roast slow braised in gravy with
mashed spuds, carrots and fennel 21

- Old World Beef Stroganoff**
Classic stroganoff served with with
buttered egg noodles or spaetzle 21

- Mom's Meat Loaf**
Served with mashed potatoes, gravy
& sweet corn 19

SIGNATURE DISHES

- "The Banks"**
Double Bone-In 16oz Pork Chop
Broiled center-cut Pork Chop with
pico de gallo demi glaze, served over
mashed potatoes & a side of
vegetables 32

- Tornados Orleans**
Two-5oz beef medallions topped with a
garlic parmesan tomato & lump crab
meat with bearnaise sauce &
a side vegetable 39