

Sapphires

Starters

Mediterranean Grilled Lamb Chops

Tender lamb seasoned and grilled with a special blend of Mediterranean spices, nestled on a bed of spring greens and served with our signature bread.

\$12

Calamari

Lightly breaded calamari flash fried and served with a spicy remoulade sauce.

\$10

Margarita Shrimp Cocktail

Five Jumbo Gulf shrimp served in a margarita glass, accompanied with baby greens and chipotle aioli.

\$12

Cajun Shrimp

Five Jumbo Gulf shrimp, seasoned with Cajun spice atop toasted signature bread.

\$12

Escargot

French Escargot swimming in garlic, butter, special herbs and red wine.

\$11

Spinach Artichoke Dip

A twist on a classic with jalapenos and herbs, topped with parmesan cheese. Served with our signature bread.

\$9

Roasted Red Pepper and Garlic Hummus

Wonderful combination of roasted red peppers, garlic and a touch of basil. Served with our signature bread.

\$9

Chicken Sate

5 skewers of tender marinated chicken, grilled in a savory soy ginger honey sauce. Served with a sweet and spicy Thai peanut sauce.

\$9

Fried Pickles

A local favorite! Crisp, savory and delicious.
With your choice of sauce.

\$8

Soup of The Day

Enjoy a culinary journey every
day of the week.

Ask your server what today's
destination is!

Prices subject to change.

Cup \$3

Bowl \$6

House Specialties

Enjoy this wholesome favorite

French Onion Soup

Cup \$3

Bowl \$6

Classic Caesar Salad

Fresh romaine lettuce with garlic
and parmesan cheese topped with a
zesty creamy dressing and croutons.

\$10

Complete your Caesar Salad with
grilled chicken breast for \$5

Sapphire House Salad

Fresh baby greens, ripe tomato, and
cucumber. Topped with sunflower
seeds and croutons. Served with your
choice of dressings.

\$8

Entrees

Mediterranean Grilled Rack of Lamb

Rack of lamb, seasoned with a blend of special Mediterranean spices. Topped off with
Kalamata olives, tender dates and apricots.

\$28

Steak Diane

Two Four ounce tenderloin medallions seared to your preference. Topped with Dijon
brandy sauce.

\$27

Sapphire Fillet

Eight ounces of tender, choice USDA beef. Grilled to your preference, paired with
mushrooms, garlic steak butter and a creamy, tangy béarnaise sauce.

\$26

Kansas City Strip

Twelve ounce choice USDA beef, seasoned and grilled to your preference. Topped with your choice of caramelized grilled onions or a sprinkling of crumbled blue cheese.

\$25

Cajun Ribeye

We only use the best center cut of USDA choice beef for this twelve ounce Cajun specialty. Topped off with flash fried julienned onions.

\$26

Sapphire Grilled Pork Chops

A double cut of tender pork, seasoned, grilled and presented in a rich sherry and mushroom sauce.

\$20

"The Tower"

Garden fresh Portabella mushroom, yellow onion, zucchini, yellow squash, and vine ripe tomato seasoned and grilled. Arranged elegantly atop a bed of garlic mashed potatoes and topped with a delicate mushroom bordelaise sauce.

\$18

Sicilian Chicken Spiedini

Tender grilled chicken, stuffed with pancetta, provol cheese and fresh parsley. Served on a bed of pasta and fresh vegetable medley.

\$19

Sapphire Pasta Primavera

Shallots and garlic are paired with a garden fresh mixture of vegetables, served atop a bed of pasta in a creamy Alfredo sauce.

\$17

Add grilled chicken breast \$5

Shrimp Scampi

Eight Gulf shrimp, paired with white wine, butter, olive oil and fresh herbs. Served atop a bed of pasta, topped with parmesan cheese.

\$20

Linguine with Clams

Sautéed little neck clams, garlic, butter and fresh herbs nestled in a bed of pasta.

\$19

Grilled Mahi Mahi

Topped with pineapple, red peppers, and brushed with a hint of honey. Presented atop a bed of basmati rice pilaf.

\$19

Fish of the Day

The Chefs preparation

Market Price

All Entrees served with fresh vegetable medley, starch of the day, and our fresh baked signature bread.

Additional sides are available – Vegetable and Potato of the Day, Garlic Cream Mashed Potatoes, Basmati rice pilaf, and Skewer of Grilled Mushrooms

\$4

Additional side order of our fresh baked Signature Bread

\$4

Parties of 6 or more 18% gratuity will be added.