

## specialty drinks

### rasmopolitan 7

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

### rendezvous voodoo 8

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

### espresso martini 9

van gogh espresso vodka, kahlua liqueur and espresso

### green apple martini 7

absolut vodka, dekuyper sour apple pucker schnapps

## draft beer

pints (16oz)

### domestic

budweiser	3
bud light	3
mich ultra	3.25
yuengling	3.25
sam adams	5.25

### imported

heineken	5.25
new castle	5.25
guinness	5.25

## bottle beer

### domestic

budweiser	3.5
bud light	3.5
mich ultra	4
coors light	3.5
mgd 64	3.5
miller lite	3.5
blue moon	4.75

### imported

heineken	4.75
hein light	4.75
becks	4.75
corona	4.75
corona light	4.75
amstel light	4.75
stella	4.75

## beverages

<b>soda</b> 2.50	<b>ice tea</b> 2.50
coca cola, diet coke, sprite, ginger ale, and pink lemonade	

### bottle water

s. pellegrino	4.50
33.8 oz	
panna	2.50
16.9 oz	

### coffee

american	2.25
espresso	3
cappuccino	4

## select house wine

SYCAMORE LANE california

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

5.25/16

## red wines

**cabernet sauvignon 29**

columbia crest, grand estates, washington state

**cabernet sauvignon 7.25/25**

robert mondavi, private selection, california

**malbec, trapiche 6/20**

oak cask, mendoza, argentina

**pinot noir 7.75/27**

greg norman estates, santa barbara, california

**shiraz 6/20**

yellow tail, australia

**merlot 7/24**

blackstone winery, california

## white wines

**chardonnay 7.75/22**

kendall-jackson, california

**chardonnay 6.5/24**

columbia crest, two vines, washington state

**pinot grigio 6/22**

cavit, italy

**riesling, hogue 6.25/22**

washington state

**sauvignon blanc 7.25/26**

brancott vineyards, marlborough, new zealand

## blush wine

**white zinfandel 5.25/16**

sutter home winery, california

## champagne & sparkling wines

**mumm, cordon rouge 75**

brut, france

**domaine ste. michelle 25**

brut, washington state

**cooks, brut, (6 oz. split) 5**

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  
mahhi 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**

**\* original cami's 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 cami's signature pink sauce and served over linguine

**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.

**cami's cream pasta 9**

al dente linguine in our cami's 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**

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