

Appetizers

Calamari Rings \$10

Deep fried, with fried parsley and a Chipotle remoulade



Steamed Mussels \$9

With lemon, butter, tomatoes, garlic, and white wine

Goat Cheese stuffed Mushrooms \$10

Mushrooms cooked in port wine, topped with truffle sea salt

Smoked Salmon Tartare \$12

Smoked salmon mixed with capers, cornichons, roasted garlic, basil and onions, garnished with sliced avocado



Chimichurri Shrimp \$12

Grilled shrimp paired with fresh chimichurri sauce

Coconut Shrimp \$12

Coconut breaded shrimp with peach brandy sauce and a red curry dipping sauce

Salad Entrees

Wedge Salad \$9

Crisp Iceburg lettuce, Bleu Cheese, bacon, tomatoes, red onion & creamy ranch dressing.

Half Salad—\$6



Chopped Salad \$12

Iceberg, romaine, and spinach with roasted red peppers, Kalamata olives, green onions, hard cooked eggs, apples, blue cheese, bacon, Craisins, and chicken.



Cobb Salad \$11.50

Crisp Romaine topped with grilled chicken breast, or crispy chicken, bacon, eggs, tomato, red onion, blue cheese crumbles and Choice of dressing

Caesar Salad \$9

Whole leaf Romaine tossed with Caesar dressing, croutons and Parmesan cheese

With Chicken \$13

Pasta

Smoked Salmon Farfalle \$22

Smoked salmon tossed with roasted peppers, green onions, and roast garlic, in a cream sauce

Penne with Beer Braised Beef \$19

Diced beef is braised in beer and demi-glace, then tossed with penne and topped with parmesan cheese.

Farfalle with Chicken and Andouille \$21

Breast of chicken, andouille sausage, roast peppers, green onions in a light cream sauce with Farfalle pasta. Topped with Parmesan.

Chicken Formaggio \$21

Sautéed chicken and prosciutto in a bleu cheese cream sauce served over fettuccini noodles

Chicken Parmigiano \$20

Chicken breast baked in red sauce with fettuccini and topped with mozzarella cheese



Gluten Free served with Potatoes

Beef

Bourbon Molasses New York \$29

A 10 oz New York steak grilled to perfection, then topped with a bourbon molasses glaze

Filet of Beef \$32

A grilled 8 oz filet of beef with bordelaise sauce



Herb Crusted New York \$29

A 10 oz New York steak marinated in yuzu juice, covered in herbs, broiled and topped with an herb butter

14oz Western Rib Eye \$31

14oz boneless rib eye steak, the best we have and branded with our logo



Steak Mexicana \$31

Two 4oz medallions of beef tenderloin topped with a black bean and corn salsa and 2 shrimp

Prime Rib \$30

A 12oz cut served with au jus
Available Friday Only while it lasts!

Broiled Veal Chop Griottes \$45

The veal chop is broiled, then covered with a sauce made from cherries and Kirshwasser, with a touch of butter.

Seafood

Cioppino \$24

Salmon, tuna, orange roughy, shrimp, mussels, and crayfish all cooked together in a wine and tomato broth.

Shrimp Scampi \$22

Sautéed shrimp in a garlic butter sauce with green onions and tomatoes over pasta.



Shrimp Provencale (no pasta)



Strawberry Pepper Vodka Salmon \$24

Filet of salmon sautéed with a strawberry sauce laced with pepper vodka.



Italian Ahi Tuna \$28

Quickly seared with tomatoes, prosciutto, roasted garlic, roasted red peppers and a dash of wine

Orange Roughy Hawaii style \$26

Marinated in Huli Huli sauce, topped with berries

Chicken



Sea Salt & Herb Roasted Chicken Breast \$22

8oz airline breast, pan roasted with herbs and sea salt



Citrus Chicken \$22

With oranges, lemons, limes, and cilantro.
Finished with a touch of butter

A La Carte Sides

Baked Potato, Rice, Fries or Starch Du Jour
\$3.50

House or Caesar Salad
\$4.50

Wedge Salad
\$6.00

Vegetable Du Jour
\$3.00

Soup
Cup \$3.50 Bowl \$4.25
Fresh Fruit
Cup \$3.75 Bowl \$4.95