

STARTERS

TOMATO DILL creamy tomato soup \$5

FRENCH ONION garlic croutons, swiss cheese \$6

SPINACH & ARTICHOKE DIP served warm with tortilla chips \$9

COCONUT SHRIMP apricot and honey mango sauces for dipping \$10

FRESH MUSHROOM CROSTINI chopped cremini, shitaki and button mushrooms, fresh herbs, the finest olive oil, warm with grilled french bread \$10

BAKED BRIE in Puff Pastry kahlua pecans, fresh fruit, french bread \$10

HOUSE CAESAR romaine, croutons, reggiano parmesan \$5.5 with white anchovies \$7.5

WEDGE iceberg, apple wood bacon, crumbled blue cheese, grape tomatoes, homemade creamy blue cheese and thousand island dressings \$7.5

SPINACH baby spinach, kahlua pecans, fuji apples, chèvre, poppy seed dressing \$7

ENTREE SALADS

SOUTHWESTERN spicy chicken breast, smoked corn salsa, black beans, romaine, red onions, grape tomatoes, jack and cheddar cheese, tortilla crisps, tossed with southwestern dressing \$9.5

BLT BIBB hydroponic bibb lettuce, kahlua pecans, crumbled blue cheese, bacon, grape tomatoes, blue cheese vinaigrette dressing \$10

TUNA NAPA SALAD grilled tuna cooked to medium rare, napa cabbage, toasted almonds, crunchy oriental noodles, toasted sesame seeds, sesame ginger dressing \$16

PASTA

NEW ORLEANS mini penne, tasso ham, sweet bell peppers, spicy cream sauce, parmesan cheese, boneless cajun chicken breast \$15, or with grilled shrimp add \$3

SHRIMP LINGUINI, wild shrimp, tomatoes, fresh basil, brie, and the finest olive oil \$18

This is just a sample of our extensive menu.

SPECIALTIES

CHICKEN POT PIE tender breast meat, carrots, mushrooms, sweet bell peppers, white wine cream sauce, puff pastry \$12

CRAB CAKES jumbo lump, wasabi mayonnaise, potato choice, seasonal vegetable – single cake \$16 for two cakes add \$8

CRISPY CHICKEN half chicken fried, chopped and tossed with a fresh ginger and soy vinaigrette, served with truffled macaroni and cheese, seasonal vegetable \$15

BABY BACK RIBS award winning recipe, tangy barbeque sauce, steak fries, fresh coleslaw – half rack \$13 full rack \$22

MEATLOAF grilled with honey barbeque glaze, vidalia onion and roasted red pepper chutney, fresh vegetable, potato choice \$14

PORK TENDERLOIN mild chili rub, apricot glaze, sweet potato fries, seasonal vegetable \$17

FROM THE GRILL

SALMON mango glaze, fresh pineapple chutney, served with garlic mashed potatoes and fresh vegetable \$19

ANGUS SIRLOIN 8 ounce with steak fries and fresh vegetable \$15

FILET 8 ounce center cut, finished with organic butter and sea salt, served with garlic mashed potatoes and fresh vegetable \$29

BURGERS & SANDWICHES

PRIME BURGER 8 ounces USDA prime beef, choice of cheese, lettuce, tomato, pickles, mayonnaise, yellow mustard \$9.5

HOMEMADE BLACK BEAN BURGER jack cheese, lettuce, tomato, avocado, southwestern sauce \$9.5

FRESH TUNA BURGER lettuce, tomato, cilantro mayonnaise, \$14

MANGO CHICKEN grilled double breast, mango barbeque glaze, melted jack cheese, crispy bacon, lettuce, tomato, red onion, mayonnaise \$10