

---

## APPETIZERS

---

**NEW YELLOW FIN TUNA ... 9**

*Hardwood smoked with house dipping sauce*

**SOUTHWEST EGG ROLLS ... 7**

*Flour tortilla filled with chicken, black beans, corn, jalapenos and monterey jack cheese*

**BREAD LOAF ... 9**

*Fragrant, crusty Kalamata olive bread, served with olive oil and balsamic vinegar*

**SHRIMP COCKTAIL ... 10**

*Served with cocktail sauce*

**NEW RAVIOLI ... 8**

*Porcini and truffle stuffed, served with creamy basil pesto sauce*

---

## SALADS AND PASTA

---

*🌿 Add to Salad or any Pasta: Chicken 4 / Steak 8 / Shrimp 6 / Tuna 9 / Salmon 7 🌿*

**GARDEN SALAD ... 5**

*Crisp mixed greens, red onion, tomato, cucumber, croutons*

**LARGE GARDEN SALAD ... 9**

*Crisp mixed greens, red onion, tomato, cucumber, croutons*

**CHICKEN FAJITA SALAD ... 12**

*Marinated grilled chicken and grilled onions, mixed greens, tossed in our house dressing. Topped with croutons and parmesan cheese*

**SPAGHETTI ... 10 / LITE PORTION... 6**

*Thin spaghetti noodles and traditional spaghetti sauce*

**LEMON BUTTER TILAPIA ... 15**

*Crusted tilapia, served on a bed of pasta. Tossed in our house lemon butter sauce*

**FETTUCCINE ALFREDO ... 10 / LITE PORTION... 6**

*Fettuccine noodles in our creamy house alfredo sauce*

*\* Pasta topped with parmesan cheese \**

*Creamy Garlic / Ranch / BBQ Ranch / Bleu Cheese  
Vinegar & Oil / Zesty Italian*

---

## HEALTHY CHOICE

---

*Served with Garden Salad or Soup*

**DILL RICE DISH ... SALMON...19 / CHICKEN...15**

*Grilled Salmon or Chicken Breast served on top a bed of Dill Rice*

*\* No Substitutions \**

---

## BURGERS

---

**CHEFS BURGER ... 10**

*Angus beef patty, lettuce, pickles, tomatoes, onion*

*\* Add Bacon...1.50 Add Cheese...75 \**

**MUSHROOM & SWISS BURGER ... 11**

*Angus beef patty with swiss cheese, caramelized onions and grilled portabella mushrooms*

---

## SIDES

---

**SOUP DU JOUR**

*Cup...4 / Bowl...7*

**MASHED POTATOES ... 3**

**FRENCH FRIES ... 3**

**DILL RICE ... 5**

**TODAYS VEGGIE ... 4**

**SEASONAL SALSA ... 3**

**GRILLED PORTABELLA**

**MUSHROOMS ... 3**

**BAKED POTATO ... 3**

*Cheese...75 / Bacon Bits...1*

## ENTRÉES

*Served with Potato, and Vegetable of the Day*

### BEEF

#### RIB EYE STEAK 14 OZ ... 26

*Aged certified black angus, cooked to mouthwatering perfection over the char-broiler Blackened...28*

#### CHOPPED BEEF STEAK ... 13

*Topped with grilled portabella mushrooms, grilled onions and brown gravy*

#### STRIP SIRLOIN 10 OZ ... 18

*For the smaller appetite*

#### FILET MIGNON 8 OZ ... 28

*Aged black angus tenderloin of beef, bacon wrapped Blackened...30*

#### CHICKEN FRIED STEAK ... 13

*Country Fried. Served on cream gravy*

#### SURF AND TURF ... 30

*14 oz Aged certified black angus rib eye steak and 5 fried shrimp*

*Rare/Cool Red Center; Med Rare/Warm Red Center; Med/Hot Pink Center; Med Well/Thin Line Pink; Well Done/No Pink Not responsible for the dryness of Med Well or Well Done steaks*

### FISH / SEAFOOD

#### **NEW** RAINBOW TROUT ... 4 OZ...12 / 8 OZ...16

*Fresh, oven baked white fish*

#### SHRIMP SKEWER ... 13

*Grilled shrimp with a kick*

*\* Add to any any dish...8 \**

#### CEDAR PLANK SALMON ... 19

*The perfect marriage, salmon and sweet onions. Charbroiled on top a cedar plank Topped with creamy horseradish sauce*

#### CRUSTED TILAPIA ... 4 OZ...11 / 8 OZ...15

*Seasoned bread crumbs and fresh garlic enhance this mild white fish*

#### GRILLED ATLANTIC SALMON ... 4 OZ...14 / 8 OZ...19

*Lightly seasoned and cooked on the char-broiler*

*\* Blackened add...2 \**

#### JUMBO FRIED SHRIMP ... 13

*Breaded and deep fried*

### PORK / CHICKEN

#### **🍷** FRENCH TRIMMED CHOP ... 8 OZ...14 / 16 OZ...21

*Mouth-watering moist, seasoned with our house rub Charbroiled*

#### RASPBERRY PORK TENDERLION ... 15

*Smoked tenderloin, topped with our spicy raspberry chipotle sauce*

#### GRILLED CHICKEN BREAST ... 12

*Lightly marinated boneless chicken breast. Charbroiled Blackened...14*

### FRIDAY AND SATURDAY NIGHTS ONLY

#### PRIME RIB ... 26

*14oz slow roasted for hours. Served rare to medium rare with horseradish and au jus*

*Individuals may be at higher risk for food borne illness if the following foods are consumed raw or undercooked; beef, fish, pork, poultry, shellfish*

*18% Gratuity added to parties of 8 or more*