



***GRILL & TAP***  
***NEW AMERICAN***  
***CUISINE***  
***HI DEF SPORTS***

# Delicious Drinkz

## **\*\*Happy Hour\*\***

**Everyday**

**2.50 Pints**

**Selected Drafts**

**3.00 Wells**

**3.00 Bloody Mary**

**3.00 Seagram's**

**Sweet Tea**

**3.00 House Wine**

## **Draft Beers**

*Served in frosted pint glasses*

**Ziegenbock 3.75**

**Bud Light 4.00**

**Coors Light 4.00**

**Mich Ultra 4.00**

**Miller Lite 4.00**

**Guinness Draught 4.75**

*one of the most successful beer brands defined by it's rich creamy head*

**Blue Moon 4.75**

*wheat ale served with an orange wedge*

**Dos Equis XX Lager 4.75**

*A refreshing, crisp, golden lager brewed with roasted malts and choice hops*

**Shiner Black Lager 4.00**

*a rare and delicious beer true to it's Czech and German heritage*

**Shiner Bock 4.00**

*mild dark brown ale with hint of roasted sweetness*

**Fat Tire Amber Ale 4.75**

*A rich, copper colored brew that reveals hints of caramel, cherry, pear, florals, and hops*

**Sam Adams**

**Seasonal Tap 4.75**

*Octoberfest, Winter Lager, Noble Pils & Summer Ale*

## **Bottled Beer**

**Anchor Steam \* Bud Light**

**Bud \* Coors Light**

**\* Miller Light**

**\* Bass Ale \* Corona**

**Corona Light \* Heineken\***

**Amstel Light \* Mich Ultra \***

**Pacifico \***

**Sam Adams Lager**

## **Specialty Drinks**

**Apple Tini 7.75**

*Vodka, Apple Pucker, Midori and fresh juices*

**Apple Tini 3.00 at Happy Hour**

**The Big O 7.75**

*Vodka, Amaretto, OJ & sour*

**Chocolate Covered Cherry 7.75**

*Vanilla vodka, Godiva, Baileys and grenadine*

**Cosmic Cosmo 7.75**

*Vodka, Grand Marnier, OJ, and Cranberry*

**The Desperate Housewife 7.75**

*Vodka, Chambord, Peach Schnapps & Lime Juice*

**Flirtini (AKA French Martini) 7.75**

*Vodka, Grand Marnier, Chambord and Orange Juice*

**Lava Flow 7.75**

*Coconut Rum, Banana, Pineapple, and Strawberry*

**Pineapple Cosmo 7.75**

*Rum, Triple Sec, Cranberry & Pineapple*

**Raspberry**

**Lemon Drop 7.75**

*Vodka, Chambord, OJ, and Lemon Juice*

**Thin Mint Tini 7.75**

*Vanilla Vodka, Godiva, Baileys & Crème de Menthe*

**Wedding Cake 7.75**

*Vanilla Vodka, Amaretto, Pineapple and Cranberry*

## **WINE ON YOUR MIND?**

**ASK TO SEE OUR EXTENSIVE WINE LIST**

## **House Speciality FROZEN**

**MARGARITAS**

**Only 3.00 at Happy Hour**

**Make it a meltdown for only 1.00 more**

**CHOOSE FROM APPLE PUCKER, CHAMBORD, AMARETTO, OR MELON LIQUEUR**

## **Premium Spirits**

*Absolut \* Belvedere \* Grey Goose*

*Grey Goose Orange \* Ketel One*

*Ketel One Citrus \* Svedka Vanilla*

*Stoli \* 3 Olives Grape*

*Smirnoff Raspberry*

*\* Smirnoff Blueberry \* Tito's*

*Bombay Sapphire \* Tanqueray*

*Bacardi \* Captain Morgan*

*Malibu \* Cuervo Gold*

*Patron Anejo \* Patron Silver*

*Crown \* Crown Black \* Jack Daniels \* Jim Beam*

*\* Seven \* Jameson*

*\* Makers Mark \* Wild Turkey*

*\* Crown Black \* Johnny Walker Red*

*Chivas \* Dewars \* Glenlivet \**

*Johnny Walker Black \* Oban 12year*

## **Beverages**

*Coke, Diet Coke, Dr. Pepper, Lemonade,*

*Sprite, Root Beer, Iced Tea,*

*Coffee, and Milk*

*Juice's: Cranberry, Grapefruit,*

*Orange and Pineapple*

**HAPPY HOUR**

**11:00 AM**

**UNTIL 7:00PM**

**EVERYDAY**

## Red Wines

\*Denotes Al's Favorites

### Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
Pepperwood Grove	6	24
Parducci, '08	9	34
<b>Darcie Kent, California, '07</b>	11	42
A To Z Oregon '09	12	46

### Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle</u>
Copper Ridge	5	
Vendange	6	24
Villa Des Anges, France '09	10	38
<b>Silver Palm, North Coast '07</b>	14	50
<b>Duckhorn "Decoy", Napa Valley '08*</b>	16	60
Honig, Napa Valley '07		70
<b>Joel Gott "Pelkan Ranch", Knight's Valley '06</b>		70

### Merlot

	<u>Glass</u>	<u>Bottle</u>
Copper Ridge	5	
Vendange	6	24
Red Diamond, Washington '08	8	30
Blackstone, California '08	8	30
<b>Avalon, Napa Valley '09</b>	9	34

### Alternative

	<u>Glass</u>	<u>Bottle</u>
Robert Oatley Shiraz, Australia '07	9	34
<b>Gascon Malbec, Argentina</b>	10	38
Candor "Lot 2" Zinfandel, California NV	14	50

### Meritage / Blended Wines

	<u>Glass</u>	<u>Bottle</u>
Copper Ridge White Zinfandel	5	
Bibbiani Chianti, Italy '08	10	38
<b>Hayman &amp; Hill Meritage, Monterey County '07</b>	11	42
<b>Spellbound, California '06</b>	14	50

Due to availability, some vintages may change without notice.

## White Wines

\*Denotes Al's Favorites

### Pinot Grigio & Pinot Gris

	<u>Glass</u>	<u>Bottle</u>
Vendange	6	24
<b>Bella Sera</b>	7	28
Sycamore Lane Pinot Grigio	7	28

### Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
Benziger, California '09	9	34
<b>Avalon, California '09</b>	9	34
Pine Ridge "Forefront", Sonoma/Napa '08*	11	42

### Chardonnay

	<u>Glass</u>	<u>Bottle</u>
Copper Ridge	5	
Liberty School, Central Coast '07	9	34
<b>Clos La Chance "Unoaked", Monterey '08</b>	9	34
Kendall-Jackson	9	34
<b>Rodney Strong, Sonoma County '09</b>	10	38

### Alternative

	<u>Glass</u>	<u>Bottle</u>
Chateau Ste Michelle Gewurztraminer, Col. Valley	8	30
<b>Chateau Ste Michelle Riesling</b>	9	34
<b>Robert Oatley Gewurztraminer, Australia '10*</b>	10	38

### Dessert Wine

	<u>Glass</u>	<u>Bottle</u>
<b>Michele Chiarlo Moscato D' Asti</b>	10	38

Due to availability, some vintages may change without notice.

## **APPETIZERS**

### **CRAB CAKES**

TWO JUMBO CRAB CAKES WITH A  
LEMON-PESTO SAUCE

7.98

### **BAKED APRICOT BRIE**

PUFFED PASTRY FILLED WITH FRENCH BRIE AND  
APRICOT PUREE TOPPED WITH RASPBERRY DRIZZLE  
AND PEACH GLAZE

6.98

### **PACIFIC CALAMARI**

SPICY FRIED CALAMARI WITH A  
RED BELL PEPPER AIOLI

7.98

### **SEARED AHI TUNA**

SUSHI GRADE TUNA WITH WASABI AIOLI,  
MANGO RELISH, IN A SOY REDUCTION

8.98

### **BEEF & ROASTED GARLIC CANAPÉS**

TOASTED FOCACCIA TOPPED WITH  
SLICED FILET MIGNON, HORSERADISH AIOLI,  
ROASTED GARLIC CLOVES  
AND FRIED SWEET POTATO STRINGS

8.98

### **SPINACH ARTICHOKE DIP**

CREAMY MIXTURE OF CRABMEAT, SPINACH,  
ARTICHOKE HEARTS AND MONTEREY JACK CHEESE,  
SERVED WITH TOAST POINTS

6.98

### **WINGS, WINGS, WINGS**

ORIGINAL BUFFALO, CHIPOLTE BBQ, DOUBLE DIPPED,  
MANGO JALAPENO, OR  
GARLIC LEMON PEPPER,  
BONE IN OR BONELESS

8 FOR 6.98, 16 FOR 12.98, OR

24 FOR 16.98

### **SUPER NACHO'S**

A BED OF TORTILLA CHIPS COVERED WITH  
TACO MEAT, BLACK BEANS, CHEDDAR CHEESE,  
JACK CHEESE, ONIONS, TOMATOES, CHIVES,  
SOUR CREAM, AND SALSA

8.98

**SUB FAJITA CHICKEN OR FAJITA BEEF FOR AN  
ADDITIONAL 1.00**

### **SIGNATURE CHEESE FRIES**

WAFFLE FRIES COVERED WITH MELTED WHITE QUESO,  
PARMESAN, AND BLEU CHEESE,  
AND TOPPED WITH CHIVES

8.98

### **SHRIMP COCKTAIL**

FRESH CHILLED JUMBO SHRIMP SERVED WITH  
OUR SPECIAL RECIPE COCKTAIL SAUCE

8.98

### **HAND BATTERED JALAPENO CAPS, SPICY MUSHROOMS, OR FRIED PICKLES**

YOUR CHOICE; OR TRY ALL THREE! SERVED  
WITH CHIPOTLE RANCH

5.98 each

## **APPETIZERS**

### **LOADED QUESO DIP**

WITH PICO DE GALLO, SOUR CREAM, GUACOMOLE,  
TACO MEAT, AND SALSA

7.98

**OR CREAMY QUESO TOPPED WITH  
PICO DE GALLO FOR 6.98**

### **LOADED POTATO SKINS**

POTATO WEDGES TOPPED WITH CHEDDAR,  
SOUR CREAM, BACON BITS, AND CHIVES

7.98

### **MAUI MEATBALLS**

HOME-MADE MEATBALLS WITH RED ONION AND  
PINEAPPLE SERVED IN OUR ORIGINAL BARBEQUE  
SAUCE

8.98

### **MOZZARELLA STICKS**

### **OR FRIED ZUCCHINI**

CRISPY BATTERED MOZZARELLA STICKS OR HAND  
BREADED ZUCCHINI SERVED WITH  
OUR OWN TOMATO-BASIL DIPPING SAUCE

5.98 each

### **CLASSIC CHEESE FRIES**

HAND CUT FRIES SMOTHERED IN MELTED CHEDDAR,  
SERVED WITH RANCH

5.98

### **FRIED SHRIMP OR BUFFALO SHRIMP**

JUMBO SHRIMP HAND BREADED AND SERVED WITH  
OUR SPECIAL RECIPE COCKTAIL SAUCE OR RANCH

8.98 each

### **COCONUT CRUSTED SHRIMP**

JUMBO SHRIMP DIPPED IN COCONUT MILK AND FRESH  
COCONUT SERVED WITH  
CAYENNE PEPPER MANGO SAUCE

8.98

### **STEAK OR CHICKEN QUESADILLAS**

YOUR CHOICE, CHICKEN OR STEAK WITH PEPPERS,  
BLACK BEANS, ONIONS, CILANTRO,  
CHEDDAR AND JACK CHEESE

7.98 each

### **PECAN CRUSTED CHICKEN STRIPS**

SERVED WITH OUR FAMOUS  
HONEY BUTTER PECAN SAUCE

6.98

### **AVOCADO EGG ROLLS**

FRESH AVOCADO, SUN DRIED TOMATO, ONION, AND  
CILANTRO FRIED IN CRISP WONTONS AND  
SERVED WITH SOY-GINGER SAUCE

7.98

### **STUFFED MUSHROOMS**

DEEP FRIED BUTTON MUSHROOMS STUFFED WITH  
FRESH MOZZARELLA AND VEGETABLES  
WITH A PESTO CREAM SAUCE

7.98

### **SWEET & SPICY SHRIMP**

JUMBO SHRIMP SAUTEED WITH LEMON, LIME, AND  
PEPPERS IN A ZESTY SWEET RED CHILI SAUCE

8.98

## **SOUPS**

### **CHICKEN TORTILLA SOUP**

3.98 BOWL

### **CRAB & ASPARAGUS BISQUE**

FRESH ASPARAGUS BLENDED WITH CREAM, GARLIC, AND WHITE WINE, GARNISHED WITH CRABMEAT, TOMATO, AND BASIL PESTO

3.98 BOWL

### **BAKED POTATO SOUP**

A CREAMY BLEND OF POTATOES AND BACON TOPPED WITH CHEDDAR CHEESE AND CHIVES, SERVED WITH CRACKERS

3.98 BOWL

### **CHICKEN POBLANO CHOWDER**

A CREAMY BLEND OF ROASTED POBLANO PEPPERS AND DICED CHICKEN TOPPED WITH TORTILLA STRIPS

3.98 BOWL

### **ADD A CUP OF SOUP**

**TO ANY ENTRÉE FOR ONLY 2.98**

## **DINNER SALADS**

### **SOUTHWESTERN COBB SALAD**

CILANTRO SEARED CHICKEN BREAST ON A BED OF MIXED GREENS, WITH BLACK BEANS, PEPPER JACK CHEESE, CHOPPED EGG, MUSHROOMS, TOMATO AND GUACAMOLE

9.98

### **BUFFALO CHICKEN SALAD**

CRISPY CHICKEN WITH OUR SPICY BUFFALO SAUCE OR OUR CHIPOTLE BBQ SAUCE ON A BED OF MIXED GREENS WITH TOMATOES, ONION, BELL PEPPERS, AND BLEU CHEESE CRUMBLES SERVED WITH RANCH

9.98

### **BLACKENED SALMON SALAD**

NORTH ATLANTIC SALMON, BLACKENED, ON A BED OF MIXED GREENS WITH CHOPPED EGGS, MUSHROOMS, PURPLE ONION, TOMATOES, AND TOPPED WITH SESAME SEEDS

10.98

### **CARVED RIBEYE SALAD**

SLICES OF DELICIOUS RIBEYE SERVED ON A BED OF ROMAINE LETTUCE WITH SAUTEED BELL PEPPERS, MUSHROOMS, ONIONS, TOMATOES, PARMESAN CHEESE, TORTILLA STRIPS, AND FRESH AU JUS OVER THE TOP

9.98

### **ULTIMATE TACO SALAD**

A LARGE TORTILLA SHELL WITH SPICY BEEF, BLACK BEANS, JACK AND CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, FRESH SALSA, GUACAMOLE AND CHIPOTLE RANCH DRESSING

9.98

### **FAJITA STEAK OR FAJITA CHICKEN SALAD**

A LARGE TORTILLA SHELL WITH FAJITA STEAK OR FAJITA CHICKEN, BLACK BEANS, JACK AND CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, FRESH SALSA, GUACAMOLE, SERVED WITH CHIPOTLE RANCH

10.98

## **APPETIZER SALADS**

### **MIXED BABY GREENS SALAD**

SPICY CANDIED WALNUTS, GRANNY SMITH APPLES, AND BLEU CHEESE CRUMBLES, AND SERVED WITH A RASPBERRY-BASIL VINAIGRETTE

3.98

### **CHOP SALAD**

SPINACH, ROMAINE, BLEU CHEESE CRUMBLES, ROMA TOMATOES, RED ONION, AND SERVED WITH A FRESH BALSAMIC DRESSING

3.98

### **HOUSE SALAD**

MIXED GREENS, BACON, EGG, FETA CHEESE, CROUTONS, AND SERVED WITH RANCH DRESSING

3.98

### **CAESAR SALAD**

CAESAR TOPPED WITH PARMESAN AND TOASTED CROUTONS

3.98

**ADD A SALAD TO ANY ENTRÉE FOR ONLY 2.98**

## **DINNER SALADS**

### **CAJUN CEASAR SALAD**

JUMBO CEASAR SALAD TOPPED WITH BLACKENED CHICKEN, PARMESAN CHEESE, AND TOASTED CROUTONS

9.98

### **TORTILLA CHICKEN SALAD**

TRI-COLORED TORTILLA CRUSTED CHICKEN WITH BLACK BEANS, ROASTED CORN, PICO DE GALLO, SLICED AVOCADO, FRESH CILANTRO PEPPER JACK CHEESE AND SERVED WITH CHIPOTLE RANCH

9.98

### **MONTEREY CHICKEN SALAD**

CRISPY CHICKEN BREAST ON MIXED GREENS, WITH BACON PIECES, PEPPER JACK CHEESE, TOMATOES, ONIONS, AND GUACAMOLE

9.98

### **PECAN CRUSTED CHICKEN SALAD**

SERVED ON A BED OF MIXED GREENS, WITH BELL PEPPERS, MUSHROOMS, TOMATOES, CHIVES, AND MAPLE BALSAMIC DRESSING AND HONEY BUTTER PECAN SAUCE

9.98

### **SLIM ASIAN TUNA SALAD**

SESAME CRUSTED SEARED AHI TUNA, ROMAINE, SNAP PEAS, CARROTS, GREEN ONION, CRISPY NOODLES, ALMONDS, SERVED WITH A LOW-CALORIE SESAME-SOY DRESSING

10.98

**MAKE ANY DINNER SALAD A WRAP WITH  
REGULAR FRIES FOR NO ADDITIONAL CHARGE**

### **DRESSINGS**

RANCH, CHIPOTLE RANCH, BLEU CHEESE, RASPBERRY VINAIGRETTE, ITALIAN, MAPLE BALSAMIC VINAIGRETTE, HONEY DIJON, PARMESAN PEPPERCORN, OR LOW CALORIE SESAME SOY

## **SANDWICH BOARD**

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES OR SUBSTITUTE ONION RINGS, HOMEMADE POTATO SALAD OR SEASONED WAFFLE FRIES FOR AN ADDITIONAL .99

### **THE TRADITIONAL CLUB**

GRILLED CHICKEN BREAST, TURKEY, BACON, AND ROASTED POBLANO SERVED ON GRILLED FOCCACIA WITH CILANTRO MAYONNAISE, AND TOPPED WITH LETTUCE, TOMATO AND ONION  
9.98

### **TURKEY AVOCADO MELT**

WARMED TURKEY BREAST WITH CARAMELIZED ONION, TOMATO, AVOCADO, AND PEPPER JACK CHEESE ON GRILLED FOCCACIA  
9.98

### **PRIME RIB DIP**

SLICES OF PRIME RIB, JACK CHEESE, AND HORSERADISH SAUCE ON GRILLED FOCCACIA WITH AU JUS FOR DIPPING  
9.98

### **PHILADELPHIA CHEESE STEAK**

CARVED RIBEYE WITH JACK CHEESE, BELL PEPPERS, AND ONIONS, ON GRILLED FOCCACIA  
9.98

### **SUB GRILLED CHICKEN FOR NO ADDITIONAL CHARGE**

#### **TEXAS STYLE REUBEN**

SEARED CORNED BEEF, WARM SAUERKRAUT, AND PEPPER JACK CHEESE ON FRESH BAKED RYE BREAD WITH THOUSAND ISLAND DRESSING  
9.98

#### **BUFFALO CHICKEN SANDWICH**

SPICY CRISPY CHICKEN WITH LETTUCE, TOMATO, AND TOPPED WITH RANCH AND BLEU CHEESE CRUMBLES  
9.98

#### **RANCH SANDWICH**

GRILLED CHICKEN BREAST WITH PEPPER JACK CHEESE, LETTUCE, TOMATO, TOASTED ONION STRINGS, AND PARMESAN PEPPER CORN SAUCE  
9.98

### **OR SUBSTITUTE HOMESTYLE CRISPY CHICKEN FOR NO ADDITIONAL CHARGE**

#### **LEMON PEPPER CHICKEN SANDWICH**

LEMON CHICKEN, BACON, AVOCADO, MELTED JACK CHEESE, LETTUCE, TOMATO, ONION, AND CILANTRO MAYONNAISE  
9.98

#### **CHICKEN PARMESAN**

HAND BREADED FRESH CHICKEN BREAST SMOTHERED WITH MOZZARELLA AND PARMESAN CHEESE AND TOPPED WITH MARINARA SAUCE SERVED ON GRILLED FOCCACIA  
9.98

### **MAKE ANY SANDWICH A WRAP FOR NO ADDITIONAL CHARGE**

## **BURGERS AND FAJITA'S**

OUR BURGERS ARE HAND PACKED DAILY ALL BURGERS ARE SERVED WITH FRENCH FRIES OR SUBSTITUTE ONION RINGS, HOME MADE POTATO SALAD OR SEASONED WAFFLE FRIES FOR AN ADDITIONAL .99

### **SLIDER'S**

THREE MINI BURGERS TOPPED WITH SAUTEED ONIONS, AND PICKLES,  
7.98

### **ADD CHEESE FOR AN ADDITIONAL .50**

#### **THE CLASSIC BURGER**

WITH CHEDDAR CHEESE, LETTUCE, ONION, TOMATO, AND OUR SPECIAL SAUCE  
7.98

#### **BBQ BACON BURGER**

BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, AND TOASTED ONION STRINGS  
8.98

#### **MUSHROOM BURGER**

WITH SAUTEED MUSHROOMS, CARAMELIZED ONION, SPICY DIJONNAISE, AND MONTEREY JACK CHEESE  
8.98

#### **POBLANO BURGER**

WITH ROASTED POBLANO PEPPER, CHEDDAR CHEESE, TOMATO, LETTUCE, AND CILANTRO MAYONNAISE  
8.98

#### **BLUE CHEESE BURGER**

WITH BLUE CHEESE CRUMBLES, TOMATO, CARAMELIZED ONION, AND RANCH DRESSING  
8.98

#### **CALIFORNIAN**

WITH FRESH AVOCADO, TOASTED ONION STRINGS, LETTUCE, MONTEREY JACK CHEESE, AND OUR SECRET MAYONNAISE  
8.98

### **SUB GRILLED CHICKEN ON ANY BURGER FOR AN ADDITIONAL 1.00**

## **FAJITA'S**

### **BEEF OR CHICKEN FAJITA'S**

WITH BELL PEPPERS, ONIONS, SERVED WITH CHEDDAR CHEESE, SOUR CREAM, SHREDDED LETTUCE, PICO DE GALLO, RANCHERO BEANS, AND FLOUR TORTILLA'S  
13.98

### **MELTED COMBO FAJITA SKILLET**

FAJITA STEAK AND FAJITA CHICKEN WITH MELTED CHEDDAR CHEESE SERVED ON A BED OF BELL PEPPERS AND ONIONS, SERVED WITH SOUR CREAM, SHREDDED LETTUCE, PICO DE GALLO, RANCHERO BEANS, AND FLOUR TORTILLA'S  
14.98

### **BLACKENED SHRIMP FAJITA**

WITH BELL PEPPERS, ONIONS, SERVED WITH CHEDDAR CHEESE, SOUR CREAM, SHREDDED LETTUCE, PICO DE GALLO, RANCHERO BEANS, AND FLOUR TORTILLA'S  
15.98

## **STEAKS AND SUCH**

### **CARNEROS FILET MIGNON**

PREMIUM CUT, GRILLED AND TOPPED WITH  
CAMELIZED ONIONS, MELTED BLEU CHEESE  
IN A SHIRAZ DEMI GLACE ON  
DIJON-CHIVE MASHED POTATOES  
6 OUNCE CUT 17.98  
10 OUNCE CUT 19.98

### **ALEXANDER VALLEY RIBEYE**

12-OUNCE CUT, PEPPER CRUSTED THEN GRILLED,  
TOPPED WITH FRIED ONIONS, MUSHROOM MERLOT  
DEMI-GLACE AND A SIDE OF  
BLEU CHEESE MASHED POTATOES  
16.98

### **JALAPENO STRIP**

10- OUNCE CUT, GRILLED AND SMOTHERED IN A RICH  
JALAPENO BÉARNAISE, SERVED WITH PARMESAN  
MASHED POTATOES AND GRILLED ASPARAGUS  
16.98

### **STUFFED FILET MIGNON**

GRILLED 6-OUNCE CUT, STUFFED WITH SMOKED  
BACON AND BLEU CHEESE CRUMBLES, TOPPED WITH A  
RED WINE REDUCTION AND SERVED WITH SUN-DRIED  
TOMATO MASHED POTATOES  
AND GRILLED ASPARAGUS  
19.98

### **STUFFED STRIP STEAK**

10- OUNCE CUT STUFFED WITH  
BLEU CHEESE CRUMBLES, BACON, AND SPINACH  
SERVED WITH BASIL PESTO MASHED POTATOES,  
AND GRILLED ASPARAGUS  
16.98

### **MARINATED STRIP STEAK**

10-OUNCE SEARED CUT, MARINATED IN  
FRESH ROSEMARY AND GARLIC, TOPPED WITH  
BRANDY SAUTÉED MUSHROOMS AND SERVED WITH  
A SIDE OF BUTTER MASHED POTATOES  
AND GRILLED ASPARAGUS  
16.98

### **SMOTHERED STRIP STEAK**

GRILLED 10 OUNCE CUT TOPPED WITH BACON PIECES,  
AND MELTED CHEDDAR CHEESE, AND SERVED  
WITH GARLIC MASHED POTATOES,  
GRILLED ASPARAGUS  
16.98

### **CHICKEN FRIED STEAK OR CHICKEN FRIED CHICKEN**

HAND BATTERED AND TOPPED WITH OUR ORIGINAL  
FIVE PEPPER GRAVY, SERVED WITH  
BUTTER MASHED POTATOES  
AND SAUTEED VEGETABLES  
11.98

**RARE-COOL, RED CENTER / MEDIUM  
RARE-WARM, RED CENTER / MEDIUM-  
HOT, PINK CENTER / MEDIUM WELL-  
HOT, THIN LINE OF PINK /  
WELL-HOT, NO PINK**

## **FRESH SEAFOOD**

### **CRAB STUFFED CHILEAN SEA BASS**

OUR SIGNATURE ENTRÉE! HORSERADISH CRUSTED  
THEN SEARED AND SERVED WITH A  
CITRUS-CHAMPAGNE SAUCE  
ON GINGER-CHIVE RISOTTO  
19.98

### **FIRE GRILLED ATLANTIC SALMON**

WITH AN AVOCADO SALSA AND MANGO RELISH  
ON HORSERADISH POTATOES  
WITH SAUTÉED BROCCOLI  
14.98

### **CAJUN TILAPIA**

CAJUN SEARED TILAPIA FILET TOPPED WITH  
A CRAWFISH ETOUFFÉE SAUCE  
AND SERVED WITH BROWN RICE  
13.98

### **LEMON SOLE**

PAN SAUTEED LEMON SOLE TOPPED WITH A  
CHARDONNAY CITRUS SAUCE AND SERVED WITH  
SUNDRIED TOMATO PESTO MASHED POTATOES AND  
GRILLED ASPARAGUS  
15.98

### **SAUTEED FLOUNDER**

PAN SAUTÉED FLOUNDER, TOPPED WITH FRESH  
LOBSTER AND VEGGIES, IN A  
CHIPOTLE BUTTER SAUCE AND  
SERVED WITH GRILLED ASPARAGUS  
15.98

### **TILAPIA & JUMBO SHRIMP QUESADILLAS**

TILAPIA AND SHRIMP SERVED IN A JALAPENO  
TORTILLA WITH MELTED CHEESE, PICO DE GALLO,  
BLACK BEANS, AND CORN. ACCOMPANIED WITH  
SPANISH RICE, RANCHERO BEANS, AND SOUR CREAM  
14.98

### **TORTILLA CRUSTED TILAPIA**

TOPPED WITH FRESH SPINACH AND PICO DE GALLO IN  
A MONTEREY CREAM SAUCE, SERVED WITH  
FRESH SLICED AVOCADO, SPANISH RICE  
AND TOPPED WITH TORTILLA STRIPS  
14.98

### **CILANTRO SEARED AHI TUNA**

PAN SEARED MEDIUM RARE SERVED WITH WASABI  
AIOLI AND SOY REDUCTION ON CHIVE-SOY RISOTTO  
16.98

### **WEST COAST FISH TACOS**

SEASONED TILAPIA, AVOCADO RELISH, LETTUCE,  
TOMATO AND SHREDDED PEPPER JACK ON GRILLED  
CORN TORTILLAS WITH A SIDE OF RANCHERO BEANS,  
SPANISH RICE AND FRESH CILANTRO SOUR CREAM  
12.99

### **SEAFOOD PASTA**

SHRIMP, SALMON, AND TILAPIA TOPPED WITH  
SPINACH, PICO DE GALLO, AND PARMESAN CHEESE  
TOSSED IN FRESH ROASTED GARLIC OLIVE OIL  
AND SERVED OVER PENNE PASTA  
15.98

## **CHEF'S CREATIONS**

### **RUSSIAN RIVER CHICKEN**

GRILLED CHICKEN BREAST TOPPED WITH A BALSAMIC-CAPER BEURRE BLANC AND SERVED WITH HOMEMADE GARLIC MASHED POTATOES AND SAUTÉED BABY SPINACH

13.98

### **CLASSIC FISH & CHIPS**

BEER BATTERED DEEP FRIED COD SERVED WITH FRENCH FRIES, SWEET CREAMED CORN, AND HOMEMADE TARTAR SAUCE

12.98

**SUB WAFFLE FRIES, ONION RINGS OR POTATO SALAD FOR AN ADDITIONAL .99**

### **RICH & SINFUL PASTA**

GOUDA CHEESE FILLED TRI-COLORED TORTELLINI TOSSED IN A CREAMY FOUR-CHEESE MIXTURE OF GORGONZOLA, ROMANO, MOZZARELLA, AND PARMESAN

13.98

### **DOUBLE TROUBLE**

TRADITIONAL LASAGNA ON THE BOTTOM LAYERS WITH FRESH MEAT, RICOTTA, MOZZARELLA, PARMESAN CHEESE AND A CALIFORNIA TWIST OF SPINACH AND PESTO-ALFREDO SAUCE

13.98

### **PESTO CHICKEN PARMESAN**

**(A.K.A SONOMA CHICKEN)**

PESTO AND PARMESAN CRUSTED CHICKEN SERVED OVER PENNE PASTA WITH TOMATOES AND FRESH CHIVES IN OUR AURORA SAUCE

13.98

### **CAJUN SHRIMP ALFREDO**

BLACKENED JUMBO SHRIMP WITH PENNE PASTA, MUSHROOMS, AND TOMATOES, TOSSED IN A CREAMY GARLIC ALFREDO SAUCE

14.98

## **TRADITIONAL 10" PIZZA'S**

**CHEESE** 9.98

**PEPPERONI** 9.98

**SAUSAGE** 9.98

**PEPPERONI & SAUSAGE** 10.98

**SAUSAGE & MUSHROOM** 10.98

**PEPPERONI & MUSHROOM** 10.98

### **CALZONES**

PIZZA TURNOVERS FILLED WITH MOZZARELLA AND RICOTTA CHEESE SERVED WITH OUR HOME MADE TOMATO BASIL SAUCE

**PEPPERONI**

**SAUSAGE**

**VEGGIE**

**SPINACH & MUSHROOM**

**PEPPERONI & SAUSAGE**

**SAUSAGE & MUSHROOM**

**PEPPERONI & MUSHROOM**

CHOOSE ANY ONE OF THE VARIETIES LISTED ABOVE FOR ONLY 8.98

## **CHEF'S CREATIONS**

### **TOMATO PESTO SHRIMP PASTA**

CITRUS SAUTÉED SHRIMP, BUTTON MUSHROOMS, TOMATOES, AND BABY SPINACH TOSSED WITH PENNE IN A SUN DRIED TOMATO-PESTO CREAM SAUCE

13.98

### **CHICKEN CARBONARA**

SAUTÉED CHICKEN BREAST SERVED OVER LINGUINI PASTA TOSSED WITH SMOKED BACON, ROASTED CORN, TOMATOES, AND PARMESAN CHEESE IN A PEPPER CREAM SAUCE

13.98

### **CAJUN JAMBALAYA**

A CREOLE MIXTURE OF TOMATO, ONION, GREEN PEPPERS, CHICKEN, SHRIMP, AND SMOKED ANDOUILLE SAUSAGE IN A SPICY CAJUN SAUCE SERVED OVER BROWN RICE

13.98

### **SHRIMP & CHICKEN SKEWERS**

TOPPED WITH A CAYENNE MANGO SAUCE, GRILLED ONIONS AND PEPPERS, AND SERVED WITH SOY CHIVE RISOTTO

14.98

### **PECAN CHICKEN**

PECAN CRUSTED CRISPY FRIED CHICKEN TOPPED WITH HONEY BUTTER PECAN SAUCE AND SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

12.98

### **ORANGE CRUSTED TILAPIA & SHRIMP**

ORANGE CRUSTED TILAPIA & SEARED JUMBO SHRIMP, TOPPED IN A CITRUS CHARDONNAY SAUCE, SERVED WITH SOY CHIVE RISOTTO, AND GRILLED ASPARAGUS

15.98

### **RIO GRANDE CHICKEN**

BLACKENED CHICKEN TOPPED WITH A CHARDONNAY CITRUS SAUCE AND SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

13.98

## **SPECIALITY 10" PIZZA'S**

**MARGARITA** 10.98

CHOPPED TOMATO, MOZZARELLA AND PARMESAN CHEESE SEASONED WITH FRESH HERBS AND SPICES

**VEGGIE** 10.98

MUSHROOM, TOMATO, ONION, BELL PEPPER, AND FRESH BASIL

**SPINACH** 10.98

FRESH SPINACH, GARLIC, MOZZARELLA, AND PESTO ALFREDO SAUCE

**HAWAIIAN** 10.98

HAM, PINEAPPLE, PURPLE ONION, AND MOZZARELLA

**SUPREME** 10.98

PEPPERONI, SAUSAGE, MUSHROOM, ONION, AND BELL PEPPER

**BUFFALO CHICKEN** 10.98

GRILLED CHICKEN, BELL PEPPERS, BLUE CHEESE, MOZZARELLA, AND BUFFALO SAUCE

# **JUST DESSERTS**

## **CRÈME BRULÉE**

*SMOOTH CREAMY HOME MADE VANILLA CUSTARD TOPPED WITH  
CARAMELIZED SUGAR AND GARNISHED WITH FRESH CUT  
STRAWBERRIES*

5.98

## **WHITE CHOCOLATE RASPBERRY CHEESECAKE**

*WHITE CHOCOLATE CHEESECAKE TOPPED WITH JUICY RED  
RASPBERRIES ON A CHOCOLATE CRUST*

5.98

## **TURTLE CHEESECAKE**

*DECADENT CARAMEL CHEESECAKE OOZING WITH CHOCOLATE,  
PECANS AND WHIPPED CHOCOLATE MOUSSE GANACHE*

5.98

## **CHOCOLATE MOUSSE-GANACHE CAKE**

*RICH CHOCOLATE MOUSSE LAYERED BETWEEN HOMEMADE  
CHOCOLATE CAKE, DRIZZLED WITH A CHOCOLATE GANACHE SAUCE  
AND SERVED WITH VANILLA ICE CREAM*

5.98

## **CARROT CAKE**

*THREE LAYER CARROT CAKE FULL OF CARROTS, RAISINS,  
PINEAPPLE, AND WALNUTS, WITH A CREAM CHEESE FROSTING*

5.98

## **MOSCATO BERRY TIRA MISU**

*SWEET RED RASPBERRIES AND BLUEBERRIES WITH CREAMY  
MARSCARPONE MOUSSE, LAYERED WITH TENDER GENOISE SOAKED  
IN A MOSCATO WINE ESSENCE*

5.98

## **BAKED APRICOT BRIE**

*PUFFED PASTRY FILLED WITH FRENCH BRIE AND APRICOT PUREE  
TOPPED WITH RASPBERRY DRIZZLE AND PEACH GLAZE*

6.98