



RESTAURANT & SPECIAL EVENTS

## Starters

### SHRIMP COCKTAIL

Cucumber Salad, Mixed Greens, Cocktail Sauce \$10.99

### ARBORIO CRUSTED FRIED CALAMARI

Fried Baby Calamari, Roasted Red Pepper, Marinara \$8.99

### SPINACH & ARTICHOKE DIP

Served with warm Corn Tortillas \$7.99

### BRUSCHETTA

Garlic Toasted French Bread, Tomato, Onion  
Fresh Mozzarella, Balsamic Glaze \$6.99

### BROILED JUMBO LUMP CRAB CAKE

Served over Fried Beef Steak Tomatoes  
Lemon Butter Sauce \$10.99

### HOISIN GLAZED BEEF SKEWERS

Asian Coleslaw, Honey Soy Glaze \$7.99

### BLEU CHEESE KETTLE CHIPS

Alfredo Sauce, Bleu Cheese, Green Onion \$5.99

## Soups & Salads

### BEER CHEESE SOUP

Secret House Recipe \$4.99

### ROASTED TOMATO SOUP

Shaved Reggiano Cheese \$4.99

### FRENCH ONION SOUP

Finished with Garlic Croutons and Provolone Cheese \$5.99

### CAESAR SALAD

Romaine Lettuce Tossed in Classic Caesar Dressing  
Croutons, Sun Dried Tomato Crostini \$6.99

### GRILLED CHICKEN CAESAR

Romaine Lettuce Tossed in Classic Caesar Dressing  
Croutons, Sun Dried Tomato Crostini  
Topped with Grilled Chicken Breast \$11.99

### MIXED GREENS

Mixed Greens, Candied Walnuts, Grapes, Sliced Apples  
Crumbled Bleu Cheese Dressing \$7.99

### WEDGE SALAD

Topped with Tomato, Red Onion  
Crisp Bacon, Bleu Cheese Dressing \$7.99

### STEAK TIP SALAD

Mixed Greens, Tomato, Bleu Cheese, Red Onion  
Toasted Pine Nuts, Sliced Mushrooms, Bistro Fries  
Fried Onions, Red Wine Vinaigrette \$13.99

### BBQ CHICKEN SALAD

Chopped Romaine, BBQ Grilled Chicken  
Fried Tortilla Strips, Tomato, Red Onion, Corn  
Cheddar Cheese, Ranch Dressing \$11.99

### BABY SPINACH SALAD

Baby Spinach, Sliced Button Mushrooms  
Red Onion, Tomato, Crisp Bacon, Pine Nuts  
Asiago Cheese, Balsamic Vinaigrette \$10.99

## Burgers

*Our burgers are 100% American Angus Beef.  
Served with Lettuce, Tomato, and Onion on a Toasted Brioche Bun.*

### THE ORIGINAL BURGER

Served with a Creole Remoulade \$11.99

### MUSHROOM BURGER

Topped with Herb Sautéed Crimini Mushrooms \$12.99

### BACON WHITE CHEDDAR BURGER

Crispy Bacon and Aged White Cheddar \$12.99

## Sandwiches

*Your choice of coleslaw, fries or fresh fruit.  
Add a cup of soup or garden salad for \$2.99*

### BLACKENED RIB EYE OPENED-FACE SANDWICH

Blackened Prime Rib Atop French Baguette, Topped with  
Caramelized Onions, Crumbled Bleu Cheese \$11.99

### TURKEY CROISSANT

Sliced Turkey, Bacon Red Onion, Tomato  
Baby Arugula, Cranberry Mayonnaise \$9.99

### GRILLED CHICKEN CLUB

Grilled Chicken, Bacon, Tomato, Red Onion  
Honey Mustard Slaw on Texas Toast \$9.99

### THE 100th BOMBER

Ham, Salami, Pepperoni, Provolone Cheese  
Banana Peppers, Lettuce, Tomato, Onion, Italian Dressing,  
served on French Bread \$10.99

### CALIFORNIA CHICKEN WRAP

Grilled Chicken, Cheddar Cheese, Tomato, Lettuce, Guacamole  
Red Onion, & smoked Bacon, Chipotle Ranch Dip \$9.99

### BUFFALO CHICKEN WRAP

Corn Salsa, Shredded Lettuce, Bleu Cheese, Red Onion  
and Tomato served with Ranch Dressing \$10.99

### GRILLED VEGETABLE WRAP

Seasoned Grilled Vegetables, Smoked Gouda Cheese  
Baby Arugula, Balsamic Dressing \$8.99

### CLASSIC REUBEN

Shaved Corned Beef, Sauerkraut, Swiss Cheese  
Thousand Island Dressing, on Marble Rye \$9.99

## Luncheon Entrées

### PARMESAN CRUSTED CHICKEN

Topped with Mozzarella Cheese, served with Angel Hair Pasta  
Roasted Tomato & Basil Cream Sauce \$14.99

### PESTO GRILLED CHICKEN

Fried Eggplant, Baby Arugula Salad  
Roasted Garlic Beurre Blanc \$14.99

### ROASTED CEDAR PLANK SALMON

Lemon Beurre Blanc, Buttermilk Chive with Whipped Potatoes  
Chef's Vegetables \$17.99

### FISH & CHIPS

Beer Battered Fresh Fillets of Cod served  
Golden Brown with a Lemon Dill Tartar and Fries \$11.99

### GRILLED FLAT IRON STEAK

Chive Whipped Potatoes, Chef's Vegetables  
Roasted Corn Salsa, Demi Glace \$20.99

### SHRIMP AND BRIE

Sautéed Shrimp, Penne Pasta, Spinach, Tomato  
Spicy Brie Cream Sauce \$17.99

### FETTUCINI POMODORO

Fettuccini Tossed with Crushed Roma Tomatoes  
Fresh Basil, Garlic, and Olive Oil \$11.99  
Add Chicken \$14.99 Add Shrimp \$16.99  
(substitutue alfredo sauce upon request)

### GRILLED PORTOBELLO NAPOLEON

Grilled Portobello Mushrooms, Sautéed Spinach  
Roasted Red Peppers, Goat Cheese, Fried Onions  
Roasted Garlic Butter Sauce, Balsamic Glaze \$11.99

### HOUSE-MADE POT ROAST

Cooked in Pan Gravy and Served over Garlic Mashed Potatoes  
Garnished with Carrots, Onions, Celery and Bacon \$15.99

*Add a Caesar Salad, Mixed Green Salad or French Onion Soup for 3.99*



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Cheddar Cheese, Ranch Dressing \$10.99

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Baby Spinach, Sliced Button Mushrooms  
Red Onion, Tomato, Crisp Bacon, Pine Nuts  
Asiago Cheese, Balsamic Vinaigrette \$10.99

## Seafood & Pasta

### PAN-SEARED HALIBUT

Sauteed Spinach with Smoked Bacon, Whipped Sweet Potato,  
Lemon Beurre Blanc \$23.99

### SAUTEED RAINBOW TROUT

Chive Whipped Potatoes, Chef's Vegetables  
Lemon Brown Butter \$16.99

### ROASTED CEDAR PLANK SALMON

Lemon Beurre Blanc, Buttermilk Chive Whipped Potatoes  
Chef's Vegetables \$19.99

### BROILED JUMBO LUMP CRAB CAKE

Asiago Potato Gratin, Chef's Vegetables  
Baby Spinach and Shallot Salad, Lemon Butter Sauce \$21.99

### SHRIMP AND BRIE

Sauteed Shrimp, Penne Pasta, Spinach, Tomato  
Spicy Brie Cream Sauce \$17.99

### FETTUCCINI POMODORO

Fettuccini tossed with Crushed Roma Tomatoes  
Fresh Basil, Garlic, and Olive Oil \$11.99  
Add Chicken \$15.99 Add Shrimp \$16.99  
(substitutue alfredo sauce upon request)

### VEGETARIAN PESTO PASTA

Sauteed Seasonal Vegetables, Tossed with Pesto & Fettuccini \$11.99

### GRILLED PORTOBELLO NAPOLEON

Grilled Portobello Mushrooms, Sauteed Spinach  
Roasted Red Peppers, Goat Cheese, Fried Onions  
Roasted Garlic Butter Sauce, Balsamic Glaze \$12.99

## Steaks, Chicken & Chops

### PARMESAN CRUSTED CHICKEN

Topped with Mozzarella Cheese, served with Angel Hair Pasta  
Roasted Tomato & Basil Cream Sauce \$15.99

### PESTO GRILLED CHICKEN

Fried Eggplant, Baby Arugula Salad, Roasted Garlic Beurre Blanc \$16.99

### GARLIC-HERB CHEESE CRUSTED AIRLINE CHICKEN BREAST

Chive Whipped Potatoes, Rosemary Veal Jus, Chef's Vegetables \$16.99

### FILET MIGNON

8oz. Filet, Asiago Potato Gratin, Chef's Vegetables, Veal Jus \$30.99  
Add Herb Garlic Shrimp \$33.99

### PRIME RIB

Slow Roasted Prime Rib, Asiago Potato Gratin, Horseradish Cream  
Au Jus, Chef's Vegetables \$24.99

### LAMB CHOPS

Rosemary Crusted Domestic Lamb Chops  
Roasted Garlic Whipped Potatoes, Chef's Vegetables, Demi Glace \$31.99

### BLACKENED FLAT IRON STEAK

Blackened Flat Iron Steak, Garlic and Parmesan Bistro Fries  
Chef's Vegetables, Topped with Caramelized Onions  
and Bleu Cheese Demi Glace \$20.95

### DOUBLE CUT PORK CHOP

Andouille Potato Hash, Jalapeno-Pineapple Chutney  
Chef's Vegetables, Demi Glace \$23.99

### NEW YORK STRIP

Chive & Roasted Garlic Whipped Potatoes  
Chef's Vegetables, Demi Glace \$28.99

### HOUSE-MADE POT ROAST

Cooked in Pan Gravy and served over Garlic Mashed Potatoes  
Garnished with Carrots, Onions, Celery and Bacon \$16.99

Add a Cup of Soup or Garden Salad for 3.99

Add a Caesar Salad, Mixed green Salad or French onion Soup for 4.99



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## Winter Drinks

### Fresh Apple Mojito

Myers's Platinum White Rum, Organic Agave Nectar, Apple Juice, Club Soda, Monin & fresh Mint \$9

### Pomegranate Martini

ABSOLUT Citron, Triple Sec, Pomegranate Juice, Pama Liqueur and a splash of Sprite \$9

### Chocolate Martini

Cupcake Frosting Vodka, Baileys Irish Cream, Godiva Liqueur, Crème de Cocoa & a splash of cream \$9

### Red Sangria

Brandy, Merlot, Organic Agave Nectar, Orange, Cranberry & Apple Juices, garnished with fresh fruit \$8

### Caramel Apple Coffee

Kahlua, Stoli Gala Applit, Stirrings Espresso Liqueur, Bols Butterscotch, topped with fresh whipped cream and a caramel apple wedge \$8

### Toffee Hot Chocolate

Brandy, Frangelico, Bols Butterscotch, Hot Cocoa, topped with whipped cream \$8

### Oatmeal Cookie Hot Cocoa

Baileys Irish Cream, Bols Butterscotch & Cinnamon, served with a warm Oatmeal Cookie \$9

### Gluten-Free Cucumber Mint Martini

Gluten-Free Blue Ice Vodka and fresh Lemon & Cucumber muddled with a hint of Splenda and Mint, served chilled and straight up \$10

### Siberian Coffee

Cupcake Frosting Vodka, Baileys Irish Cream, Amaretto, Stirrings Espresso Liqueur, topped with whipped cream \$8

### Caramel Apple Manhattan

Crown Royal, sweet Vermouth, Bols Butterscotch, Apple Juice & Bitters \$8

### Skinny Blue Margarita

Only 150 Calories! Tequila, Organic Agave Nectar, Blue Curacao & fresh Lime \$9

### Skinny Lemon Drop

Only 130 Calories! Stoli Citros, Sugar Free Triple Sec & fresh Lemon \$9

## Specialty Drinks

### Wild Berry Mojito

Rum, Bacardi 151, Organic Agave Nectar, club soda, mint and fresh seasonal berries \$9

### Sangria Blanco

Brandy, Chardonnay, Peach Schnapps, Organic Agave Nectar, fresh orange and pineapple juice, served with fresh fruit \$8

### 160 Margarita

Only 160 calories! Milagro Tequila, Organic Agave Nectar, Grand Marnier and fresh squeezed lime juice served on the rocks \$10

### 1944 Mai Tai

Rum, Orange Curacao, Rock Candy Liqueur and fresh lime juice \$9

### Burning Mandarin Martini

Sweet & Spicy! Absolut Mandrin, fresh lemon, orange and cranberry juices, served chilled and straight up with a touch of Serrano \$9

### Hibiscus Martini

Blue Ice Organic Wheat American Vodka, hibiscus syrup, fresh lime & lemon, Organic Agave Nectar, muddled fresh ginger and cucumber served straight up \$10

### Ruby Red

Tequila, Vodka, Triple Sec, Organic Agave Nectar, grapefruit and lime juices, served on the rocks \$8

## Beer

### Draft Beer Pint / 22oz

Bud Light \$4 / \$5  
Miller Lite \$4 / \$5  
Sam Adams \$5 / \$7  
Great Lakes Dortmunder \$5 / \$7  
Great Lakes Seasonal \$5.75 / \$8.25  
Labatt Blue \$4 / \$5.25  
Blue Moon \$5 / \$7  
Guinness \$5 / \$7.75

### Bottles

Bud \$3.50  
Bud Light \$3.50  
Miller Lite \$3.50  
Coors Light \$3.75  
MGD \$3.50  
Mich Ultra \$4  
Amstel Light \$4.75  
Corona \$4.75  
Corona Light \$4.75  
Heineken \$4.75  
Killians \$4.50  
Stella \$4.75  
New Castle \$4.75

## Wine

### Pinot Noir

Camelot \$7.50 / \$28.00  
Coppola \$11.25 / \$43  
Robert Mondavi Private Select \$30  
Carmel Road \$45  
Cambria \$48  
Row 11 \$54  
Etude \$72

### Syrah

Rosemount \$8.25 / \$31  
Greg Norman \$42

### Zinfandel

Zen of Zen \$8.50 / \$32  
Gnarley Head \$31

### Merlot

Canyon Road \$6 / \$22  
Tin Roof \$7.50 / \$28  
Souverain \$11.75 / \$45  
Clos Du Bois \$32  
Chateau St. Jean \$52

### Cabernet

Canyon Road \$6 / \$22  
Robert Mondavi \$8 / \$30  
Louis Martini \$9.75 / \$37  
Murphy-Goode \$10.25 / \$39  
Kendall Jackson \$12 / \$45  
Emblem \$50  
Groth \$80  
Chalk Hill \$84

### Blends and Meritage

Rhiannon \$8 / \$30  
Menage a trois \$9.25 / \$35  
Genesis Meritage \$40  
Primus Blend \$46  
Artesa Meritage \$50  
Col Solare Meritage \$100

### Champagne and Sparkling

Zonin Prosecco \$7.50  
Martini and Rossi Asti \$39  
Moet White Star \$50

### Riesling

J. Lohr \$8.75 / \$33  
Chateau St. Michelle \$27

### Pinot Grigio

Cavit \$7.50 / \$28  
Santa Margarita \$52

### Sauvignon Blanc

BV Coastal \$8.25 / \$31  
Coppola \$10 / \$38  
Kim Crawford \$46

### Chardonnay

Canyon Road \$6 / \$22  
Sebastiani \$9 / \$34  
Kendall-Jackson \$10 / \$38  
Sonoma Cutrer \$12.50 / \$48  
Robert Mondavi \$30  
Davis Bynum \$36  
Murphy-Goode \$39  
Merryvale \$42  
Clos Du Bois \$45  
Cuvaision \$50  
Stags Leap \$56

### Light and Sweet

White Zin, Canyon Road \$6 / \$22  
White Zin, Beringer 6.75 / \$25  
Gewurztraminer, Covey Run \$8.75 / \$33