



Starters

COMBO PLATTER

A selection of Crab Stuffed Mushrooms,
Spinach and Artichoke Dip,
Coconut Shrimp and Crispy Calamari \$17.95

SHRIMP COCKTAIL

Zesty Cocktail Sauce \$9.95

CRISPY CALAMARI

Sweet Thai chili Sauce, Garlic Aioli \$8.95

CRAB STUFFED MUSHROOMS

Hollandaise Sauce \$8.95

SPINACH & ARTICHOKE DIP

Tortilla Chips, Sour Cream, Salsa \$8.95

ONION STRAWS

Bourbon BBQ Sauce \$4.95

Soups & Salads

BEER CHEESE SOUP

Smoked Bacon Bits \$4.95

FRENCH ONION SOUP

Gruyere Gratinée \$5.95

TRADITIONAL COBB SALAD

Tossed Tableside, Turkey, Tomato, Bacon, Egg, Bleu Cheese
Avocado, Choice of Dressing \$12.95

SHRIMP & CRAB LOUIE

Shrimp, Lump Blue Crab, Asparagus, Egg, Avocado
Mixed Greens, Louie Dressing \$14.95

THE ORIGINAL CAESAR SALAD

Romaine Hearts, Caesar Dressing
Parmesan Cheese, Herb Garlic Croutons \$5.95
Entrée with Chicken \$12.95

CHICKEN PAPAYA SALAD

Grilled Chicken, Papaya Relish, Organic Lettuce
Avocado, Sun Dried Tomato, Wonton Crisps
Soy Ginger Vinaigrette \$12.95

ICEBERG WEDGE SALAD

Iceberg Lettuce, Tomatoes, Bleu Cheese, Bacon
Shaved Red Onions, Bleu Cheese Dressing \$8.95
Add Grilled Chicken Breast \$12.95

Certified Angus Beef Burgers

All burgers are served on a Toasted Brioche Bun with
your choice of French Fries, Cole Slaw, or Fresh Fruit.

THE CLASSIC

Lettuce, Tomato, Onions Straws, Dill Pickle
Roasted Garlic Aioli \$10.95
Additional Toppings each \$1.25
Caramelized Onions, Sautéed Mushrooms
White Cheddar Cheese, Bacon, Bleu Cheese, Avocado

TERIYAKI - MUSHROOM BURGER

Teriyaki Sauce, Swiss Cheese, Sautéed Mushrooms
Garlic Aioli, Lettuce, Tomato \$12.95

KOBE BEEF PATTY MELT

Grilled Marble Rye, Caramelized Onions
Garlic Aioli, Cheddar Cheese \$12.95

Sandwiches

All Sandwiches are served with your
choice of french fries, cole slaw, or fresh fruit.

KNIFE AND FORK REUBEN

Shaved Corned Beef Brisket, Sauerkraut, Swiss Cheese
Russian Dressing \$10.95

HONEY DIJON CHICKEN SANDWICH

Herb Chicken, Honey Dijon Dressing, Smoked Bacon
Whole Wheat Roll, Coleslaw \$10.95

ROASTED TURKEY AND AVOCADO

CROISSANT CLUB

Roasted Turkey, Avocado, Lettuce, Smoked Bacon
Tomato, Mayonnaise \$10.95

PRIME RIB FRENCH DIP

Shaved Roasted Beef, Onion Straws
Toasted Baguette, Au Jus \$12.95

NEW YORK STRIP STEAK SANDWICH

Onions Straws, Toasted Garlic Baguette, Fries \$15.95

Favorites

BEER BATTERED FISH AND CHIPS

Tartar Sauce, French Fries, Malt Vinegar \$10.95

FRESH ATLANTIC SALMON

Papaya Relish, Whipped Mashed Potatoes, Beurre Blanc \$15.95

FRESH PICNIC

Choice of Beer Cheese Soup or Mixed Greens
Half Turkey & Avocado Club Croissant \$10.95

CHICKEN SCALOPPINE

Mushroom, Capers, Lemon Cream Sauce
Whipped Mashed Potatoes, Seasonal Vegetables \$13.95

SPICY RATATOUILLE PASTA

Roasted Vegetable, Basil, Arabriatta Sauce, Fettuccini \$10.95
Add Chicken \$12.95 Add Shrimp \$15.95

Early Flight Dinners

4 pm to 6 pm daily*
\$17.95

Selected Fresh Fish

Chicken Scaloppine

Prime Rib of Beef

All entrees are served with soup or salad,
and your choice of whipped mashed potatoes, rice,
or fresh vegetable. Dessert is included.

*Not available with any other promotion,
special occasion holidays or parties over 10 guests.

Add a cup of Beer cheese Soup or Mixed Greens for \$2.95



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Spinach and Artichoke Dip,
Coconut Shrimp and Crispy Calamari \$17.95

SHRIMP COCKTAIL

Zesty Cocktail Sauce \$9.95

CRAB STUFFED MUSHROOMS

Hollandaise Sauce \$8.95

CRISPY CALAMARI

Sweet Thai Chili Sauce, Garlic Aioli \$8.95

SPINACH & ARTICHOKE DIP

Tortilla Chips, Sour Cream, Salsa \$8.95

COCONUT SHRIMP SKEWERS

Julienne Vegetable Salad, Chile Pepper Sauce \$9.95

ONION STRAWS

Bourbon BBQ Sauce \$4.95

TERIYAKI BEEF SKEWERS

Sesame Teriyaki Glaze, Asian Salad \$9.95

Butcher's Block

3 / 4 LB ROAST PRIME RIB OF BEEF

Au jus, Creamy Horseradish, Baked Potato
Seasonal Vegetables \$24.95

FILET MIGNON

Crispy Onion Straws, Baked Potato, Seasonal Vegetables \$30.95

NEW YORK STEAK

Maitre d' Butter, Baked Potato, Seasonal Vegetables \$29.95

SIZZLING TOP SIRLOIN

Onions, Peppers, Mushrooms, Red Wine Sauce
Baked Potato \$24.95

KOBE CHOPPED STEAK

Smothered Mushrooms, Whipped Mashed Potatoes
Seasonal Vegetables \$16.95

CHICKEN SCALOPPINE

Mushrooms, Capers, Lemon Cream Sauce
Whipped Mashed Potatoes, Seasonal Vegetables \$21.95

SEARED PORK CHOP

Served with Cinnamon Apples, Whipped Mashed Potatoes
Seasonal Vegetables \$24.95

Soups & Salads

BEER CHEESE SOUP

Smoked Bacon Bits \$4.95

FRENCH ONION SOUP

Gruyere Gratinee \$5.95

ICEBERG WEDGE SALAD

Iceberg Lettuce, Tomatoes, Bleu Cheese, Bacon
Shaved Red Onions, Bleu Cheese Dressing \$8.95
Add Grilled Chicken Breast \$15.95

THE ORIGINAL CAESAR SALAD

Romaine Hearts, Caesar Dressing, Parmesan Cheese
Herb Garlic Croutons
Side \$5.95

Entrée with Chicken \$15.95

SHRIMP & CRAB LOUIE

Shrimp, Lump Blue Crab, Asparagus, Egg, Avocado
Mixed Greens, Louie Dressing \$16.95

Pastas

CHICKEN CARBONARA

Garlic Cream Sauce, Sweet Green Peas, Smoked Bacon
Parmesan Cheese, Fettuccini \$19.95

SEAFOOD COLLAGE

Half Lobster Tail, Scallops, Shrimps, Fresh Fish
White Wine Sauce, Linguini \$31.95

SPICY RATATOUILLE PASTA

Roasted Vegetables, Basil, Arrabbiata Sauce, Fettuccini \$15.95
Add Chicken \$19.95
Add Shrimp \$22.95

Seafood

CLASSIC SHRIMP SCAMPI

White Wine Garlic Butter Sauce, Capers, Rice Pilaf
Seasonal Vegetables \$22.95

FRESH ATLANTIC SALMON

Papaya Relish, Beurre Blanc, Rice Pilaf, Seasonal Vegetables \$23.95

BLACKENED SWORDFISH STEAK

Lemon Butter Sauce, Grilled Pineapple Relish
Whipped Mashed Potatoes, Seasonal Vegetables \$25.95

BEER BATTERED FISH AND CHIPS

Tartar Sauce, French Fries, Malt Vinegar \$16.95

Combo

FILET MIGNON OR PRIME RIB AND SHRIMP SCAMPI

Whipped Mashed Potatoes, Seasonal Vegetables \$36.95

Sides

\$4.95

Loaded Baked Potato

Skillet of Fresh Sautéed Forest Mushrooms

Fresh Asparagus with Hollandaise

Add a Beer Cheese Soup or Mixed Greens Salad for \$2.95



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 \$8

1944 Mai Tai

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

Burning Mandarin Martini

Sweet and Spicy! Absolut Mandrin, fresh lemon, orange and cranberry juices, served chilled and straight up with a touch of Serrano \$10

Hibiscus Martini

Blue Ice Organic Wheat American Vodka, hibiscus syrup, fresh lime and 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 \$10

Pomegranate Martini

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

Fresh Apple Mojito

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

Gluten-Free Cucumber Mint Martini

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

Skinny Blue Margarita

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

Beer

Amstel Light \$5.50	New Castle \$5.50
Miller Lite \$4.50	Heineken \$5.50
Bud Light \$4.50	Heineken Dark \$5.50
Corona \$5.50	Becks \$5.50
Samuel Adams \$4.50	Coors Light \$4.50
Budweiser \$4.50	Stella \$5.50
Guinness \$5.50	Draft \$4.50

Wine

Sparkling Wine & Champagne

Prosecco, Italy \$7.50
Korbel, Brut, California \$9 / \$38
Martini & Rossi, Asti Spumanti, Italy \$35
Domaine Chandon, Brut, Napa \$44
Moet et Chandon, White Star, France \$80
Dom Perignon, France Vintage '99 \$225

Chardonnay

Canyon Road, California \$6 / \$22
Beringer, Napa Valley \$8.25 / \$31
Kendall-Jackson, Napa Valley \$9 / \$34
Murphy-Goode, Santa Rosa \$35
La Crema, Sonoma \$11.25 / \$43
Sonoma Cutrer, Russian River \$12.25 / \$47
Sterling, Napa Valley \$42
William Hill, California \$32
Lincourt, Santa Rita Hills \$10.25 / \$39

Other Whites

White Zinfandel, Canyon Road, California \$6 / \$22
Pinot Grigio, Cavit, Italy \$7.50 / \$28
Riesling, J. Lohr, "Bay Mist," Central Coast \$7.50 / \$28
Sauvignon Blanc, Coppola, Napa Valley \$8 / \$30
Sauvignon Blanc, St. Supery, Napa Valley \$37
Moscato Puglia, Italy \$7.50 / \$28

Pinot Noir

Cupcake, Central Coast \$7 / \$27
Mirassou, California \$8 / \$28
Carmel Road, Monterey \$39
Camelot, California \$26

Merlot

Canyon Road, California \$6 / \$22
Fetzer, Valley Oaks, California \$7 / \$26
Tin Roof, California \$7.75 / \$30
Red Rock, California \$30
Franciscan, Napa Valley \$50
Cellar No 8, California \$8 / \$32

Cabernet

Canyon Road, California \$6 / \$22
Robert Mondavi, Private Selection, California \$7.25 / \$27
Louis M. Martini, Napa Valley \$34
Murphy-Goode, Santa Rosa \$9 / \$35
Kendall-Jackson, Vintner's Reserve, California \$9 / \$37
Avalon, Napa Valley \$10.75 / \$41
Chateau Ste Michelle, "Indian Wells," Columbia Valley, WA \$43
Beaulieu, Vineyard, Napa Valley \$39
Jordan, Sonoma \$80
Sterling Vineyards, Napa Valley \$12 / \$46

Other Reds

Shiraz, Rosemount Estate, Australi \$26
Malbec, Massimo, Argentina \$8.25 / \$31
Chianti Classico, Da Vinci, Toscana, Italy \$39
Zinfandel, Zen of Zin, "Old Vine," Sonoma \$9 / \$33
Meritage, Robert Mondavi Private Selection, Central Coast \$27
Beaujolais, Louis Jadot, France \$34
Beaulieu Vineyard, George Delatour, CA Vintage '06 \$170
EOS Port, Paso Robles \$10