

Appetizers

Seared Ahi Tuna

Cajun ahi tuna, pan seared, served rare over micro greens
\$13

Calamari

Flash fried in tempura with marinara sauce
\$9

Wings

Breaded chicken wings, served mild, BBQ, hot or sweet Thai chili
\$9

Santa Fe Chicken Egg Rolls

Tender chicken, black beans, corn, onions, bell peppers, green onions, served with a chipotle lime dip
\$8

Thin Crust Pizza

Cracker thin crust brushed with olive oil, olives, tomatoes, red onions and mozzarella cheese
\$9

Spinach Artichoke Dip

Served with fried garlic parmesan pita chips
\$7

Chicken Tenders

Classic fried chicken tenders served with honey mustard dip or BBQ sauce
\$7

Soups

Classic French Onion

Spanish onions, beef stock, fresh herbs, croutons and provolone cheese
Bowl \$4 / Cup \$2

Soup of the Day

Made fresh daily
Bowl \$4 / Cup \$2

Salads

Wedge Salad

Iceberg lettuce, crumbled Bleu cheese, dried cherries, bacon, tomatoes, and apple vinaigrette dressing
\$8

Honey Smoked Salmon Salad

Cold oak smoked salmon over greens with capers, red onion, egg and tomatoes with a cranberry dressing
\$13

Classic Caesar Salad

Romaine hearts, croutons and parmesan cheese
Classic \$7
Chicken \$9 Salmon or Tuna \$13

Warm Goat Cheese Salad

Mixed crispy greens, fresh berries, toasted almonds, dried cranberries and warm goat cheese on a ciabatta crouton with maple raspberry vinaigrette
\$9

Greek Salad

Romaine topped with olives, tomatoes, cucumbers, red onions, feta cheese and pepperoncini with a Greek vinaigrette
\$9

Spinach Arugula Salad

Fresh spinach, arugula, hard boiled eggs, chickpeas, red onions, croutons
Served with a warm bacon vinaigrette
\$9

31hundred Salad

Mixed greens, grilled chicken, cucumbers, eggs, dried cherries, crumbled bleu cheese, sunflower seeds, croutons, served with a sweet onion dressing
\$8

Classic Chef Salad

Mixed greens, hard boiled eggs, turkey, ham, tomatoes, cucumbers, shredded cheddar, with your choice of dressing
\$7

Chef's Signature Dishes

All entrées come with a house salad and one side

Bone-In Ribeye Angus Steak

16 oz Certified angus bone-in ribeye marinated in teriyaki-soy sauce, served with a peppercorn sauce
\$30

Pork Porterhouse

Seasoned and grilled to perfection, topped with a fennel-apple sauce
\$21

Rack of Lamb

12 oz. New Zealand lamb, rosemary, garlic, olive oil, with a pomegranate mint sauce
\$28

Saffron Chicken

Grilled chicken breast, whole grain mustard, tarragon seared with a saffron champagne sauce on a bed of orzo pasta
\$19

Entrées

12 oz Angus Reserve Strip Steak

12 oz. certified angus New York strip steak, garlic, onion mushroom sauce
\$28

10 oz. Angus Sirloin Steak

10 oz. certified angus sirloin steak served over mashed potatoes and béarnaise sauce
\$23

Tex Mex Chicken

Grilled chicken breast with avocado black bean salsa and cilantro lime sauce over rice
\$18

Please note our temperature for meats: rare—cool red center, med rare—warm red center, medium—warm pink center, med well—slight pink center, well—no pink
Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may cause Food Bourne Illness if you have certain medical conditions *

Boxed in areas are Chef's choice items

Seafood

Moroccan Halibut

Cumin and parsley rubbed halibut with
charmoula over orzo pasta
\$23

Almond Salmon

Atlantic salmon, toasted almonds, tropical fruit
purée served over risotto
\$20

Pasta

Pasta dinners come with a house salad

Seafood Pasta

Shrimp and scallops sautéed with flame roasted
onions and peppers in a light cream sauce
\$19

Pasta Arrabbiata

Penne pasta, spicy marinara, red pepper
flakes, parmesan and mozzarella cheese
\$16
Add Chicken \$3
Shrimp \$6

Eat Right Pasta

Whole wheat pasta tossed with olive oil,
spinach, peppers, onion, tomatoes
\$15
Add Chicken \$18
Shrimp \$21

Sides

Sautéed mushrooms in a garlic wine sauce	\$4
Lyonnais potatoes	\$4
Au gratin potatoes	\$5
Baked potato or Sweet potato	\$3
Cilantro lime rice	\$3
Asparagus with hollandaise	\$5
Broccoli au gratin	\$5
Cream spinach	\$4

Sandwiches

All sandwiches come with your choice of
homemade chips, fries, onion rings,
sweet potato fries, fruit cup, or house salad

Kobe Burger

8 oz Kobe burger served on a brioche bun with
lettuce, tomato, onion
\$12

Add cheese .75 cents

Classic Angus Burger

8 oz Angus burger served on a brioche bun with
lettuce, tomato, onion
\$9

Add cheese .75 cents

BBQ Bacon Cheddar Burger

8 oz Angus burger grilled with BBQ sauce,
bacon, melted cheddar on a brioche bun with
lettuce, tomato, onion
\$11

Mushroom Swiss Burger

8 oz Angus burger on a Brioche bun with
caramelized mushrooms and onions topped
with Swiss cheese
with lettuce, tomato, onion
\$11.

Gourmet Tuna Sandwich

Ahi tuna, lettuce, tomato, onion with spicy
mayo on a onion bun
\$11

Salmon Sandwich

Grilled salmon, lettuce, tomato and sundried
aioli on a ciabatta roll
\$10

Fried Cod Sandwich

Two lightly battered cod fillets served with
tartar sauce
\$9

Reuben

Lean corned beef or turkey, kraut, melted Swiss
& 1000 island dressing on grilled marble rye
\$8

Turkey Sandwich

Smoked turkey, lettuce, tomatoes, avocado, with
sundried aioli on a multi grain bread
\$8

Vegetable Wrap

Pita bread, greens, cucumbers, onions,
tomatoes, pepperocini, feta cheese, Greek
vinaigrette
\$8

Bistro Grilled Cheese

Provolone, cheddar and American cheeses on
Texas toast
\$7

Classic BLT

Bacon, lettuce, tomato, and mayo, Texas toast
\$6