

## 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