

STARTERS

Sliders

Four mini burgers topped with applewood smoked bacon, american cheese, sauteed onions on sesame seed buns. Served with crispy onion strings. **\$8**

Chicken Crispers

Four mini sandwiches with chicken breaded and fried to perfection. Topped with american cheese, sauteed onions, pickles and ranch dressing. Served with crispy onion strings. **\$8**

Fire-Grilled Chicken Fajita Quesadillas

Fajita-marinated chicken with grilled onions, green peppers and jack cheese in fire grilled tortillas. Served with sour cream, guacamole and pico de gallo. **\$7**

Southwestern Eggrolls

Smoked chicken, black beans, corn, jalapeño jack cheese, red peppers and spinach wrapped inside a crispy flour tortilla. Served with avocado ranch. **\$7**

Wing-Wings

Chicken wings tossed in our spicy wing sauce. Served with bleu cheese dressing. **\$8**

Queso Dip & Chips

Flavorful cheeses and pico de gallo are served with tri-color tortilla chips. **\$7**

Nachos our Way

Start with tri-colored chips; add seasoned ground beef, black beans, salsa, shredded monterey jack cheese, green onions, sour cream and finish with jalapeno peppers. **\$8**

Holy Ravioli

Four cheese ravioli toasted to perfection and served with our own marinara sauce. **\$7**

SALADS

Vermont Cheddar

Fresh greens, granny smith apples, raisins, white cheddar, candied walnuts, red onions and a maple vinaigrette. **\$10**. add grilled chicken **\$2**

Cowboy Salad

Barbeque chicken, roasted reds and corn, black beans, red onions, white cheddar and chipolte dressing. **\$10**

Spinach Salad

Tender spinach leaves tossed in our sun-dried tomato-bacon dressing. Topped with gorgonzola cheese, red onion and hard-boiled egg. **\$6**

Herb Rubbed "Chopped" Steak Salad

Chopped romaine lettuce, grilled New York steak, red onion, garlic croutons, blue cheese crumble, red bliss potatoes, green beans tossed in our balsamic dressing. **\$12**

Taco Salad

Fajita Chicken or beef, olives, diced tomatoes, cheese atop garden greens, with sliced avocados, sour cream, salsa and guacamole. **\$9**

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Herb-Crusted Salmon Salad

Our wonderful fresh herb-crusted salmon served on top of field greens, tomato and vegetables. Tossed in our balsamic vinaigrette. **\$11**

The Ultimate Greek Salad

Fresh chopped romaine lettuce, diced plum tomatoes, cucumber, red onion, green pepper, kalamata olive and feta cheese. **\$8**

Caesar Salad

The almost traditional recipe with croutons, parmesan cheese and our special caesar dressing. **\$8**
add grilled chicken **\$3** grilled shrimp **\$4**

SANDWICHES

Turkey Caesar Sandwich

Toast artisan bread spread with homemade caesar dressing and filled with roasted turkey breast, romaine hearts, and parmigiano cheese. **\$8**

Turkey Club Sandwich

Traditional turkey club with turkey breast layered between thick slices of sourdough, applewood smoked bacon, lettuce, tomato and white cheddar cheese. Finished with horseradish peppercorn mayonnaise. **\$9**

Grilled Turkey Club

Grilled sourdough with turkey breast, applewood smoked bacon, tomatoes and swiss cheese. Served with tangy thousand island dipping sauce. **\$9**

Turkey N Straw

Seven grain bread accented with herb mayonnaise, turkey, swiss cheese, tomatoes, avocado and topped with sprouts. **\$9**

Prime Rib Sandwich

Slow roasted prime rib topped with swiss cheese, sauteed onions on a toasted french roll and served with horseradish. **\$10**

Pastrami on Rye

Thin slices of hot pastrami on grilled dark rye bread with provolone cheese. Served with our classic hot mustard sauce. **\$9**

Beer Battered Fish & Chips

Icelandic cod hand battered and fried crisp. Served with cole slaw, french fries and tartar sauce. **\$9**

Cheese Steak

Seasoned sliced prime-rib, grilled with onions, green pepper, mushrooms and smothered in melted provolone cheese on a grilled steak roll. **\$10**

Chicken Salad Sandwich

Homemade chicken salad with cashews, lettuce, tomato and mayo. Served on a fresh flaky croissant. **\$9**

Spicy Crispy Chicken Sandwich

Spicy lightly breaded chicken breast with tomato, lettuce, avocado and pepper jack cheese on a toasted bun. **\$8**

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Chicken Parmesan Sandwich

Sauteed chicken breast coated with Italian breadcrumbs, topped with pomodoro sauce and melted mozzarella. Served on a freshly grilled french roll. Served with fries. **\$9**

Grilled Chicken and Avocado Club

Grilled chicken breast with avocado, bacon, tomato, melted swiss and herb mayonnaise. Served with fries. **\$9**

BURGERS

The Classic Burger

Charbroiled on a toasted bun with lettuce, tomato, onion, picks and mayonnaise. Served with fries. **\$8**

Bacon Cheese Burger

Charbroiled with cheddar cheese, applewood smoked bacon, tomato and grilled onions. Served on sourdough or wheat caibata roll. **\$9**

Western B.B.Q. Bacon Burger

Charbroiled burger topped with honey BBQ sauce, crispy onions, jack cheese and applewood smoked bacon, Served with lettuce, onion, tomato and fries. **\$9**

California Dream'n

Our charbroiled burger with white cheddar cheese, lettuce, tomato, avocado thin sliced red onion served on a wheat roll with herb mayonnaise. **\$9**

Patty Melt

Our classic burger on toasted rye with swiss and cheddar cheeses and sauteed onions. **\$8**

Mushroom & Swiss

Our classic burger with sauteed mushrooms and swiss cheese. **\$9**

SOUTH OF THE BORDER

Steak Fajitas

Tender marinated strips of sirloin grilled with onions and peppers. Served with pico de gallo, sour cream and guacamole with warm tortillas. **\$12**

Chick Fajitas

Tender marinated chicken breast strips grilled with onion and peppers. Served with pico de gallo, sour cream and guacamole with warm tortillas. **\$12**

Steak Burrito

Grilled carne asada strips with sauteed onions and peppers, black beans and cheese. Smothered enchilada style with our house red sauce. **\$13**

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DINNER

Rigatoni Maria

Rigatoni tossed with grilled chicken, sauteed mushrooms and sundried tomatoes in our tomato cream sauce topped with ricotta cheese and scallions. **\$13**

Chicken Parmesan

Sauteed chicken breast coated with italian breadcrumbs, topped with pomodoro sauce and melted mozzarella, served with angel hair pasta. **\$13**

Chicken Marsala or Piccata

Sauteed chicken topped with mushrooms, prosciutto and our marsala wine sauce or lemon butter caper sauce, served with garlic mash potatoes or angel hair pasta. **\$15**

Chicken Fettuccine

Sauteed chicken breast tossed with fettuccine and fresh alfredo sauce. **\$12**

New York Strip

Aged center cut NY strip seasoned, grilled to perfection and finished a touch of garlic butter. Served with garlic mashed potatoes and seasonal vegetables. **\$21**

Prime Rib (as available)

Seasoned and slow roasted, served with jujus, creamy horseradish, garlic mashed potatoes and seasonal vegetables. **\$17**

Herb Crusted Filet of Salmon

Fresh salmon sauteed to perfection, served with garlic mashed potatoes or angel hair pasta, and seasonal vegetables. **\$19**

Shrimp Scampi

Tossed with cloves of garlic, white wine, fresh basil and tomato. Served with angel hair pasta. **\$18**

DESSERTS

Tiramisu

Classic italian coffee dipped cake with mascarpone cream and cocoa. **\$5**

Crème Brulee

Our house made vanilla crème brulee served with fresh whipped cream and seasonal berries. **\$5**

Chocolate Mousse Trilogy

Layers of white, dark, and milk chocolate. Served with coulis. **\$5**

Italian Lemon Mist Cake

White cake layered with lemon cream. **\$5**

Chocolate Lava Cake

The ultimate chocolate lovers. **\$5**

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