

DINNER

Salads

CAESAR

romaine lettuce tossed with our own caesar dressing,
garlic crouton, shredded parmesan cheese and capers

grilled chicken \$16

grilled shrimp \$18

grilled tuna or salmon \$22

MANDARIN

romaine lettuce, mandarin orange, red pepper, walnut,
raisin, red onion, sesame dressing

grilled chicken \$17

grilled shrimp \$19

grilled tuna or salmon \$23

MESCLUN \$16

grilled **portobello mushroom**, wild baby greens, roasted red pepper,
red onion, carrot, black olive, garlic crouton, sesame dressing

GRILLED VEGETABLE \$14

onion, pepper, zucchini, mushroom, tomato, vinaigrette dressing

Burger

CHAR-GRILLED 10 oz. BURGER \$12

on grilled sourdough bread with lettuce, tomato, red onion and house cut fries

CHEESE or BACON \$2 extra

THURSDAY NIGHT BBQ SPECIAL

COMPLIMENTARY GLASS OF SANGRIA (dine in only) \$24

choice of: BABY BACK RIBS, HALF CHICKEN, PORK CHOPS or SHRIMP
includes house salad, choice of potato and vegetable of the day

Pastas

includes house salad (chopped \$1 extra)
sesame, vinaigrette or blue cheese dressing

HOUSE PASTA \$22

linguini, shrimp, proscuitto, pine nut, capers,
black olive, spinach and roasted tomato

PENNE A LA VODKA \$22

topped with grilled chicken or shrimp

LINGUINI WITH SHRIMP \$20

in olive oil, garlic and clam juice or marinara sauce

BOW TIE \$20

shiitake mushroom, tomato and basil, shrimp or chicken

PASTA PRIMAVERA \$16

linguini, julienne vegetables in light garlic consomme

Entrees

includes house salad (chopped \$1 extra)
sesame, vinaigrette or blue cheese dressing
a choice of roasted garlic mashed potato, house cut fries or baked potato (skins \$2 extra)
and vegetable of the day
substitute house salad for caesar or emperor salad \$3 extra

BROILED STUFFED SHRIMP \$27

with lump crabmeat and beurre blanc sauce

PAN SEARED SESAME COATED TUNA \$30

with horseradish and sesame vinaigrette

GRILLED FILLET OF SALMON \$26

with dijon mustard cream sauce

GRILLED MARINATED SHRIMP \$21

in garlic and herbs

TWIN LUMP CRAB CAKES \$23

with Louie sauce

GRILLED RACK OF LAMB \$31
with fresh mint sauce and mint jelly

NEW YORK STRIP STEAK \$27 with GARLIC SHRIMP \$32
char-grilled plain or with black peppercorn sauce

GRILLED SKIRT STEAK \$26 with GARLIC SHRIMP \$31
marinated in garlic and herbs

GRILLED HANGER STEAK \$26
tender cut of beef loin steak in oriental marinade

BAKED MEATLOAF \$17
home style with mushroom gravy

BBQ BABY BACK RIBS \$25
prepared with our own BBQ sauce

GRILLED PORK CHOPS \$24
two center cuts in garlic and sage marinade

GRILLED BREAST OF CHICKEN STUFFED WITH GOAT CHEESE \$22
roasted pepper, capers, black olive and fresh herbs

GRILLED BREAST OF CHICKEN \$19
with mango relish

PAN SEARED CHICKEN TERIYAKI \$19
sliced breast of chicken in teriyaki glaze

CHICKEN ALMONDINE \$19
golden fried, topped with honey-dijon sauce and toasted almonds

prices subject to change without notice