



GRILL & TAP
NEW AMERICAN
CUISINE
HI DEF SPORTS

Delicious Drinkz

****Happy Hour****

Everyday

2.50 Pints

Selected Drafts

3.00 Wells

3.00 Bloody Mary

3.00 Seagram's

Sweet Tea

3.00 House Wine

Draft Beers

Served in frosted pint glasses

Ziegenbock 3.75

Bud Light 4.00

Coors Light 4.00

Mich Ultra 4.00

Miller Lite 4.00

Guinness Draught 4.75

one of the most successful beer brands defined by it's rich creamy head

Blue Moon 4.75

wheat ale served with an orange wedge

Dos Equis XX Lager 4.75

A refreshing, crisp, golden lager brewed with roasted malts and choice hops

Shiner Black Lager 4.00

a rare and delicious beer true to it's Czech and German heritage

Shiner Bock 4.00

mild dark brown ale with hint of roasted sweetness

Fat Tire Amber Ale 4.75

A rich, copper colored brew that reveals hints of caramel, cherry, pear, florals, and hops

Sam Adams

Seasonal Tap 4.75

Octoberfest, Winter Lager, Noble Pils & Summer Ale

Bottled Beer

Anchor Steam * Bud Light

Bud * Coors Light

*** Miller Light**

*** Bass Ale * Corona**

Corona Light * Heineken*

Amstel Light * Mich Ultra *

Pacifico *

Sam Adams Lager

Specialty Drinks

Apple Tini 7.75

Vodka, Apple Pucker, Midori and fresh juices

Apple Tini 3.00 at Happy Hour

The Big O 7.75

Vodka, Amaretto, OJ & sour

Chocolate Covered Cherry 7.75

Vanilla vodka, Godiva, Baileys and grenadine

Cosmic Cosmo 7.75

Vodka, Grand Marnier, OJ, and Cranberry

The Desperate Housewife 7.75

Vodka, Chambord, Peach Schnapps & Lime Juice

Flirtini (AKA French Martini) 7.75

Vodka, Grand Marnier, Chambord and Orange Juice

Lava Flow 7.75

Coconut Rum, Banana, Pineapple, and Strawberry

Pineapple Cosmo 7.75

Rum, Triple Sec, Cranberry & Pineapple

Raspberry

Lemon Drop 7.75

Vodka, Chambord, OJ, and Lemon Juice

Thin Mint Tini 7.75

Vanilla Vodka, Godiva, Baileys & Crème de Menthe

Wedding Cake 7.75

Vanilla Vodka, Amaretto, Pineapple and Cranberry

WINE ON YOUR MIND?

ASK TO SEE OUR EXTENSIVE WINE LIST

House Speciality FROZEN

MARGARITAS

Only 3.00 at Happy Hour

Make it a meltdown for only 1.00 more

CHOOSE FROM APPLE PUCKER, CHAMBORD, AMARETTO, OR MELON LIQUEUR

Premium Spirits

*Absolut * Belvedere * Grey Goose*

*Grey Goose Orange * Ketel One*

*Ketel One Citrus * Svedka Vanilla*

*Stoli * 3 Olives Grape*

Smirnoff Raspberry

** Smirnoff Blueberry * Tito's*

*Bombay Sapphire * Tanqueray*

*Bacardi * Captain Morgan*

*Malibu * Cuervo Gold*

*Patron Anejo * Patron Silver*

*Crown * Crown Black * Jack Daniels * Jim Beam*

** Seven * Jameson*

** Makers Mark * Wild Turkey*

** Crown Black * Johnny Walker Red*

*Chivas * Dewars * Glenlivet **

*Johnny Walker Black * Oban 12year*

Beverages

Coke, Diet Coke, Dr. Pepper, Lemonade,

Sprite, Root Beer, Iced Tea,

Coffee, and Milk

Juice's: Cranberry, Grapefruit,

Orange and Pineapple

HAPPY HOUR

11:00 AM

UNTIL 7:00PM

EVERYDAY

APPETIZERS

CRAB CAKES

TWO JUMBO CRAB CAKES WITH A
LEMON-PESTO SAUCE

7.98

BAKED APRICOT BRIE

PUFFED PASTRY FILLED WITH FRENCH BRIE AND
APRICOT PUREE TOPPED WITH RASPBERRY DRIZZLE
AND PEACH GLAZE

6.98

PACIFIC CALAMARI

SPICY FRIED CALAMARI WITH A
RED BELL PEPPER AIOLI

7.98

SEARED AHI TUNA

SUSHI GRADE TUNA WITH WASABI AIOLI,
MANGO RELISH, IN A SOY REDUCTION

8.98

BEEF & ROASTED GARLIC CANAPÉS

TOASTED FOCACCIA TOPPED WITH
SLICED FILET MIGNON, HORSERADISH AIOLI,
ROASTED GARLIC CLOVES
AND FRIED SWEET POTATO STRINGS

8.98

SPINACH ARTICHOKE DIP

CREAMY MIXTURE OF CRABMEAT, SPINACH,
ARTICHOKE HEARTS AND MONTEREY JACK CHEESE,
SERVED WITH TOAST POINTS

6.98

WINGS, WINGS, WINGS

ORIGINAL BUFFALO, CHIPOLTE BBQ, DOUBLE DIPPED,
MANGO JALAPENO, OR
GARLIC LEMON PEPPER,
BONE IN OR BONELESS

8 FOR 6.98, 16 FOR 12.98, OR

24 FOR 16.98

SUPER NACHO'S

A BED OF TORTILLA CHIPS COVERED WITH
TACO MEAT, BLACK BEANS, CHEDDAR CHEESE,
JACK CHEESE, ONIONS, TOMATOES, CHIVES,
SOUR CREAM, AND SALSA

8.98

**SUB FAJITA CHICKEN OR FAJITA BEEF FOR AN
ADDITIONAL 1.00**

SIGNATURE CHEESE FRIES

WAFFLE FRIES COVERED WITH MELTED WHITE QUESO,
PARMESAN, AND BLEU CHEESE,
AND TOPPED WITH CHIVES

8.98

SHRIMP COCKTAIL

FRESH CHILLED JUMBO SHRIMP SERVED WITH
OUR SPECIAL RECIPE COCKTAIL SAUCE

8.98

HAND BATTERED JALAPENO CAPS, SPICY MUSHROOMS, OR FRIED PICKLES

YOUR CHOICE; OR TRY ALL THREE! SERVED
WITH CHIPOTLE RANCH

5.98 each

APPETIZERS

LOADED QUESO DIP

WITH PICO DE GALLO, SOUR CREAM, GUACOMOLE,
TACO MEAT, AND SALSA

7.98

**OR CREAMY QUESO TOPPED WITH
PICO DE GALLO FOR 6.98**

LOADED POTATO SKINS

POTATO WEDGES TOPPED WITH CHEDDAR,
SOUR CREAM, BACON BITS, AND CHIVES

7.98

MAUI MEATBALLS

HOME-MADE MEATBALLS WITH RED ONION AND
PINEAPPLE SERVED IN OUR ORIGINAL BARBEQUE
SAUCE

8.98

MOZZARELLA STICKS

OR FRIED ZUCCHINI

CRISPY BATTERED MOZZARELLA STICKS OR HAND
BREADED ZUCCHINI SERVED WITH
OUR OWN TOMATO-BASIL DIPPING SAUCE

5.98 each

CLASSIC CHEESE FRIES

HAND CUT FRIES SMOTHERED IN MELTED CHEDDAR,
SERVED WITH RANCH

5.98

FRIED SHRIMP OR BUFFALO SHRIMP

JUMBO SHRIMP HAND BREADED AND SERVED WITH
OUR SPECIAL RECIPE COCKTAIL SAUCE OR RANCH

8.98 each

COCONUT CRUSTED SHRIMP

JUMBO SHRIMP DIPPED IN COCONUT MILK AND FRESH
COCONUT SERVED WITH
CAYENNE PEPPER MANGO SAUCE

8.98

STEAK OR CHICKEN QUESADILLAS

YOUR CHOICE, CHICKEN OR STEAK WITH PEPPERS,
BLACK BEANS, ONIONS, CILANTRO,
CHEDDAR AND JACK CHEESE

7.98 each

PECAN CRUSTED CHICKEN STRIPS

SERVED WITH OUR FAMOUS
HONEY BUTTER PECAN SAUCE

6.98

AVOCADO EGG ROLLS

FRESH AVOCADO, SUN DRIED TOMATO, ONION, AND
CILANTRO FRIED IN CRISP WONTONS AND
SERVED WITH SOY-GINGER SAUCE

7.98

STUFFED MUSHROOMS

DEEP FRIED BUTTON MUSHROOMS STUFFED WITH
FRESH MOZZARELLA AND VEGETABLES
WITH A PESTO CREAM SAUCE

7.98

SWEET & SPICY SHRIMP

JUMBO SHRIMP SAUTEED WITH LEMON, LIME, AND
PEPPERS IN A ZESTY SWEET RED CHILI SAUCE

8.98

SOUPS

CHICKEN TORTILLA SOUP

3.98 BOWL

CRAB & ASPARAGUS BISQUE

FRESH ASPARAGUS BLENDED WITH CREAM, GARLIC, AND WHITE WINE, GARNISHED WITH CRABMEAT, TOMATO, AND BASIL PESTO

3.98 BOWL

BAKED POTATO SOUP

A CREAMY BLEND OF POTATOES AND BACON TOPPED WITH CHEDDAR CHEESE AND CHIVES, SERVED WITH CRACKERS

3.98 BOWL

CHICKEN POBLANO CHOWDER

A CREAMY BLEND OF ROASTED POBLANO PEPPERS AND DICED CHICKEN TOPPED WITH TORTILLA STRIPS

3.98 BOWL

ADD A CUP OF SOUP

TO ANY ENTRÉE FOR ONLY 2.98

DINNER SALADS

SOUTHWESTERN COBB SALAD

CILANTRO SEARED CHICKEN BREAST ON A BED OF MIXED GREENS, WITH BLACK BEANS, PEPPER JACK CHEESE, CHOPPED EGG, MUSHROOMS, TOMATO AND GUACAMOLE

9.98

BUFFALO CHICKEN SALAD

CRISPY CHICKEN WITH OUR SPICY BUFFALO SAUCE OR OUR CHIPOTLE BBQ SAUCE ON A BED OF MIXED GREENS WITH TOMATOES, ONION, BELL PEPPERS, AND BLEU CHEESE CRUMBLES SERVED WITH RANCH

9.98

BLACKENED SALMON SALAD

NORTH ATLANTIC SALMON, BLACKENED, ON A BED OF MIXED GREENS WITH CHOPPED EGGS, MUSHROOMS, PURPLE ONION, TOMATOES, AND TOPPED WITH SESAME SEEDS

10.98

CARVED RIBEYE SALAD

SLICES OF DELICIOUS RIBEYE SERVED ON A BED OF ROMAINE LETTUCE WITH SAUTEED BELL PEPPERS, MUSHROOMS, ONIONS, TOMATOES, PARMESAN CHEESE, TORTILLA STRIPS, AND FRESH AU JUS OVER THE TOP

9.98

ULTIMATE TACO SALAD

A LARGE TORTILLA SHELL WITH SPICY BEEF, BLACK BEANS, JACK AND CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, FRESH SALSA, GUACAMOLE AND CHIPOTLE RANCH DRESSING

9.98

FAJITA STEAK OR FAJITA CHICKEN SALAD

A LARGE TORTILLA SHELL WITH FAJITA STEAK OR FAJITA CHICKEN, BLACK BEANS, JACK AND CHEDDAR CHEESE, LETTUCE, TOMATO, ONION, FRESH SALSA, GUACAMOLE, SERVED WITH CHIPOTLE RANCH

10.98

APPETIZER SALADS

MIXED BABY GREENS SALAD

SPICY CANDIED WALNUTS, GRANNY SMITH APPLES, AND BLEU CHEESE CRUMBLES, AND SERVED WITH A RASPBERRY-BASIL VINAIGRETTE

3.98

CHOP SALAD

SPINACH, ROMAINE, BLEU CHEESE CRUMBLES, ROMA TOMATOES, RED ONION, AND SERVED WITH A FRESH BALSAMIC DRESSING

3.98

HOUSE SALAD

MIXED GREENS, BACON, EGG, FETA CHEESE, CROUTONS, AND SERVED WITH RANCH DRESSING

3.98

CAESAR SALAD

CAESAR TOPPED WITH PARMESAN AND TOASTED CROUTONS

3.98

ADD A SALAD TO ANY ENTRÉE FOR ONLY 2.98

DINNER SALADS

CAJUN CEASAR SALAD

JUMBO CEASAR SALAD TOPPED WITH BLACKENED CHICKEN, PARMESAN CHEESE, AND TOASTED CROUTONS

9.98

TORTILLA CHICKEN SALAD

TRI-COLORED TORTILLA CRUSTED CHICKEN WITH BLACK BEANS, ROASTED CORN, PICO DE GALLO, SLICED AVOCADO, FRESH CILANTRO PEPPER JACK CHEESE AND SERVED WITH CHIPOTLE RANCH

9.98

MONTEREY CHICKEN SALAD

CRISPY CHICKEN BREAST ON MIXED GREENS, WITH BACON PIECES, PEPPER JACK CHEESE, TOMATOES, ONIONS, AND GUACAMOLE

9.98

PECAN CRUSTED CHICKEN SALAD

SERVED ON A BED OF MIXED GREENS, WITH BELL PEPPERS, MUSHROOMS, TOMATOES, CHIVES, AND MAPLE BALSAMIC DRESSING AND HONEY BUTTER PECAN SAUCE

9.98

SLIM ASIAN TUNA SALAD

SESAME CRUSTED SEARED AHI TUNA, ROMAINE, SNAP PEAS, CARROTS, GREEN ONION, CRISPY NOODLES, ALMONDS, SERVED WITH A LOW-CALORIE SESAME-SOY DRESSING

10.98

**MAKE ANY DINNER SALAD A WRAP WITH
REGULAR FRIES FOR NO ADDITIONAL CHARGE**

DRESSINGS

RANCH, CHIPOTLE RANCH, BLEU CHEESE, RASPBERRY VINAIGRETTE, ITALIAN, MAPLE BALSAMIC VINAIGRETTE, HONEY DIJON, PARMESAN PEPPERCORN, OR LOW CALORIE SESAME SOY

SANDWICH BOARD

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES OR SUBSTITUTE ONION RINGS, HOMEMADE POTATO SALAD OR SEASONED WAFFLE FRIES FOR AN ADDITIONAL .99

THE TRADITIONAL CLUB

GRILLED CHICKEN BREAST, TURKEY, BACON, AND ROASTED POBLANO SERVED ON GRILLED FOCCACIA WITH CILANTRO MAYONNAISE, AND TOPPED WITH LETTUCE, TOMATO AND ONION
9.98

TURKEY AVOCADO MELT

WARMED TURKEY BREAST WITH CARAMELIZED ONION, TOMATO, AVOCADO, AND PEPPER JACK CHEESE ON GRILLED FOCCACIA
9.98

PRIME RIB DIP

SLICES OF PRIME RIB, JACK CHEESE, AND HORSERADISH SAUCE ON GRILLED FOCCACIA WITH AU JUS FOR DIPPING
9.98

PHILADELPHIA CHEESE STEAK

CARVED RIBEYE WITH JACK CHEESE, BELL PEPPERS, AND ONIONS, ON GRILLED FOCCACIA
9.98

SUB GRILLED CHICKEN FOR NO ADDITIONAL CHARGE

TEXAS STYLE REUBEN

SEARED CORNED BEEF, WARM SAUERKRAUT, AND PEPPER JACK CHEESE ON FRESH BAKED RYE BREAD WITH THOUSAND ISLAND DRESSING
9.98

BUFFALO CHICKEN SANDWICH

SPICY CRISPY CHICKEN WITH LETTUCE, TOMATO, AND TOPPED WITH RANCH AND BLEU CHEESE CRUMBLES
9.98

RANCH SANDWICH

GRILLED CHICKEN BREAST WITH PEPPER JACK CHEESE, LETTUCE, TOMATO, TOASTED ONION STRINGS, AND PARMESAN PEPPER CORN SAUCE
9.98

OR SUBSTITUTE HOMESTYLE CRISPY CHICKEN FOR NO ADDITIONAL CHARGE

LEMON PEPPER CHICKEN SANDWICH

LEMON CHICKEN, BACON, AVOCADO, MELTED JACK CHEESE, LETTUCE, TOMATO, ONION, AND CILANTRO MAYONNAISE
9.98

CHICKEN PARMESAN

HAND BREADED FRESH CHICKEN BREAST SMOTHERED WITH MOZZARELLA AND PARMESAN CHEESE AND TOPPED WITH MARINARA SAUCE SERVED ON GRILLED FOCCACIA
9.98

MAKE ANY SANDWICH A WRAP FOR NO ADDITIONAL CHARGE

BURGERS AND FAJITA'S

OUR BURGERS ARE HAND PACKED DAILY ALL BURGERS ARE SERVED WITH FRENCH FRIES OR SUBSTITUTE ONION RINGS, HOME MADE POTATO SALAD OR SEASONED WAFFLE FRIES FOR AN ADDITIONAL .99

SLIDER'S

THREE MINI BURGERS TOPPED WITH SAUTEED ONIONS, AND PICKLES,
7.98

ADD CHEESE FOR AN ADDITIONAL .50

THE CLASSIC BURGER

WITH CHEDDAR CHEESE, LETTUCE, ONION, TOMATO, AND OUR SPECIAL SAUCE
7.98

BBQ BACON BURGER

BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, AND TOASTED ONION STRINGS
8.98

MUSHROOM BURGER

WITH SAUTEED MUSHROOMS, CARAMELIZED ONION, SPICY DIJONNAISE, AND MONTEREY JACK CHEESE
8.98

POBLANO BURGER

WITH ROASTED POBLANO PEPPER, CHEDDAR CHEESE, TOMATO, LETTUCE, AND CILANTRO MAYONNAISE
8.98

BLUE CHEESE BURGER

WITH BLUE CHEESE CRUMBLES, TOMATO, CARAMELIZED ONION, AND RANCH DRESSING
8.98

CALIFORNIAN

WITH FRESH AVOCADO, TOASTED ONION STRINGS, LETTUCE, MONTEREY JACK CHEESE, AND OUR SECRET MAYONNAISE
8.98

SUB GRILLED CHICKEN ON ANY BURGER FOR AN ADDITIONAL 1.00

FAJITA'S

BEEF OR CHICKEN FAJITA'S

WITH BELL PEPPERS, ONIONS, SERVED WITH CHEDDAR CHEESE, SOUR CREAM, SHREDDED LETTUCE, PICO DE GALLO, RANCHERO BEANS, AND FLOUR TORTILLA'S
13.98

MELTED COMBO FAJITA SKILLET

FAJITA STEAK AND FAJITA CHICKEN WITH MELTED CHEDDAR CHEESE SERVED ON A BED OF BELL PEPPERS AND ONIONS, SERVED WITH SOUR CREAM, SHREDDED LETTUCE, PICO DE GALLO, RANCHERO BEANS, AND FLOUR TORTILLA'S
14.98

BLACKENED SHRIMP FAJITA

WITH BELL PEPPERS, ONIONS, SERVED WITH CHEDDAR CHEESE, SOUR CREAM, SHREDDED LETTUCE, PICO DE GALLO, RANCHERO BEANS, AND FLOUR TORTILLA'S
15.98

STEAKS AND SUCH

CARNEROS FILET MIGNON

PREMIUM CUT, GRILLED AND TOPPED WITH
CARAMELIZED ONIONS, MELTED BLEU CHEESE
IN A SHIRAZ DEMI GLACE ON
DIJON-CHIVE MASHED POTATOES
6 OUNCE CUT 17.98
10 OUNCE CUT 19.98

ALEXANDER VALLEY RIBEYE

12-OUNCE CUT, PEPPER CRUSTED THEN GRILLED,
TOPPED WITH FRIED ONIONS, MUSHROOM MERLOT
DEMI-GLACE AND A SIDE OF
BLEU CHEESE MASHED POTATOES
16.98

JALAPENO STRIP

10- OUNCE CUT, GRILLED AND SMOTHERED IN A RICH
JALAPENO BÉARNAISE, SERVED WITH PARMESAN
MASHED POTATOES AND GRILLED ASPARAGUS
16.98

STUFFED FILET MIGNON

GRILLED 6-OUNCE CUT, STUFFED WITH SMOKED
BACON AND BLEU CHEESE CRUMBLES, TOPPED WITH A
RED WINE REDUCTION AND SERVED WITH SUN-DRIED
TOMATO MASHED POTATOES
AND GRILLED ASPARAGUS
19.98

STUFFED STRIP STEAK

10- OUNCE CUT STUFFED WITH
BLEU CHEESE CRUMBLES, BACON, AND SPINACH
SERVED WITH BASIL PESTO MASHED POTATOES,
AND GRILLED ASPARAGUS
16.98

MARINATED STRIP STEAK

10-OUNCE SEARED CUT, MARINATED IN
FRESH ROSEMARY AND GARLIC, TOPPED WITH
BRANDY SAUTÉED MUSHROOMS AND SERVED WITH
A SIDE OF BUTTER MASHED POTATOES
AND GRILLED ASPARAGUS
16.98

SMOTHERED STRIP STEAK

GRILLED 10 OUNCE CUT TOPPED WITH BACON PIECES,
AND MELTED CHEDDAR CHEESE, AND SERVED
WITH GARLIC MASHED POTATOES,
GRILLED ASPARAGUS
16.98

CHICKEN FRIED STEAK OR CHICKEN FRIED CHICKEN

HAND BATTERED AND TOPPED WITH OUR ORIGINAL
FIVE PEPPER GRAVY, SERVED WITH
BUTTER MASHED POTATOES
AND SAUTEED VEGETABLES
11.98

**RARE-COOL, RED CENTER / MEDIUM
RARE-WARM, RED CENTER / MEDIUM-
HOT, PINK CENTER / MEDIUM WELL-
HOT, THIN LINE OF PINK /
WELL-HOT, NO PINK**

FRESH SEAFOOD

CRAB STUFFED CHILEAN SEA BASS

OUR SIGNATURE ENTRÉE! HORSERADISH CRUSTED
THEN SEARED AND SERVED WITH A
CITRUS-CHAMPAGNE SAUCE
ON GINGER-CHIVE RISOTTO
19.98

FIRE GRILLED ATLANTIC SALMON

WITH AN AVOCADO SALSA AND MANGO RELISH
ON HORSERADISH POTATOES
WITH SAUTÉED BROCCOLI
14.98

CAJUN TILAPIA

CAJUN SEARED TILAPIA FILET TOPPED WITH
A CRAWFISH ETOUFFÉE SAUCE
AND SERVED WITH BROWN RICE
13.98

LEMON SOLE

PAN SAUTEED LEMON SOLE TOPPED WITH A
CHARDONNAY CITRUS SAUCE AND SERVED WITH
SUNDRIED TOMATO PESTO MASHED POTATOES AND
GRILLED ASPARAGUS
15.98

SAUTEED FLOUNDER

PAN SAUTÉED FLOUNDER, TOPPED WITH FRESH
LOBSTER AND VEGGIES, IN A
CHIPOTLE BUTTER SAUCE AND
SERVED WITH GRILLED ASPARAGUS
15.98

TILAPIA & JUMBO SHRIMP QUESADILLAS

TILAPIA AND SHRIMP SERVED IN A JALAPENO
TORTILLA WITH MELTED CHEESE, PICO DE GALLO,
BLACK BEANS, AND CORN. ACCOMPANIED WITH
SPANISH RICE, RANCHERO BEANS, AND SOUR CREAM
14.98

TORTILLA CRUSTED TILAPIA

TOPPED WITH FRESH SPINACH AND PICO DE GALLO IN
A MONTEREY CREAM SAUCE, SERVED WITH
FRESH SLICED AVOCADO, SPANISH RICE
AND TOPPED WITH TORTILLA STRIPS
14.98

CILANTRO SEARED AHI TUNA

PAN SEARED MEDIUM RARE SERVED WITH WASABI
AIOLI AND SOY REDUCTION ON CHIVE-SOY RISOTTO
16.98

WEST COAST FISH TACOS

SEASONED TILAPIA, AVOCADO RELISH, LETTUCE,
TOMATO AND SHREDDED PEPPER JACK ON GRILLED
CORN TORTILLAS WITH A SIDE OF RANCHERO BEANS,
SPANISH RICE AND FRESH CILANTRO SOUR CREAM
12.99

SEAFOOD PASTA

SHRIMP, SALMON, AND TILAPIA TOPPED WITH
SPINACH, PICO DE GALLO, AND PARMESAN CHEESE
TOSSED IN FRESH ROASTED GARLIC OLIVE OIL
AND SERVED OVER PENNE PASTA
15.98

CHEF'S CREATIONS

RUSSIAN RIVER CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH A BALSAMIC-CAPER BEURRE BLANC AND SERVED WITH HOMEMADE GARLIC MASHED POTATOES AND SAUTÉED BABY SPINACH

13.98

CLASSIC FISH & CHIPS

BEER BATTERED DEEP FRIED COD SERVED WITH FRENCH FRIES, SWEET CREAMED CORN, AND HOMEMADE TARTAR SAUCE

12.98

SUB WAFFLE FRIES, ONION RINGS OR POTATO SALAD FOR AN ADDITIONAL .99

RICH & SINFUL PASTA

GOUDA CHEESE FILLED TRI-COLORED TORTELLINI TOSSED IN A CREAMY FOUR-CHEESE MIXTURE OF GORGONZOLA, ROMANO, MOZZARELLA, AND PARMESAN

13.98

DOUBLE TROUBLE

TRADITIONAL LASAGNA ON THE BOTTOM LAYERS WITH FRESH MEAT, RICOTTA, MOZZARELLA, PARMESAN CHEESE AND A CALIFORNIA TWIST OF SPINACH AND PESTO-ALFREDO SAUCE

13.98

PESTO CHICKEN PARMESAN

(A.K.A SONOMA CHICKEN)

PESTO AND PARMESAN CRUSTED CHICKEN SERVED OVER PENNE PASTA WITH TOMATOES AND FRESH CHIVES IN OUR AURORA SAUCE

13.98

CAJUN SHRIMP ALFREDO

BLACKENED JUMBO SHRIMP WITH PENNE PASTA, MUSHROOMS, AND TOMATOES, TOSSED IN A CREAMY GARLIC ALFREDO SAUCE

14.98

TRADITIONAL 10" PIZZA'S

CHEESE 9.98

PEPPERONI 9.98

SAUSAGE 9.98

PEPPERONI & SAUSAGE 10.98

SAUSAGE & MUSHROOM 10.98

PEPPERONI & MUSHROOM 10.98

CALZONES

PIZZA TURNOVERS FILLED WITH MOZZARELLA AND RICOTTA CHEESE SERVED WITH OUR HOME MADE TOMATO BASIL SAUCE

PEPPERONI

SAUSAGE

VEGGIE

SPINACH & MUSHROOM

PEPPERONI & SAUSAGE

SAUSAGE & MUSHROOM

PEPPERONI & MUSHROOM

CHOOSE ANY ONE OF THE VARIETIES LISTED ABOVE FOR ONLY 8.98

CHEF'S CREATIONS

TOMATO PESTO SHRIMP PASTA

CITRUS SAUTÉED SHRIMP, BUTTON MUSHROOMS, TOMATOES, AND BABY SPINACH TOSSED WITH PENNE IN A SUN DRIED TOMATO-PESTO CREAM SAUCE

13.98

CHICKEN CARBONARA

SAUTÉED CHICKEN BREAST SERVED OVER LINGUINI PASTA TOSSED WITH SMOKED BACON, ROASTED CORN, TOMATOES, AND PARMESAN CHEESE IN A PEPPER CREAM SAUCE

13.98

CAJUN JAMBALAYA

A CREOLE MIXTURE OF TOMATO, ONION, GREEN PEPPERS, CHICKEN, SHRIMP, AND SMOKED ANDOUILLE SAUSAGE IN A SPICY CAJUN SAUCE SERVED OVER BROWN RICE

13.98

SHRIMP & CHICKEN SKEWERS

TOPPED WITH A CAYENNE MANGO SAUCE, GRILLED ONIONS AND PEPPERS, AND SERVED WITH SOY CHIVE RISOTTO

14.98

PECAN CHICKEN

PECAN CRUSTED CRISPY FRIED CHICKEN TOPPED WITH HONEY BUTTER PECAN SAUCE AND SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

12.98

ORANGE CRUSTED TILAPIA & SHRIMP

ORANGE CRUSTED TILAPIA & SEARED JUMBO SHRIMP, TOPPED IN A CITRUS CHARDONNAY SAUCE, SERVED WITH SOY CHIVE RISOTTO, AND GRILLED ASPARAGUS

15.98

RIO GRANDE CHICKEN

BLACKENED CHICKEN TOPPED WITH A CHARDONNAY CITRUS SAUCE AND SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS

13.98

SPECIALITY 10" PIZZA'S

MARGARITA 10.98

CHOPPED TOMATO, MOZZARELLA AND PARMESAN CHEESE SEASONED WITH FRESH HERBS AND SPICES

VEGGIE 10.98

MUSHROOM, TOMATO, ONION, BELL PEPPER, AND FRESH BASIL

SPINACH 10.98

FRESH SPINACH, GARLIC, MOZZARELLA, AND PESTO ALFREDO SAUCE

HAWAIIAN 10.98

HAM, PINEAPPLE, PURPLE ONION, AND MOZZARELLA

SUPREME 10.98

PEPPERONI, SAUSAGE, MUSHROOM, ONION, AND BELL PEPPER

BUFFALO CHICKEN 10.98

GRILLED CHICKEN, BELL PEPPERS, BLUE CHEESE, MOZZARELLA, AND BUFFALO SAUCE

JUST DESSERTS

CRÈME BRULÉE

*SMOOTH CREAMY HOME MADE VANILLA CUSTARD TOPPED WITH
CARAMELIZED SUGAR AND GARNISHED WITH FRESH CUT
STRAWBERRIES*

5.98

WHITE CHOCOLATE RASPBERRY CHEESECAKE

*WHITE CHOCOLATE CHEESECAKE TOPPED WITH JUICY RED
RASPBERRIES ON A CHOCOLATE CRUST*

5.98

TURTLE CHEESECAKE

*DECADENT CARAMEL CHEESECAKE OOZING WITH CHOCOLATE,
PECANS AND WHIPPED CHOCOLATE MOUSSE GANACHE*

5.98

CHOCOLATE MOUSSE-GANACHE CAKE

*RICH CHOCOLATE MOUSSE LAYERED BETWEEN HOMEMADE
CHOCOLATE CAKE, DRIZZLED WITH A CHOCOLATE GANACHE SAUCE
AND SERVED WITH VANILLA ICE CREAM*

5.98

CARROT CAKE

*THREE LAYER CARROT CAKE FULL OF CARROTS, RAISINS,
PINEAPPLE, AND WALNUTS, WITH A CREAM CHEESE FROSTING*

5.98

MOSCATO BERRY TIRA MISU

*SWEET RED RASPBERRIES AND BLUEBERRIES WITH CREAMY
MARSCARPONE MOUSSE, LAYERED WITH TENDER GENOISE SOAKED
IN A MOSCATO WINE ESSENCE*

5.98

BAKED APRICOT BRIE

*PUFFED PASTRY FILLED WITH FRENCH BRIE AND APRICOT PUREE
TOPPED WITH RASPBERRY DRIZZLE AND PEACH GLAZE*

6.98