



Starters

Soup of the Day \$3 Cup | \$5 Bowl

Please ask your server

Taquitos \$12

x3 Chicken & Cheese Rolled Tortilla Served w/Salsa and Sour Cream

Chicken Wings \$12 (SP)

x6 Chicken Wings w/BBQ & Wing Sauce
Served w/Celery Sticks & Bleu Cheese Dipping Sauce

Shrimp Cocktail \$12 (GF, DF)

Five Poached Shrimp
Served w/House Cocktail Sauce

Salads

Garden Salad (GF)

Side \$5 | Entrée \$8

Chopped Romaine Lettuce, Tomato, Cucumber, Carrots. Served w/ Choice of Dressing

Caesar Salad

Side \$5 | Entrée \$8

Chopped Romaine Lettuce, Parmesan Cheese, & Croutons. Tossed w/ Caesar Dressing, Finished w/Lemon

Shrimp Louie Salad (GF)

Side \$10 | Entrée \$12

Chopped Romaine Lettuce, Hard-Boiled Egg, Cucumber, Tomato, Avocado, Bay Shrimp.
Served w/Thousand Island Dressing

Spinach Salad (GF)

Side \$10 | Entrée \$12

Baby Spinach, Garbanzo Beans, Wheat Berries, Feta Cheese, and Craisins Tossed in a Cranberry Vinaigrette

Add grilled chicken, salmon, petite steak, or shrimp to any salad for an additional \$6

Handhelds

Build a Sandwich \$7 (SP)

Turkey, Ham, Roast Beef, Egg Salad, or Tuna Salad on Wheat or Sourdough Bread.

Choice Cheese: Cheddar/Swiss/Pepper Jack

Served w/Crudité Vegetables

Chicken Quesadilla \$8

Large Flour Tortilla Stuffed w/Grilled Chicken, Diced Tomatoes, Green Onion, & Cheddar Cheese
Seared Brown w/Salsa & Sour Cream.

Deluxe Burger \$15

Grilled Wagyu Beef Patty, Cheddar, Lettuce, Tomato, Pickle, Onion, & Aioli on a Brioche Bun.
Served w/French Fries

- (AV) – Black Bean Patty

Entrees

Apricot Pork Loin \$15 (GF, SP)

Slow Roasted Apricot Glazed Pork Loin.
Served w/Baked Potato and Green Peas

Fish & Chips \$12 (SP)

Fried Beer-Battered Cod

Served w/French Fries & Sweet Cabbage Slaw

Sweet Chili Salmon \$15 (GF, DF)

Served w/Jasmine Rice and Green Beans

Grilled Chicken Breast \$12

Flame-Broiled Chicken Breast. Served w/Mashed Potatoes & Broccoli

Choice Steak

Petite \$15 or Tenderloin Steak \$21 (GF, DF)

Choice Steak w/Sautéed Mushrooms & Garlic
Served w/Baked Potato and Broccoli

Highlights

Chicken Fried Steak \$14 (SP)

Classic Breaded Beef w/Mashed Potatoes & Country Gravy and Corn on the Cob

Kalua Pork Taco \$15 (GF, DF, SP)

Marinated Pulled Pork, Sweet Coleslaw, Flour Tortillas, and a Drizzle of Creole Remoulade

Sole Florentine \$15 (GF)

Sole Rolled w/Fresh Spinach Topped with a Lemon Parsley Sauce. Served w/Jasmine Rice & Green Beans

Pasta Dishes

Spaghetti \$10 (SP)

Angel Hair Pasta w/Marinara Sauce

Served w/ Garlic Bread

Cheese Spinach Ravioli \$12 (SP)

Cream Cheese & Spinach-Filled Ravioli Topped w/Alfredo Sauce. Served w/Garlic Bread & Broccoli

Orecchiette Pasta \$12 (V, SP)

Pasta w/Fresh Spinach & Pine Nuts

Tossed in a Vegetarian Bolognese Sauce

Served w/Garlic Bread

Add grilled chicken, salmon, petite steak, shrimp, or meatballs to any pasta for an additional \$6

Sides and Vegetables

Mashed Potatoes	\$2	Baked Beans	\$2
Baked Potato	\$2	Beets	\$2
Jasmine Rice	\$2	Broccoli	\$2
Sweet Potato Fries	\$2	Cabbage Slaw	\$2
French Fries	\$2	Corn on the Cob	\$2
Onion Rings	\$2	Crudité Vegetables	\$2
Dinner Roll	\$1	Green Beans	\$2
Choice of Toast	\$1	Green Peas	\$2
Cottage Cheese	\$2		