Current menu April 17 and 18

Housemade chili served with jalapeno cornbread $3.00 Cup, $5.75 Bowl

Lobster Rangoon-Lobster meat, scallion and cream cheese in a flash fried wonton and served with tangy orange sauce. $10.99

Cobb Salad-Grilled chicken breast, chopped bacon, egg, avocado, tomato, cucumber croutons and bleu cheese crumbles atop mixed greens. $10.99

Sesame Seared Ahi Salad-Sushi grade ahi tuna, pan seared rare and placed atop mixed greens, julienne carrot, edamame, water chestnuts, bean sprouts and cashews.

Lemon Pepper Salmon Salad-Grilled Salmon glazed with lemon pepper gastrique over mixed greens tossed with carrots and cucumber wasabi dressing.

Kimchee Salmon-Grilled Scottish salmon glazed with honey kimchee sauce. Served with wild rice and Asian vegetables. $19.99

Fish and Chips (Friday only)- Beer battered Pacific cod served with steak fries and Chef’s vegetable. $17.99

Prime Rib (Saturday only)- Herb encrusted and slow roasted, served au jus with whipped potatoes and chef’s vegetable. $24.99

Blue Cheese Encrusted Sirloin-Hand-cut choice sirloin served with whipped potato and Chef’s vegetable. $18.99

Coffee Rubbed Sirloin with Chimichurri-Hand-cut choice sirloin spice and coffee rubbed, chargrilled and topped with fresh chimichurri. Served with whipped potato and Chef’s vegetable. $18.99

Shrimp Caprese Pasta: Pan seared jumbo shrimp, grape tomatoes, cherry size mozzarella balls, and shaved parmesan cheese tossed with linguini in basil pesto cream sauce. $18.99 (available vegetarian as well)

Bread Pudding with spiced rum sauce $6.99

Chocolate Lava Torte $6.99

Extras
Sautéed Mushrooms $2.99
Sautéed Onions $2.99
Asparagus $3.99
Dinner Salad $3.99
Select beers $2.00
Lockhart Cabernet Sauvignon $19.00
Arena Cabernet Sauvignon $29.00
Arena Chardonnay $29.00
6 packs of wine $60.00 (3 red/white, all red or all white)