

STARTERS

Crab Fritters

Meatball shaped fritters, crab meat, bell peppers, green onions, herbs, tartar sauce

\$10.99

Potato Skins

Topped with cheese, chicken, bacon, and drizzled with ranch dressing

\$9.99

Shrimp Cocktail

Six Tiger shrimp served with a signature homemade cocktail sauce

\$11.99

19 Lettuce Wraps

Crispy lettuce, chicken, diced onions, mushrooms, carrots, garlic and celery

\$11.99

Salmon Cakes

Homemade and served with fresh honey mustard sauce

11.99

Mac & Cheese

Macaroni pasta baked in our homemade creamy cheese sauce, topped with green onions and bread crumbs

\$9.99

Santa Fe Chicken Spring Rolls

Crispy springs rolls stuffed with chicken ,cheese, black beans, and corn

\$10.99

Buffalo Wings

Baked in our homemade sauce served with ranch dressing

\$12.99

Calamari

Classic baby calamari with a marinara dipping sauce

\$11.99

SALADS & SOUPS

SANTA FE SALAD \$13.99

Grilled chicken, fresh corn, black beans, cheese, tortilla strips, avocado, and mixed greens with a chipotle ranch dressing

CAESAR SALAD \$7.99

Crisp romaine greens tossed in a classic Caesar dressing with garlic croutons and parmesan cheese. (add anchovies \$2.00, add chicken \$4.99, add shrimp \$6.99)

THE WEDGE \$9.99

Hearts of romaine, roma tomatoes, bacon bits, blue cheese crumbles, diced red and green onion topped with blue cheese dressing . (add chicken \$4.99, add shrimp \$6.99)

BLEU CHEESE, WALNUT AND GREEN APPLE SALAD \$10.99

Green leaf and romaine lettuce tossed with crisp Granny Smith apples, walnuts, dried cranberries and crumbled blue cheese . (add chicken \$4.99, add shrimp \$6.99)

WASABI AHI SALAD \$17.99

Ahi tuna sesame crusted and lightly seared rare, mix greens, avocado, pineapple and wasabi aioli dressing

GRILLED SALMON SALAD \$17.99

Romaine lettuce, cherry tomatoes, apple, blue cheese crumbles, walnuts, mandarins, radicchio and raspberry vinaigrette dressing

TOMATO BASIL SOUP (non dairy) or CHEF'S DAILY CREATION OF SOUP

CUP \$4.99/BOWL \$6.99

Tomato basil soup or house salad for an additional \$3.99

Soup du jour or Cesar salad 3.99

Surf & Turf \$29.99

Grilled center cut 6oz Filet Mignon accompanied with three grilled large shrimp
Just Filet Mignon – 24.99

Osso Bucco \$19.99

Chefs fall apart pork tender shank cooked in its own juices

Cedar Plank Salmon \$18.99

Fresh salmon seasoned with herbs and baked on a cedar plank

Sword Fish and Crab \$19.99

Pacific swordfish topped with crab stuffing and baked

Pot Roast \$17.99

Fall apart, tender slow cooked, smothered in a delicious gravy

Mediterranean Wild Cod \$17.99

Crusted Cod sautéed with fresh herbs, feta, kalamata, green olives, and sliced pepperoncini's

Rack of Lamb \$29.99

Colorado lamb chops grilled with a garlic thyme sauce

Sand Dabs Meuniere \$17.99

Delicate sand dabs rolled lightly in flour and sautéed with three citrus caper buerre blanc sauce

Macadamia Pollock \$15.99

Wild caught Pollock, macadamia crusted, and finished with an orange ginger buerre blanc sauce

Sweet Potato Crusted Pesce \$16.99

Australian White Fish crusted with sweet potato, pan seared and finished with Romesco sauce and Salsa Fresca

Fish and Chips \$15.99

Beer battered Cod, served with golden French fries, slaw, and tartar sauce

Cheese Burger \$13.99

½ pound burger open faced with 1000 island dressing, served with your choice of golden french fries or slaw (No modifications)

Meatloaf \$14.95

Homemade meatloaf topped with a homemade gravy

Chicken Madeira \$15.99

Sautéed Chicken Breast, fresh asparagus topped with mushroom Madeira sauce and mozzarella cheese

Chicken Elizabeth \$18.99

Pan seared topped with shrimp, artichoke hearts, sautéed in a creamy citrus sauce

Lobster Pasta \$20.99

Lobster meat sautéed with herbs and angel hair pasta tossed with a creamy marinara sauce

Jambalaya \$19.99

Louisiana sausage and shrimp mix of vegetables, rice with a twist of Spanish Chorizo and Garlic Bread.

Lasagna Al Forno \$14.99

Ricotta, mozzarella and Parmesan layered & baked between house made sheets of fresh pasta with meat sauce

Fettuccine Stroganoff \$17.99

Filet Tips, caramelized onions, mushrooms, capers sautéed with a touch of cream and rich brandy demi glace

Eggplant Parmegiana \$13.99

Freshly sliced eggplant topped with marinara and mozzarella then baked and served with fettuccine alfredo

Pizza \$12.99

Hand tossed thin crust pizza with your choice of toppings (\$1.00 per topping)

Angel Hair Pomodoro \$11.99

Roma tomatoes, basil, olive oil, and garlic sautéed in Pinot grigio tossed over angel hair (add chicken \$4.99, shrimp \$6.99)

Trout Almondine \$15.99

Skin on trout filet with roasted almonds served with three citrus butter sauce