



DINNER MENU

DINNER SERVED 4 PM - CLOSING

Gratuity of 20% is added for all parties of 6 or more. We offer a 4% cash discount.
Cash prices are noted in red and card prices in black

Appetizers

YUCCA FRITES 11.99 / 12.47

Served with chipotle dipping sauce.

HEARTY STUFFED POTATO SKINS

Vegetarian 9.99 / 10.38 • With Meat 13.99 / 14.55

Crisp, golden potato skins filled with cheddar cheese, fresh broccoli, and sour cream.

The meat version boasts zesty chorizo, cheddar cheese, corn, sour cream, and bacon bits.

SOUTHWEST EGGROLLS 14.99 / 15.59

Served with chipotle dipping sauce

FIRECRACKER SHRIMP SKEWER 14.99 / 15.59

Three succulent jumbo shrimp, expertly grilled and wrapped in jalapeño-infused bacon for a touch of heat without overwhelming spice. Served with a side of zesty chipotle sour cream.

ARTICHOKE DIP 11.99 / 12.47

Served with toasted crostini.

HEIRLOOM TOMATO

BRUSCHETTA 14.99 / 15.59

Juicy heirloom tomatoes and fresh mozzarella on crunchy crostini, topped with basil, garlic, and a drizzle of balsamic glaze for a burst of vibrant flavor in every bite.

ITALIAN RISOTTO BALLS 12.99 / 13.51

Risotto, mozzarella and a signature vegetable blend.

FRIED CALAMARI 14.99 / 15.59

With marinara or remoulade dipping sauce.

SWEET CHILI PORK BELLY BITES 14.99 / 15.59

Served with garlic toast.

COCONUT SHRIMP 14.99 / 15.59

Served with a piña colada dipping sauce.

Entree Salads

STEAK AND BLEU CHEESE SALAD* 25.99 / 27.03 GF

Mixed greens tossed with heirloom tomatoes, red onion and bleu cheese crumbles. Topped with a mouthwatering Top Sirloin.

SALMON CAESAR SALAD* 24.99 / 25.99 DF GF (w/o croutons)

Classic caesar salad topped with a grilled Scottish salmon filet. Substitute with grilled chicken 20.99 / 21.83

VEGAN GODDESS SALAD 19.99 / 20.79 V GF DF

Mixed greens, quinoa ratatouille, dried cranberries, candied pecans, avocado, orange segments and orange-basil vinaigrette.

**Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of foodborne illness.*

V = VEGETARIAN **GF** = GLUTEN FREE **DF** = DAIRY FREE

Most entrées are served with a side dish; options are listed in the red box below. Additionally, you may enhance any entrée with our signature house salad, a small caesar salad, or a cup of homemade soup for an additional \$5.99/\$6.23

Homestyle Favorites

MEATLOAF **25.99 / 27.03**

Enjoy our signature Meatloaf crafted from premium Angus beef, blended with quality ingredients and topped with savory au jus mushroom gravy.

CHICKEN-FRIED CHICKEN **25.99 / 27.03**

Tender, boneless chicken breast breaded and fried to crisp, golden perfection. Served with homemade sausage gravy.

COUNTRY-FRIED STEAK **26.99 / 28.07**

Certified Angus Beef® top sirloin, tenderized, lightly breaded and fried to a golden brown, served with homemade sausage gravy.

GARDEN RATATOUILLE

PORTOBELLO **19.99 / 20.79**

A roasted portobello mushroom cap topped with quinoa ratatouille and fresh mozzarella. An elegant vegetarian dish bursting with Mediterranean flavors.

CHICKEN MARSALA **26.99 / 28.07**

Seared chicken cutlets finished in a velvety mushroom sauce with authentic Marsala wine, creating a harmonious blend of savory and sweet flavors.

POLLO NIRVANA **28.99 / 30.15**

Sautéed chicken cutlets with prosciutto (Italian ham), fontina cheese, and a rich mushroom sauce.

**CHOICE OF SIDES: LOADED BAKED POTATO • MASHED POTATOES • AU GRATIN POTATOES
VEGETABLE DE JOUR • BASMATI RICE • DINNER SALAD • CUP OF SOUP**

Steaks & Chops*

Steaks & Chops are topped with a dollop of seasoned butter. (Dairy free upon request)

BOURBON SIRLOIN **30.99 / 32.23**

Sizzling Sirloin Steak topped with a delightful bourbon sauce.

FILET TIPS **44.99 / 46.79**

Tender nuggets of Certified Angus Beef® filet mignon, sautéed and finished in a rich Hennessy and mushroom sauce, delivering exquisite indulgence.

PORTEHOUSE PORK CHOP **35.99 / 37.43**

Thick, juicy, marinated, center-cut pork chop, grilled just right.

FILET AND SHRIMP **45.99 / 47.83**

Certified Angus Beef® Tenderloin (6 oz) paired with grilled shrimp, basted with lemon butter.

BEEF KABOB **44.99 / 46.79**

Grilled medallions of Certified Angus Beef® filet mignon (6 oz filet) skewered with onions, bell peppers, zucchini, squash and mushrooms.

DELMONICO **40.99 / 42.63** (Our bestseller)

A 12 oz Certified Angus Beef® ribeye, grilled to perfection with rich marbling and juicy tenderness. Topped with seasoned butter for a melt-in-your-mouth experience. Can be served blackened for a bold, smoky twist.

NEW YORK STRIP STEAK WITH MUSHROOM GORGONZOLA **40.99 / 42.63**

Certified Angus Beef® New York strip steak (10 oz) topped with mushroom gorgonzola sauce.

FILET MIGNON (8 OZ) **45.99 / 47.83**

Grilled, center-cut Certified Angus Beef® Tenderloin-tender & juicy.

Petite Certified Angus Beef® Filet (6 oz) **42.99 / 44.71**

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Fish & Seafood

SEARED TROUT WITH PECAN TOPPING

30.99 / 32.23

Pan-seared trout filet crowned with crunchy pecans and finished with a tangy lemon-dijon mustard cream sauce.

HASH BROWN-CRUSTED SCOTTISH SALMON* **35.99 / 37.43** GF DF

Sustainably sourced, antibiotic-free Scottish salmon elegantly encased in a crisp hash brown crust and served with a vibrant cranberry-orange relish.

PARMESAN-BACON CRUSTED MAHI MAHI **32.99 / 34.31**

with heirloom tomato beurre blanc sauce.

SEA SCALLOPS **35.99 / 37.43** GF

Pan-seared sea scallops on a bed of cauliflower puree.

GINGER-LIME GLAZED

SCOTTISH SALMON* **35.99 / 37.43** GF DF

Premium organic Scottish salmon filet, pan-seared and glazed with a ginger-lime soy sauce for a savory-citrus flavor, using gluten-free soy sauce for added quality.

SESAME-CRUSTED AHI* **36.99 / 38.47** GF DF

Ahi tuna rolled in sesame seeds and lightly seared. Topped with a lemon ginger sauce.

HALIBUT PIZZAZ **35.99 / 37.43** DF

Blackened halibut filet topped with pineapple salsa. (Can be served without seasoning upon request.)

Gourmet Burger Bonanza*

All burgers are served with choice of french fries or homemade coleslaw.

Substitute any of the following for \$2 more: sweet potato fries • onion rings • small salad • cup of soup

SMOKEHOUSE BACON CHEESEBURGER **20.99 / 21.83**

Half-pound Certified Angus Beef® patty topped with smoked gouda, applewood bacon, barbecue sauce and crispy onion straws on a brioche bun.

BLEU STACK **20.99 / 21.83**

Half-pound Certified Angus Beef® patty, provolone, grilled tomato, crispy onion straws, bleu cheese crumbles and a drizzle of balsamic glaze on a brioche bun.

SOUTHWEST BRISKET BURGER **20.99 / 21.83**

Delicious ground brisket, pepperjack cheese, applewood smoked bacon, grilled onions, avocado and chipotle aioli on a brioche bun.

VEGGIE BURGER **18.99 / 19.75** V

Two grilled patties made from organic brown rice, oats, and vegetables, topped with chipotle aioli and served with lettuce, tomato, and red onion.

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Pastas

CREATE YOUR OWN HAND-CRAFTED PASTA DISH **18.99 / 19.75**

PASTA (choose one)	SAUCE (choose one)	ADD INS (No charge for one \$3/3.12 ea additional)	TOPPINGS (\$5/5.20 for Meat or Veggies \$8/8.32 for Seafood)
LINGUINI	ALFREDO	SPINACH	GRILLED CHICKEN
FUSILLI	MARINARA	BROCCOLI	MEATBALLS
ANGEL HAIR	OLIVE OIL & GARLIC	FRESH TOMATOES	ITALIAN SAUSAGE
TRI-COLOR TORTELLINI	PARMA ROSA	SAUTEED ONION	GRILLED VEGETABLES
BUTTERNUT SQUASH	CAJUN ALFREDO	MUSHROOMS	CALAMARI
RAVIOLI	PESTO	SUNDRIED TOMATOES	SHRIMP
		GARLIC	SCALLOPS
			CLAMS

Pasta Creations

PASTA CLASSICO **22.99 / 23.91**

(Proprietor's favorite)

Delicate angel hair pasta topped with a blend of ground sirloin, onions, garlic, and fresh herbs in our house-made marinara, delivering authentic Italian flavor.

LESLIE'S FAVORITE **22.99 / 23.91** DF

Sautéed chicken breast, spinach and sundried tomatoes tossed in a light garlic and olive oil sauce. Served over angel hair pasta.

VEGGIE PASTA **20.99 / 21.83** V

Sautéed spinach, tomatoes, broccoli, roasted red pepper, in a garlic cream sauce. Served over fusilli pasta.

SHRIMP SCAMPI **26.99 / 28.07**

Angel hair pasta topped with sautéed shrimp, butter, garlic, parmesan cheese and heirloom tomatoes.

PASTA SANTA CRUZ **26.99 / 28.07**

(Our most popular)

Enjoy tender chicken, shrimp, and spicy chorizo in a creamy garlic chipotle sauce over linguini. Bursting in bold flavors for the ultimate taste experience.

VOODOO PASTA **23.99 / 24.95**

Italian sausage, tender mushrooms, and sautéed chicken in a spicy vodka tomato cream sauce, perfectly paired with fusilli for an irresistible meal.

PORTO PESTO PASTA **20.99 / 21.83** V

Sautéed portobello mushroom, sautéed spinach and sundried tomatoes tossed with fresh basil pesto. Served over linguini.