

Easter Menu

APRIL 5, 2026 • AVAILABLE 4:00 P.M. TO 7:30 P.M.

Appetizers

ARTICHOKE DIP 11.99/12.47

Served with toasted crostini.

HEIRLOOM TOMATO BRUSCHETTA 14.99/15.59

Marinated heirloom tomatoes, fresh mozzarella, basil, garlic and balsamic glaze on crostini.

SOUTHWEST EGGROLLS 14.99/15.59

Served with chipotle dipping sauce.

FIRECRACKER SHRIMP SKEWER 14.99/15.59

Three grilled jumbo shrimp wrapped with jalapeño bacon (has a little bit of "kick" to it, but is not real spicy). Served with chipotle sour cream.

FRIED CALAMARI 14.99/15.59

With marinara or remoulade dipping sauce.

COCONUT SHRIMP 14.99/15.59

Served with a piña colada dipping sauce.

Dinner Specials

RACK OF LAMB 52.99/55.11

Served with portobello mushroom demi glaze, mashed potatoes and asparagus spears.

CHICKEN CORDON BLEU 40.99/42.63

Hormone and antibiotic-free chicken breast stuffed with thinly sliced ham and melted Swiss. Topped with a pesto cream sauce. Served with mashed potatoes and asparagus spears.

SEAFOOD RISOTTO 42.99/44.71

Scallops and Shrimp in a beurre blanc sauce with mushroom risotto and asparagus spears.

PRIME RIB 52.99/55.11

Oven roasted prime rib with mashed potatoes and asparagus spears.

Entrées below come with a side.

Sides = Au gratin potatoes, golden yukon mashed potatoes, seasonal vegetable or basmati rice pilaf.

Entrées

DELMONICO 40.99/42.63 GF, DF (without butter)

A mouthwatering 12oz cut of Certified Angus Beef® ribeye steak, grilled to tantalizing perfection. May also be served blackened.

BOURBON SIRLOIN 30.99/32.23 GF

Sizzling sirloin steak topped with a delightful bourbon sauce.

CHICKEN MARSALA 26.99/28.07 GF

Tender chicken cutlets sautéed in a distinctive mushroom and marsala wine sauce.

GINGER-LIME GLAZED SCOTTISH SALMON 35.99/37.43 GF, DF

Grilled salmon topped with a ginger-lime sauce.

SEARED TROUT WITH PECAN TOPPING 30.99/32.23

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

GARDEN RATATOUILLE PORTOBELLO 19.99/20.79 GF, V

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

PASTA SANTA CRUZ 26.99/28.07

Chicken, shrimp and chorizo in a delicious garlic chipotle cream sauce. Served over linguini.

CHILEAN SEA BASS 35.99/37.43 GF

Chilean sea bass with white wine beurre blanc sauce and topped with fresh heirloom tomatoes adding a touch of color to this elegant dish.

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.

V= VEGAN • GF= GLUTEN FREE • DF= DAIRY FREE