



DINNER MENU

DINNER SERVED 4 PM - CLOSING

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

Appetizers

YUCCA FRITES **12.99** / 13.55

Served with chipotle dipping sauce.

HEARTY STUFFED POTATO SKINS

Vegetarian 10.99 / 11.45 • **With Meat 14.99** / 15.60

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** / 15.60

Served with chipotle dipping sauce

FIRECRACKER SHRIMP SKEWER **14.99** / 15.60

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 **14.99** / 15.60

Served with toasted crostini.

SHRIMP COCKTAIL **15.99** / 16.65

Six large, chilled shrimp served with zesty cocktail sauce and fresh lemon.

HEIRLOOM TOMATO BRUSCHETTA **14.99** / 15.60

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** / 13.55

Risotto, mozzarella and a signature vegetable blend.

FRIED CALAMARI **15.99** / 16.65

With marinara or remoulade dipping sauce.

SWEET CHILI PORK BELLY BITES **15.99** / 16.65

Served with garlic toast.

COCONUT SHRIMP **14.99** / 15.60

Served with a piña colada dipping sauce.

Entree Salads

STEAK AND BLEU CHEESE SALAD* **26.99** / 28.07 **GF**

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

SALMON CAESAR SALAD* **25.99** / 27.05 **(GF)** w/o croutons

Classic caesar salad topped with a grilled Scottish salmon filet.

Substitute with grilled chicken **21.99** / 22.90

VEGAN GODDESS SALAD **21.99** / 22.90 **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/\$6.25

Homestyle Favorites

MEATLOAF 26.99 / 28.10

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

CHICKEN-FRIED CHICKEN 26.99 / 28.10

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

COUNTRY-FRIED STEAK 27.99 / 29.15

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

GARDEN RATATOUILLE

PORTOBELLO 20.99 / 21.85 GF V

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

CHICKEN MARSALA 27.99 / 29.15 GF

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

POLLO NIRVANA 29.99 / 31.20 GF

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)

FILET TIPS 47.99 / 49.95 GF

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

PORTERHOUSE PORK CHOP 46.99 / 48.85 GF DF

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

DELMONICO 46.99 / 48.90 GF (Our bestseller)

Hand-cut Certified Angus Beef® 12 oz ribeye, richly marbled and fire-grilled to your preferred temperature. Finished with herb butter. Can be served blackened for a bold, smoky twist.

FILET MIGNON (8 OZ) 49.99 / 52.00 GF

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

Petite Certified Angus Beef® Filet (6 oz) 44.99 / 47.00

FILET AND SHRIMP 49.99 / 52.00 GF

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

GRILLED MEDALLIONS WITH GARDEN

MEDLEY 47.99 / 49.95 GF DF

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

NEW YORK STRIP STEAK WITH MUSHROOM GORGONZOLA 45.99 / 47.85 GF

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

BOURBON SIRLOIN 34.99 / 36.40 GF

Sizzling Sirloin Steak topped with a delightful bourbon sauce.

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Fish & Seafood

SEARED TROUT WITH PECAN TOPPING

34.99 / 36.40

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

HASH BROWN-CRUSTED SCOTTISH

SALMON* 36.99 / 38.50 GF DF

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

GINGER-LIME GLAZED

SCOTTISH SALMON* 36.99 / 38.50 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.

PARMESAN-BACON CRUSTED

MAHI MAHI 35.99 / 37.45

with heirloom tomato beurre blanc sauce.

SESAME-CRUSTED AHI* 38.99 / 40.55 GF DF

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

SHRIMP SANTORINI 35.99 / 37.45 GF

Tender, pan-seared shrimp simmered in a savory tomato feta sauce, finished with Kalamata olives and fresh herbs.

A comforting Mediterranean Classic.

CHILEAN SEA BASS 36.99 / 38.50 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.

Gourmet Burger Bonanza*

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

Substitute any of the following for \$2/2.08 more: sweet potato fries • onion rings • small salad • cup of soup

SMOKEHOUSE BACON CHEESEBURGER 21.99 / 22.90

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

BLEU STACK 21.99 / 22.90

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 BURGER 21.99 / 22.90

Half-pound *Certified Angus Beef*® patty, pepperjack cheese, applewood smoked bacon, grilled onions, avocado and chipotle aioli on a brioche bun.

VEGGIE BURGER 19.99 / 20.80

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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 \$8/8.35 for Seafood)
LINGUINI FUSILLI ANGEL HAIR TRI-COLOR TORTELLINI BUTTERNUT SQUASH RAVIOLI	ALFREDO (contains garlic) MARINARA OLIVE OIL & GARLIC PARMA ROSA CAJUN ALFREDO PESTO	SPINACH BROCCOLI FRESH TOMATOES SAUTEED ONION MUSHROOMS SUNDRIED TOMATOES GARLIC	GRILLED CHICKEN MEATBALLS ITALIAN SAUSAGE GRILLED VEGETABLES CALAMARI SHRIMP SCALLOPS CLAMS

Pasta Creations

PASTA CLASSICO **24.99 / 26.00**

(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 **24.99 / 26.00** **DF**

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

VEGGIE PASTA **22.99 / 23.95** **V**

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

SHRIMP SCAMPI **27.99 / 29.15**

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

PASTA SANTA CRUZ **28.99 / 30.15**

(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 **27.99 / 29.15**

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 **23.99 / 24.95** **V**

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

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