



DINNER MENU

DINNER SERVED 4 PM - CLOSING

Appetizers

YUCCA FRITES 9.99

Crispy cactus fries served with chipotle dipping sauce.

HEARTY STUFFED POTATO SKINS

Vegetarian 7.99 • With Meat 10.99

Hollowed out potato wedges filled with cheddar cheese, sour cream and broccoli (vegetarian).

Meat version is filled with chorizo, cheese, corn, sour cream and bacon bits.

SOUTHWEST EGG ROLLS 8.99

Served with chipotle sour cream.

ARTICHOKE DIP 10.99

Served with toasted crostini.

CRAB CAKES 12.99

Served with remoulade.

FIRECRACKER SHRIMP SKEWER 10.99

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.

HEIRLOOM TOMATO BRUSCHETTA 12.99

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

FRIED CALAMARI 12.99

With marinara or remoulade dipping sauce.

COCONUT SHRIMP 12.99

Served with a piña colada dipping sauce.

Entrée Salads

STEAK AND BLEU CHEESE SALAD* 19.99 GF

Mixed organic greens tossed with heirloom tomatoes, red onion and bleu cheese crumbles. Topped with a mouthwatering NY strip steak.

SALMON CAESAR SALAD 18.99 (GF w/o croutons)

Classic caesar salad topped with a grilled organic Scottish salmon filet.

Substitute with seared Ahi tuna **21.99** • Sub with grilled shrimp **20.99** • Sub with grilled chicken **15.99**

VEGAN GODDESS SALAD 15.99 V, GF, DF

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



Homestyle Favorites

All Entrées are served with choice of our signature house salad or a cup of soup and one side.
(additional sides can be added for \$3 ea).

MEATLOAF 18.99

Our own special recipe, made with fresh ground Angus Beef and other good stuff.

CHICKEN MARSALA 18.99 DF

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

CHICKEN-FRIED CHICKEN 18.99

Tender chicken breast lightly pan-fried until golden brown and topped with our homemade country gravy. Great combination with mashed potatoes.

COUNTRY-FRIED STEAK 19.99

Tenderized, lightly breaded *Certified Angus Beef*® top sirloin steak, pan-fried and topped with homemade country gravy.

STUFFED PORTOBELLO MUSHROOM 17.99 GF (V, DF w/o cheese)

Portobello mushroom stuffed with quinoa and vegetable ratatouille
Topped with fresh mozzarella.



Discover mouthwatering beef flavor in every bite of our *Certified Angus Beef*® brand entrées.
Uncompromising standards make it the best-tasting beef in town.

Steaks & Chops*

All Entrées are served with choice of our signature house salad or a cup of soup and one side.
(additional sides can be added for \$3 ea).

CHOICE OF SIDES FOR STEAKS:

LOADED BAKED POTATO • MASHED POTATOES • AU GRATIN POTATOES
VEGETABLE DE JOUR • BASMATI-WILD RICE PILAF

BEEF KABOB 25.99 GF, DF

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

FILET TIPS 27.99 DF

Sautéed nuggets of *Certified Angus Beef*® tenderloin (8 oz. filet) and mushrooms in a Hennessy peppercorn sauce.



Steaks & Chops*

continued

NEW YORK STRIP STEAK WITH MUSHROOM GORGONZOLA 25.99

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

DELMONICO 27.99 GF, DF (Proprietor's Favorite)

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

MAMA MIA RIBEYE 38.99 GF, DF

A colossal 18 oz cut of *Certified Angus Beef*® ribeye steak; for those with a big appetite and a desire for a great steak.

FILET MIGNON (8 OZ) 32.99 GF, DF

Grilled, center-cut *Certified Angus Beef*® Tenderloin—tender & juicy.
Petite *Certified Angus Beef*® Filet (6 oz) – 25.99

SURF & TURF 42.99 GF (DF without butter)

Certified Angus Beef® Tenderloin (6 oz) grilled to your liking & paired with a tasty lobster tail.

FILET AND SHRIMP 32.99 GF (DF without butter)

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

PORTERHOUSE PORK CHOP 21.99 GF, DF

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

MEAT TEMPERATURE DESCRIPTIONS:

RARE - cool, red center, soft • MEDIUM RARE - warm, red center; firm outside, soft inside • MEDIUM - pink center; firm
MEDIUM WELL - small amount of pink in center • WELL DONE - grayish-brown throughout; usually slightly charred outside

Fish and Seafood*

All Entrées are served with choice of our signature house salad or a cup of soup and one side.

(additional sides can be added for \$3 ea).

PECAN-CRUSTED TROUT 20.99

Pan-fried trout filet encrusted with pecans and topped with a lemon-dijon mustard cream sauce.

HASH BROWN-CRUSTED SCOTTISH SALMON 24.99 GF, DF

Hand-cut filet of organic Scottish salmon (hormone, and antibiotic free & sustainably sourced in clean Scandinavian waters). Encased in a hash brown crust and topped with a cranberry-orange relish.

GINGER-LIME GLAZED SCOTTISH SALMON 23.99 GF, DF

Premium quality organic salmon filet (hormone and antibiotic free), pan-seared and topped with a flavorsome ginger-lime-soy sauce.
(We use a high-grade gluten-free soy sauce)



SESAME-CRUSTED AHI 23.99 GF (DF upon request)

Ahi tuna rolled in sesame seeds and lightly seared. Topped with a sweet ginger-soy sauce.

CRAB STUFFED PRAWNS 25.99

Five prawns stuffed with crab meat and topped with a scampi-style lemon-garlic butter sauce.

LOBSTER TAIL 26.99 GF (DF without butter)

Half-pound cold water lobster tail.

SEA SCALLOPS 25.99 GF

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

HALIBUT PIZZAZ 27.99 GF, DF (Proprietor's Favorite)

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

BACON CHEESEBURGER 14.99

Half pound *Certified Angus Beef*® burger patty with melted cheddar cheese and applewood smoked bacon.

CALIFORNIA CHEESEBURGER 14.99

Half pound *Certified Angus Beef*® burger topped with your choice (cheddar, Swiss, or pepper jack cheese) and avocado slices.

SMOKEHOUSE BACON CHEESEBURGER 15.99

Half pound *Certified Angus Beef*® burger patty topped with smoked gouda, applewood smoked bacon, barbeque sauce and fried onion straws.

HUNK OF BURNIN' LOVE BURGER 15.99

Certified Angus Beef® burger patty with a little kick to it – grilled ground beef and chorizo patty. Topped with pepper jack cheese, fried jalapeños and chipotle mayo.

KOBE BURGER 15.99

The finest burger meat available – perfect in tenderness, texture and taste.

BUFFALO BURGER 15.99

Burger made with meat from grass-fed American Bison.

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Pastas

All pastas are served with choice of our signature house salad or a cup of soup and fresh baked bread.

CREATE YOUR OWN HAND-CRAFTED PASTA DISH 15.99

PASTA	SAUCE	ADD INS	TOPPINGS
(choose one)	(choose one)	(No chg for one \$1 ea additional)	(\$5 ea)
Linguini	Alfredo	Spinach	Grilled chicken
Penne	Marinara	Broccoli	Meatballs
Angel Hair	Olive Oil & Garlic	Fresh tomatoes	Italian Sausage
Tri-color Tortellini	Parma Rosa	Sauteed onion	Grilled Vegetables
Gluten free (+ \$2)	Cajun Alfredo	Mushrooms	(\$7 ea)
		Sundried tomatoes	Calamari
			Shrimp
			Scallops
			Clams



Pasta Creations

PORTO PESTO PASTA 17.99 DF

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

PASTA CLASSICO 19.99 DF (Proprietor's Favorite)

Angel hair pasta topped with a savory mix of ground sirloin and our house-made marinara.

LESLIE'S FAVORITE 19.99 DF

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

VOODOO PASTA 19.99

Italian sausage, mushrooms and chicken in a spicy vodka tomato cream sauce. Served over penne pasta.

PASTA SANTA CRUZ 20.99

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

SHRIMP SCAMPI 25.99

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

DF= DAIRY FREE