

## BEGINNINGS

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<b>SOUP</b> CHEF'S DAILY CREATION	6
<b>BRUSCHETTA</b> FRESH ROMA TOMATO, ONION, GARLIC, BASIL TOPPED WITH BALSAMIC VINAIGRETTE COME WITH CHEESY GARLIC BAGUETTE	12
<b>TIKI SHRIMP</b> PLUMP SHRIMP BREADED IN WONTONS, FRIED TO GOLDEN BROWN. SERVED WITH SWEET CHILI DIPPING SAUCE.	14.5
<b>CALAMARI</b> TENDER CALAMARI, LIGHTLY BREADED & FRIED TO GOLDEN BROWN. SERVED WITH TZATZIKI SAUCE	14
<b>MUSHROOM NEPTUNE</b> SHRIMP AND SEAFOOD WITH SEASONED CREAM CHEESE, STUFFED INTO SAUTÉED MUSHROOM. TOPPED WITH SHREDDED MOZZARELLA, OVEN BAKED TO PERFECTION & SERVED WITH GARLIC TOAST	13.5
<b>SPINACH AND ARTICHOKE</b> HOUSEMADE CREAMY CHEESEY GOODNESS, SERVED WITH CRISPY PITA BREAD	14

## GREENS

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ADD A GRILLED CHICKEN BREAST 4 OR CALAMARI FOR SALAD 6

<b>R TACO SALAD</b> CRISP ROMAINE LETTUCE ON A BED OF SEASONED TORTILLA CHIPS, DRIZZLED WITH CHIPOTLE LIME DRESSING, TOPPED WITH MIXED CHEESE, SWEET CORN AND BLACK BEAN SALSA, CHERRY TOMATOES, RED PEPPERS AND GREEN ONIONS. WITH YOUR CHOICE OF SEASONED CHICKEN OR TACO BEEF	16
<b>STEAK SALAD</b> 6OZ SIRLOIN GRILLED TO PERFECTION AND THINLY SLICED ON A BED OF MIXED GREENS DRIZZLED WITH CAESAR DRESSING. TOPPED WITH RED ONIONS, RED AND GREEN PEPPERS, CHERRY TOMATOES AND MIXED CHEESE. SERVED WITH GARLIC TOAST.	19
<b>ALMOND CHICKEN</b> GRILLED CHICKEN BREAST, TOASTED ALMONDS, MIXED LETTUCE, CHERRY TOMATOES, CARROT CURLS, CUCUMBERS & RED ONIONS IN A HONEY MUSTARD DRESSING • UPGRADE TO CRISPY CHICKEN FOR 1	17   13
<b>CAESAR</b> ROMAINE LETTUCE, BACON BITS, CRISPY PARMESAN CHEESE, HOUSE MADE CROUTONS, CREAMY GARLIC DRESSING & LEMON WEDGE	13   9.5

## ENTRÉES

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ADD SOUP OR GARDEN SALAD FOR 3.5 | CAESAR FOR 4.5

<b>BABY BACK RIBS</b>	31
20-24OZ OF SPICE RUBBED, BRAISED BABY BACK RIBS FLAMED WITH YOUR CHOICE OF SAUCE. SERVED WITH YOUR CHOICE OF SIDE AND CHEF'S VEGETABLE OF THE DAY	
· HONEY GARLIC, 1ST DEGREE(MILD SAUCE), SWEET CHILI (GF), BBQ AND TERIYAKI	
<b>GLAZED SALMON</b>	22
MARINATED PACIFIC SALMON, BAKED AND FINISH WITH FRESH SESAME SEED MAPLE SRIRACHA SOY GLAZE. SERVED WITH YOUR CHOICE OF SIDE AND CHEF'S VEGETABLE OF THE DAY	
· GF OPTION AVAILABLE	
<b>BACON &amp; BROCCOLI CHICKEN</b>	25
8OZ CHICKEN BREAST STUFFED WITH BACON, BROCCOLI AND CHEESE. OVEN ROASTED AND TOPPED WITH CHEESE. SERVED WITH YOUR CHOICE OF SIDE AND CHEF'S VEGETABLE OF THE DAY	
· GF OPTION AVAILABLE	
<b>COCONUT CURRY CHICKEN</b>	22
OVEN ROASTED CHICKEN BREAST SAUTÉED WITH RED ONION, BELL PEPPERS AND BLACK BEANS WITH HOUSE MADE COCONUT CURRY SAUCE. SERVED WITH YOUR CHOICE OF RICE OR NOODLE	
· AVAILABLE IN MILD, MEDIUM OR HOT   GF OPTION AVAILABLE	
<b>VEGGIE STIR FRY</b>	17
BELL PEPPERS, BROCCOLI, MUSHROOMS, RED AND GREEN ONIONS SAUTÉED IN HOUSE MADE GINGER SOYA SAUCE. SERVED WITH YOUR CHOICE OF RICE OR NOODLE	
· ADD CHICKEN 20   ADD SHRIMP 23   GF OPTION AVAILABLE	
<b>BUTTER CHICKEN</b>	20
OUR VERY OWN HOMEMADE BUTTER CHICKEN SAUCE WITH TANDORI MARINATED CHICKEN WITH GARLIC NAAN BREAD AND CRISPY ONIONS WITH CILANTRO	
<b>SCHNITZEL</b>	23
TENDERIZED BEEF SIRLOIN COOKED TO GOLDEN PERFECTION. COMES WITH MASHED SWEET POTATOES AND BRAISED APPLE RED CABBAGE	

· BALSAMIC · BERRY VINAIGRETTE · ITALIAN · RANCH · 1000 ISLAND · BLUE CHEESE · POPPYSEED  
· GREEK FETA

## PASTAS

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ADD SOUP OR GARDEN SALAD FOR 3.5 | CAESAR FOR 4.5

<b>CHORIZO CARBONARA</b>	20
A CLASSIC ITALIAN PASTA, WITH A TWIST PAN FRIED CHORIZO WITH CURED PORK, DICED ONION AND GARLIC WITH PARMESAN CREAM SAUCE	
<b>PESTO LINGUINE</b>	21
CREAMY PESTO ON LINGUINE WITH CHICKEN	
<b>MIDNIGHT FETTUCCINE</b>	24
CHORIZO SAUSAGE, CHICKEN AND SHRIMP TOSSED IN CREAM SAUCE WITH PEPPERS, GREEN ONIONS AND FRESH NATURE'S FARM BLACK FETTUCCINE • AVAILABLE IN MILD, MEDIUM OR HOT	
<b>MUSHROOM ALFREDO</b>	18
FRESH SLICED MUSHROOMS TOSSED WITH NATURE'S FARM FETTUCCINE NOODLES IN FRESH CREAM SAUCE. • ADD CHICKEN 21   ADD SHRIMP 22	

## FROM THE FLAME

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CERTIFIED ANGUS BEEF GRILLED TO YOUR LIKING SERVED WITH YOUR CHOICE OF BAKED POTATO, FRIES OR RICE AND CHEF'S VEGETABLE OF THE DAY. ADD SOUP OR GARDEN SALAD FOR 3.5 | CAESAR FOR 4.5

<b>8OZ FILET MIGNON</b>	29
<b>8OZ NEW YORK STRIP</b>	31
<b>10OZ RIBEYE</b>	38

ADD SAUTÉED MUSHROOMS 2.95 | ADD SAUTÉED SHRIMP 5 | ADD PEPPERCORN SAUCE 2.5

## SWEETS

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	<b>DEEP FRIED CHEESECAKE</b>	10
	CREAMY CHEESECAKE WRAPPED IN A FLOUR TORTILLA, DEEP FRIED GOLDEN BROWN, ROLLED IN CINNAMON AND SUGAR THEN TOPPED WITH TWO SCOOPS OF ICE CREAM AND WHIPPED CREAM	
<b>LOCAL</b>	<b>SKOR CHEESECAKE</b>	8.75
	LAYERS OF GRAHAM CRUMBS AND CREAM CHEESE FILLING TOPPED WITH SKOR BAR PIECES, DRIZZLE WITH CHOCOLATE GANACHE.	
<b>LOCAL</b>	<b>BROWNIE EXPLOSION</b>	8.75
	DECADENT CHOCOLATE CAKE WITH VANILLA ICING TOPPED WITH CHOCOLATE GANCHE AND BROWNIE PIECES.	
<b>LOCAL</b>	<b>LEMON SUPREME</b>	8.75
	LAYER OF WHITE CAKE TOPPED WITH ICING AND LEMON FILLING AND A BIT OF VANILLA CRUNCH	
<b>LOCAL</b>	<b>APPLE CRISP</b>	9.75
	CRUNCHY, BUTTERY STREUSEL TOPPING AND TENDER-BAKED APPLES SERVED WARM WITH TWO SCOOPS OF VANILLA ICE CREAM.	

## SPECIALTY COFFEES

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<b>SPANISH</b>	9	<b>BLUEBERRY TEA</b>	9
KAHLUA & BRANDY		AMARETTO & GRAND MARNIER	
<b>MONTE CRISTO</b>	9	<b>B52</b>	9
GRAND MARNIER & KAHLUA		BAILEY'S, KAHLUA & GRAND MARNIER	

## BEVERAGES

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<b>BOTTLED WATER</b>	3.5
<b>COFFEE</b>	2.8
<b>FOUNTAIN POP</b>	3.25
PEPSI • DIET PEPSI • 7 UP • GINGER ALE • ICED TEA	
<b>LOOSE-LEAF TEA</b>	3.75
ASK YOUR SERVER FOR OUR SELECTION	

Please ask your server for wine and cocktail options