
DINNER MENU

DINNER SERVED 4:30 P.M. - CLOSING

Appetizers

YUCCA FRITES 8.99

Crispy cactus fries served with chipotle dipping sauce.

HEARTY STUFFED POTATO SKINS

Vegetarian 6.99 • With Meat 8.99

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 7.99

Served with chipotle sour cream.

ARTICHOKE DIP 9.99

Served with toasted crostini.

CRAB CAKES 10.99

Served with remoulade.

FIRECRACKER SHRIMP SKEWER 9.99

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 10.99

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

FRIED CALAMARI 10.99

With marinara or remoulade dipping sauce.

COCONUT SHRIMP 10.99

Served with a piña colada dipping sauce.

Entrée Salads

STEAK AND BLEU CHEESE SALAD 18.99 GF

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

SALMON CAESAR SALAD 17.99 (GF w/o croutons)

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

VEGAN GODDESS SALAD 14.99 V, GF, DF

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



*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 17.99

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

CHICKEN MARSALA 17.99 DF

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

CHICKEN-FRIED CHICKEN 17.99

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

COUNTRY-FRIED STEAK 18.99

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

STUFFED PORTOBELLO MUSHROOM 16.99 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 20.99 GF, DF

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

FILET TIPS 22.99 DF

Sautéed chunks 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 22.99

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

DELMONICO 24.99 GF, DF

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

MAMA MIA RIBEYE 35.99 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) 29.99 GF, DF

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

SURF & TURF 39.99 GF (DF without butter)

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

FILET AND SHRIMP 30.99 GF (DF without butter)

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

PORTERHOUSE PORK CHOP 18.99 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 18.99

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

HASH BROWN-CRUSTED SCOTTISH SALMON 23.99 GF

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 22.99 GF, DF

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



SESAME-CRUSTED AHI 22.99 GF (DF upon request)

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

CRAB STUFFED PRAWNS 24.99

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

LOBSTER TAIL 22.99 GF (DF without butter)

6 oz. cold water lobster tail. Served with drawn butter.

SEA SCALLOPS 24.99 GF

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

TILAPIA PICCATA 17.99 GF

Sautéed tilapia filets topped with a delicious sauce made of white wine, lemon, butter and capers.

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 12.99

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

CALIFORNIA CHEESEBURGER 12.99

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

SMOKEHOUSE BACON CHEESEBURGER 13.99

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 13.99

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 14.99

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

BUFFALO BURGER 15.99

Burger made with meat from grass-fed American Bison.

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



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 14.99

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 16.99

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

LESLIE'S FAVORITE 18.99

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

VOODOO PASTA 18.99

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

PASTA SANTA CRUZ 19.99

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



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

Red Wines

Blends

SAVED, RED BLEND CALIFORNIA	8 / 28
BUENA VISTA "THE COUNT" SONOMA	9 / 32
IF YOU SEE KAY , <i>Red Blend</i> , ITALY	- / 45

Pinot Noir

CASTLE ROCK , CALIFORNIA	8 / 28
WILD HORSE , SANTA BARBARA, CA.	10 / 34
THE CALLING, RUSSIAN RIVER , SONOMA, CA.	- / 42

Merlot

J. LOHR, "LOS OSOS," PASO ROBLES, CA.	8 / 28
SIMI , SONOMA COUNTY, CA. (Proprietor's Favorite)	9 / 32
ROBERT MONDAVI , NAPA, CA.	10 / 34

Cabernet Sauvignon

NOBLE VINES 337 , LODI, CA.	8 / 28
HORSE HEAVEN HILLS (H3) , COLUMB. VAL., WA.	9 / 32
BLACK STALLION , NAPA VALLEY, CA. (Proprietor's Favorite)	10 / 34
RODNEY STRONG , SONOMA, CA.	11 / 36
FERRARI - CARANO , ALEXANDER VALLEY, CA.	- / 42
CONN CREEK , NAPA, CA.	- / 52

Rich & Bold

GRAFFIGNA , <i>Malbec</i> , ARGENTINA	8 / 28
LAYER CAKE , <i>Shiraz</i> , SOUTH AUSTRALIA	8 / 28
RAVENSWOOD , <i>Zinfandel</i> , NAPA (Proprietor's Favorite)	8 / 28
SEGHESSIO , <i>Zinfandel</i> , SONOMA (Proprietor's Favorite)	11 / 36
TORRES, "IBERICOS" <i>Tempranillo</i> , RIOJA, SPAIN	8 / 28

White Wines

Bubbles or Sweet Sips

MUMM, BRUT PRESTIGE , NAPA, CA. <i>Sparkling Wine</i> [187 ml - 2 glasses]	- / 12
FIZZ 56 , <i>Sparkling Brachetto</i> ITALY [375 ml - 4 glasses] (Proprietor's Favorite)	- / 19
CUPCAKE , <i>Prosecco</i>	- / 32
WENTE , <i>Riesling</i> , LIVERMORE, CA.	8 / 28
CK MONDAVI , <i>White Zinfandel</i> , CALIFORNIA	7 / 24
VILLA POZZI , <i>Moscato</i> , ITALY	8 / 28

Crisp & Refreshing

RUFFINO , <i>Pinot Grigio</i> , ITALY	8 / 28
SANTA MARGHERITA , <i>Pinot Grigio</i> , ITALY [375 ml - 2.5 glasses] (Proprietor's Favorite)	- / 22
PINE RIDGE , <i>Chenin/Viognier</i> CLARKSBURG, CA.	9 / 32

Sauvignon Blanc / Fume Blanc

FERRARI CARANO , <i>Fume Blanc</i> SONOMA COUNTY, CA.	8 / 28
VILLA MARIA "PRIVATE BIN" , <i>S. Blanc</i> , NEW ZEALAND (Proprietor's Favorite)	8 / 28
RUSACK , <i>Sauvignon Blanc</i>	10 / 34

Chardonnay

CHAT. STE. MICHELLE, "MIMI" , COLUMBIA VALLEY, WA.	8 / 28
KENDALL JACKSON , ALEXANDER VALLEY, CA.	8 / 28
CHAMISAL, "UN-OAKED" , SAN LUIS OBISPO, CA. (Proprietor's Favorite)	9 / 32
MEIOMI , CENTRAL COAST, CA.	10 / 34