



DINNER MENU

SOUPS/SALADS:

Parker House Rolls ... \$2/basket

Soup of the Day • Tomato Basil Bisque ... \$4 Cup/\$6 Bowl

House Caesar, House-made Croutons, Shaved Parmesan ... \$7

Mixed Greens, Tomatoes, Cucumbers, Homemade Croutons, Balsamic Vinaigrette ... \$7

Crispy Iceberg Wedge, House-made Bleu Cheese Dressing,
with Balsamic Tomatoes, Red Onions ... \$10 (G)

Baby Greens, Gorgonzola, Granny Smith Apples, Toasted Walnuts,
Tobacco Onions, Roasted Shallot Vinaigrette ... \$12

Add protein:

Chicken \$5 • Shrimp \$7 • Tuna \$7 • Fried Tofu \$4 • Salmon \$7 (blackened +\$1)

MAINPLATE SALADS:

Southwestern Cobb Salad, Grilled Chicken, Jack Cheese, Bacon,
Corn/Red Pepper/Red Onion Salsa, Crispy Tortilla Strips with Chipotle-Lime Vinaigrette ... \$14

Grilled Chicken Caesar Salad, Avocado, Bacon, Homemade Croutons, Toasted Hazelnuts ... \$15

Chinese Chicken Salad, Crispy Noodles, Soy-Ginger Vinaigrette ... \$13

APPETIZERS:

Ginger-Chicken Potstickers Glazed with Hoisin Sauce, Orange-Honey Dipping Sauce ... \$11

Crispy Calamari 🌊, Asian Slaw, Lemon Grass-Coconut Vinaigrette ... \$12

Tempura Shrimp Satays 🌊, Orange-Honey Dipping Sauce ... \$10

Red Bird Lollipop Wings, House-made Bleu Cheese Dipping Sauce ... \$14

Choose Glaze: **Hoisin-Glazed • Sriracha Soy Ginger • Orange Honey**

Spicy Shrimp Spring Rolls with Soba Noodle Slaw, Sriracha & Soy-Ginger Dipping Sauce ... \$11

Sesame Seared Rare Tuna 🌊, Oriental Slaw, Sliced Cucumbers, Pickled Ginger & Wasabi ... \$15***

🌊 **Sub Tofu for a Vegetarian Appetizer**

DINNER ENTREES:

All Beef is Certified Black Angus

Yellow Cocunut Curry with Seasonal Vegetables. Chose from: Shrimp, Chicken or Tofu
Fennel, Bok Choy, Tomatoes, Scallions, Basil. Spicy ... \$25*** (G)

with Beef Tips +\$5

Blackened Ribeye, Garlic Cream, Sweet Potato Gnocchi, Blistered Asparagus, ... \$32***

New York Strip, Maple Mustard Glaze, Smashed Potatoes,

Blistered Asparagus, Giant Onion Rings ... \$30***

Linguine Marinara with House Made Meatballs, Fresh Basil and Parmesan ... \$21***

Cedar Planked Salmon, Basmati Rice, Tomato-Cucumber Salsa,
Lemon-Dill Butter Sauce ... \$22 (G)***

Aunt Lydia's Meatloaf, Red Wine Gravy, Smashed Potatoes, Sautéed Spinach ... \$21***

Pistachio Nut Crusted Grouper, Sweet Potato Smash,
Sautéed Spinach, Vanilla Rum Butter ... \$22***

Black Sesame Tuna Pan Seared Rare, Glass Noodles, Pickled Ginger,
with Baby Bok Choy, Wasabi Cream Sauce ... \$22*** (G)

Herb-Seared Chicken Breast Stuffed with Goat Cheese and Sun-dried Tomatoes,
Smashed Potatoes, Cabernet-Thyme Sauce, Sautéed Spinach ... \$20*** (G)

Grilled 8 oz. Filet Mignon, Balsamic Honey Glaze, Cabernet-Thyme Sauce,
Gorgonzola Butter, Sautéed Spinach, Potato Lasagna ... \$35 (G)***

(G) = Gluten Free

***Consuming raw or undercooked meats or seafood may increase your risk of food borne illness,
especially if you have certain medical conditions***