



DINNER MENU

SOUPS/SALADS

Parker House Rolls ... \$2/basket

Soup of the Day ... \$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 / SMALL PLATES

Pork Belly Served Over a Giant Onion Ring Filled with Cauliflower Smashed Potatoes,
Maple Mustard Glaze and House Made Potato Chips ... \$16

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

Calamari 🌀 Tossed in 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 ... \$16***

🌀 **Sub Tofu for a Vegetarian Appetizer**

DINNER ENTREES

All Beef is Certified Black Angus

12 oz Pork Chop, Brined and Grilled, Bone-in, Apple-Fennel Slaw,
Cauliflower Mashed Potatoes, Balsamic Drizzle ... \$28***

Yellow Coconut Curry with Seasonal Vegetables. Choose one: Shrimp, Chicken, Meatballs or Tofu
Fennel, Bok Choy, Tomatoes, Basmati Rice, Scallions, Basil. Spicy ... \$25 (G)

Blackened Ribeye, Garlic Cream, Sweet Potato Gnocchi, Blistered Asparagus ... \$33***

New York Strip, Maple Mustard Glaze, Cauliflower Mashed 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 ... \$23 (G)***

Meatloaf, Crimini Mushroom Demi, Cauliflower Mashed Potatoes, Sautéed Spinach ... \$21 (G)

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 ... \$23*** (G)

Sautéed Filet Mignon Beef Tips, Crimini Mushrooms, Scallions
Cabernet-Thyme Sauce, Smashed Potatoes, Tobacco Onions ... \$27***

Grilled 8 oz. Filet Mignon, Balsamic Honey Glaze, Cabernet-Thyme Sauce,
Gorgonzola Butter, Sautéed Spinach, Potato Lasagna ... \$36 (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***