



## 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)

**Gorgonzola and Baby Greens Salad**, 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 Premium 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** Chose 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 ... \$34\*\*\*

**New York Strip**, Maple Mustard Glaze, Cauliflower Mashed Potatoes,  
Blistered Asparagus, Giant Onion Rings ... \$30\*\*\*

**Linguine Marinara with House Made Meatballs**, Fresh Basil, Parmigiana Garlic Croutons ... \$22

**Cedar Planked Salmon**, Basmati Rice, Tomato-Cucumber Salsa,  
Lemon-Dill Butter Sauce ... \$23 (G)\*\*\*

**Meatloaf**, Crimini Mushroom Demi, Cauliflower Mashed Potatoes, Sautéed Spinach ... \$22 (G)

**Pistachio Nut Crusted Grouper**, Sweet Potato Smash,  
Sautéed Spinach, Vanilla Rum Butter ... \$23

**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, Roasted Garlic 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 • We cannot split checks for groups larger than 6 (unless all pay equal shares)

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