



SOUPS/SALADS

Parker House Rolls ...\$2/Basket

House Made Chili • Soup of the Day ...\$5 Cup • \$7 Bowl

House Caesar House-made Croutons, Shaved Parmesan ...\$8

Mixed Greens Tomatoes, Cucumbers, Homemade Croutons, Balsamic Vinaigrette ...\$8

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

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

MAINPLATE SALADS

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

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

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

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

APPETIZERS / SMALL PLATES

Pork Belly Over a Giant Onion Ring Filled w/ Garlic Smashed Potatoes, ...\$16
Maple Mustard Glaze and House Made Potato Chips

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 🍷 Served with 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 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

We Use All Certified Black Angus Beef



Porterhouse Steak, 24 oz Garlic Butter, Truffle Fries, Lemon Aioli ...\$52*

Blackened Ribeye, Garlic Cream, Sweet Potato Gnocchi, Blistered Asparagus ...\$36*

New York Strip, 12 oz Maple Mustard Glaze, Roasted Garlic Smashed Potatoes, ...\$32*
Blistered Asparagus, Giant Onion Rings

Grilled Filet Mignon, 8 oz Balsamic Honey Glaze, Cabernet-Thyme Sauce, ...\$39 (G)*
Gorgonzola Butter, Sautéed Spinach, Potato Lasagna

Sautéed Certified Black Angus Beef Tips Crimini Mushrooms, Scallions, ...\$27*
Cabernet-Thyme Sauce, Roasted Garlic Smashed Potatoes, Tobacco Onions

Linguine Marinara w/ House Made Meatballs ...\$23
Fresh Basil and Parmesan, Garlic Crostini

Aunt Lydia's Meatloaf Crimini Mushroom Demi, Roasted Garlic Smashed Potatoes, ...\$23
Sautéed Spinach

Cedar Planked Salmon Basmati Rice, Tomato-Cucumber Salsa, Lemon-Dill Butter Sauce ...\$24 (G)*

Pistachio Nut Crusted Grouper Sweet Potato Smash, Sautéed Spinach, Vanilla Rum Butter ...\$25

Black Sesame Tuna Pan Seared Rare, Glass Noodles, Pickled Ginger, ...\$24 (G)*
with Baby Bok Choy, Wasabi Cream Sauce

Yellow Coconut Curry w/ Seasonal Vegetables ...\$26 (G)
Chose one: Shrimp, Chicken, Meatballs or Tofu

Fennel, Bok Choy, Tomatoes, Basmati Rice, Scallions, Basil. Spicy

Alaskan Dungeness Crab Drawn Butter ...1/2 lb. \$22, 1 lb \$38*

Sides: **Potato Lasagna** \$5 • **House Made Potato Chips** \$3 • **Truffle Fries** \$8
Gnocchi \$4 • **Asparagus** \$7 • **Crispy Spinach** \$7

(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***