



DINNER MENU

Dinner available Wed. - Sun. starting at 4pm

ENTRÉES

All entrées come with your choice of a house, Caesar, wedge or spinach salad, or a cup of soup.

Fajitas GF/V **\$26**

Choice of carnitas, chicken, or portabello mushroom, bell pepper, onion, served with cilantro rice, pinto beans, sour cream, guacamole, salsa & choice of corn or flour tortillas

Mahi Mahi Pappardelle **\$26**

Blackened mahi mahi, sun-dried tomatoes on pappardelle pasta in a creamy garlic sauce

Southwest Salmon V **\$27**

Seared salmon, black bean corn salsa, served with sautéed vegetables and cilantro rice

Cioppino GF **\$35**

Clams, mussels, salmon, shrimp in an herb tomato broth, served with garlic bread

Short Ribs **\$30**

Slow roasted house-made short ribs, served with mashed potatoes, baby carrots & asparagus

New York Steak GF **\$28**

Grilled 10 oz New York with red wine demi glace, served with broccoli & garlic fries

Filet Mignon GF **\$37**

Grilled 8 oz filet mignon with a purple onion port wine reduction, served with a seasonal vegetable medley & a baked Potato

Substitute a bleu cheese crust for \$2

SIDE SUBSTITUTIONS

Asparagus	\$4	House Fries	\$3
Baked Potato	\$4	Mashed Potatoes	\$3
Broccoli	\$3	Onion Rings	\$4
Garlic Bread	\$3	Vegetable Medley	\$3
Garlic Fries	\$4	Sweet Potato Fries	\$4

Consuming raw or undercooked meats. Poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tax and an 18% service charge will be automatically added to your bill.