

Dinner Starters



Pozole 9

Red Chili Spiced Mexican Soup
with Tender Pork & Hominy
Served with Cabbage, Radishes
Cilantro & Lime

Wedge Salad 11

Iceberg Lettuce, Bacon Crumbles
Vine Ripe Tomatoes, Green Onion
& Blue Cheese Dressing

Quesadilla 9

Cheddar & Jack Cheese in
Chipotle Tortilla served with Sour
Cream, Lettuce, Pico de Gallo
Add Chicken 7

Chopped Caesar Salad 11

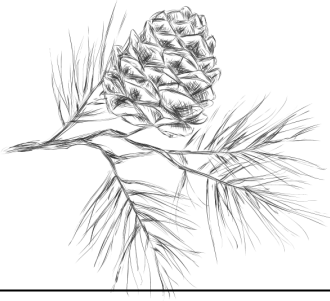
Chopped Romaine tossed with
Herb Croutons & Fresh Grated Parmesan

Fried Chicken Drumettes 13

Topped with choice of
Buffalo, BBQ or Sweet Chili
with Ranch or Blue Cheese
Crisp Carrot salad

Split Plate Charge \$5

Dinner



Grilled Flat Iron Steak * 25
with herbed French fries
and red wine sauce

Basil Rubbed Steelhead Trout 24
with rosemary potato hash
and basil pesto

Teriyaki Glazed Organic Chicken *22
grilled half chicken marinated and
roasted with limes, mandarin
and soy sauce

Braised Boneless Short Ribs 25
with roasted vegetables
and natural braising Jus

Roasted Chicken Fettuccine Pasta 21
served in a parmesan cream sauce
italian parsley and shaved Parmesan

Angus Beef BBQ Bacon Burger * 19
cheddar cheese, crisp iceberg
tomato and herbed french Fries

Sides 7

Green Chili Macaroni and Cheese

Cast Iron Roasted Vegetables of the Season

Garden Rosemary Potato Hash

Herbed Country Fries

Marinated Tomatoes with Basil

Split Plate Charge \$5

Sides Substitution \$3