



Dinner Menu

All Entrée's are served with house or caesar salad

BEEF STEW 16.00

Homemade with celery, peas, carrots, onions red wine and tri-tip sirloin simmered slowly for a hearty meal.

CHILI 15.00

Homemade special with beef, kidney beans, onion, tomato sauce, peppers, beer and spices all combined and served over white rice for the perfect chili on a cold day.

CHICKEN POT PIE 16.00

Another made in house classic filled with carrots, celery, onion, peas, diced chicken for a classic comfort meal

COBB SALAD 17.00

Fresh greens with your choice of chicken, beef, shrimp or salmon, bacon, egg, cheddar cheese, red onion, and cherry tomatoes with your choice of dressing

FULL RACK RIBS 25.00 / 18.00

Full or half rack dry rubbed in a blend of spices and prepared till hanging off the bone. Served with a side of BBQ sauce.

TUNA WITH GINGER SOY SAUCE 25.00

6oz Tuna steak pan seared to your perfection and topped with a ginger soy sauce.

SALMON WITH BALSAMIC GLAZE 25.00

6oz fresh salmon grilled and coated with a balsamic glaze.

CORNISH HEN 20.00

Half game hen baked through and topped with a apricot glaze.

FILET MIGNON 35.00

7oz filet cooked to your choice. \$2 charge for topping: Diane, Au Poivre or Oscar

SPAGHETTI AND MEATBALLS 23.00

Fresh pappardelle pasta and meatballs tossed in marinara sauce.

BLACKENED CHICKEN ALFREDO 23.00

Creamy alfredo sauce mixed with pappardelle pasta and topped with a blackened chicken breast.

Side Options

MASHED POTATOES

VEGETABLE OF DAY

MAC N' CHEESE

RICE

FRIED OKRA