



Dinner Menu

Starters

Clam Strips 10

Crispy Fried Clam Strips Served with Herb dip

Boneless Buffalo Chicken Wings 9

Boneless Chicken Wings Served with Buffalo Sauce

Asian Salad 9

*Mixed Green Topped with Toasted Almond, Mandarin Oranges, Cucumber,
Carrots, Red Bell Pepper, Served with Sesame Dressing*

Caesar Salad 6

Garden Salad 5

Chef's Soup of the day 5

Entrées

Served with two sides of your choice

Porterhouse 32 GF

*Chargrilled 18 oz Porterhouse Steak Served with Herb Butter
Suggested pairing with Meiomi Pinot Noir, 2021*

Flat Iron Steak 28 GF

*10 Oz Grilled Flat Iron Steak Served with Arugula and Chimichurri Sauce
Suggested pairing with J. Lohr Seven Oaks Cabernet Sauvignon, 2020*

Cedar Plank Salmon 26 GF

*Oriental Marinated Salmon Grilled on a Cedar Plank
Suggested pairing with Bogle Chardonnay, 2021*

Airline Chicken Breast 22 GF

*Seared Chicken Breast Finished with Chardonnay Sauce
Suggested pairing with Kim Crawford Sauvignon Blanc, 2022*

Tomahawk Pork Chop 26 GF

*14 Oz Grilled Pork Chop Served with Rosemary Demi Glace
Suggested pairing with Robert Hall Chardonnay, 2021*

Vegetarian Lasagna 21

*Homemade Lasagna with Zucchini, Yellow Squash, Onion and Eggplant Topped
with Tomato Sauce, Parmesan and Mozzarella
Suggested wine pairing with Kendall Jackson Chardonnay, 2020*

Please ask your server about our daily special

Sides

Roasted Potatoes

Chef's Vegetables

Sweet Peas Risotto

Black Rice

Baked Sweet Potato

Baked Potato

Dessert

Flourless Chocolate Cake 6

Lemon Cake 6

Fruit Cobbler 6

Ice Cream 5