

Starters

Shrimp Cocktail

5 Jumbo Chilled Gulf Coast Shrimp served with White Horseradish Cocktail Sauce 10.95

Spinach Artichoke Dip

Creamy Homemade Spinach & Artichoke Dip served with crispy Pita Chips 9.95

Wings of Fire

Spicy Breaded Wings tossed with Asian Chili, Buffalo, BBQ or Teriyaki 8.95

Boneless Chicken Tenders

Breaded and served with Honey Mustard or BBQ sauce 8.95

Chicken Quesadillas

Flour Tortillas filled with Grilled Chicken Breast, Cheddar Jack Cheese, Sour Cream, Guacamole, and Pico de Gallo 9.95

French Onion Soup Au Gratin

A Classic, served with a Toasted Point, Provolone Cheese and Parmesan cheese 6.95

Soup Du Jour

Our Chef's Selection

Bowl 4.95 Cup 3.95

Salads

Add Chicken 4 Steak or Shrimp 5 Salmon 6

Classic Caesar

Romaine Lettuce, topped with croutons and Parmesan Cheese and Classic Caesar Dressing 8.95

Greek

Roman Lettuce, Red & Green Peppers, Tomatoes, Kalamata Olives, Cucumbers, Feta Cheese, Red Onion, topped with Olive Oil Lemon Vinaigrette 10.95

Spinach

Baby Spinach, Red Onion, Cucumbers, Cranberries, Candied Walnuts, Goat Cheese, House vinaigrette 9.95

Chopped

Iceberg Lettuce, cherry tomato, scallions, shredded carrots, Cucumber, Apple Wood Bacon, Bleu Cheese, and lemon Dijon vinaigrette dressing 9.95

Certified Angus Beef Burgers

Served with French fries, Sweet potato fries or fresh seasonal fruit

Royal Crowne

8 oz. Certified Angus Beef cooked to order, Served on a toasted Sesame bun 9.95
ADD cheese, Sautéed Onions, Bacon & Sautéed Mushrooms .99 each

South of the Border

8 oz. Certified Angus Beef patty with Pepperjack Cheese, Tomato, Onion, Guacamole, Jalapeños and Salsa on a Ciabatta bun 12.95

Black & Bleu

8 oz. Certified Angus Beef patty smothered in Bleu Cheese and topped with crispy smoked Apple Wood Bacon on a Pretzel bun 11.95

Turkey

8 oz. Grilled seasoned Turkey patty on a Toasted Wheat bun with Avocado, Lettuce, Tomato, Pickle, and topped with Sun Dried Tomato mayo 9.95

Veggie

Grilled Portobella, Roasted Red Peppers, Baby Spinach, Red Onion, Avocado and Pesto mayo served on a Kaiser bun 9.95

Specialty Sandwiches

Served with French fries, Sweet potato fries or Fresh seasonal fruit

Ribeye Steak Sandwich

Grilled Ribeye served on a toasted Hoagie Roll with Grilled Onions, Green Peppers, topped with Provolone Cheese and mayo 12.95

Southwest Grilled Chicken

Grilled Chicken Breast served on a Ciabatta with Pepper Jack Cheese, Avocado, Bacon and Pesto mayo 11.95

Dark Rye Reuben

Corned Beef, Swiss cheese, Sauerkraut, 1000 Island dressing 9.95

Fish Tacos

Blackened Tilapia, Cilantro, Avocado and Chipotle mayo served with Pico de Gallo and sour cream 11.95

Dinner Entrees

Selected dinners are served with bakery fresh dinner rolls, vegetable of the day, rice or baked potato

Chicken Teriyaki with Grilled Pineapple

Grilled Chicken Breast basted with Teriyaki sauce and topped with a grilled Pineapple ring served with Jasmin Rice and Oriental vegetables 16.95

Chicken Fettuccine Alfredo

Sautéed Chicken Breast, Tomato Concasse tossed with Fettuccine and Parmesan cream sauce 16.95

Medallions of Beef & Pasta

Linguini Pasta with Marinara sauce, topped with two grilled 4 oz. Beef Tenderloins and Mozzarella and Parmesan Cheeses 21.95

Blackened Shrimp Pasta

Jumbo Gulf Shrimp Blackened, served on a bed of Basil cream sauce and tossed Linguini 18.95

Italian Baked Tilapia

Popular White fish baked in Olive oil, Garlic, White Wine, Lemon Juice and Fresh Herbs 18.95

Atlantic Salmon

Grilled Atlantic Salmon served over a bed of Salinas Valley's Spinach, topped with Asparagus and sun Dried Tomatoes 21.95

Chilean Sea Bass

Sautéed in Garlic Butter, Lemon, served with Teriyaki Ginger sauce, Jasmin rice and Sautéed Asparagus 25.95

Grilled Mahi Mahi

Grilled Mahi Mahi, served over CousCous, topped with homemade mango relish 24.95

From the Grill

Certified Angus Fresh cut Steaks Aged 21 days served with choice of soup or salad and choice of Rice, Baked Potato, French fries, or Sweet potato fries and vegetable of the day

New York Strip

Our Famous! 12 oz. Strip Loin,
Flame Broiled and served
with Matre d'butter 27.95

Killer Cowboy Ribeye

**A House favorite! One pound of the finest Ribeye,
grilled to perfection and presented
with a Colossal Onion Ring 29.95**

King Cut Filet Mignon

The most tender of all cuts served with
a tomato crowne and Sautéed
Mushroom cap 29.95

Tournedoes of Beef

Two Tenderloin Medallions, Flame broiled and served with
Scallions, Sun Dried Tomatoes, Portabella Mushrooms
and a Burgundy Demi-Glace 28.95

Delmonico

12 oz. Certified Angus Beef Center Cut
Rib-eye Aged 21 days and seared
to perfection 23.95

Land and Sea Combo

A flame broiled sugar cane shrimp skewer with
citrus butter and a 5 oz tenderloin medallion,
crown of lemon and tomato garnish 25.95