APPETIZERS
TWO DOLLAR TACOS A SEMI CRISPY TORTILLA SHELL STUFFED WITH MELTED CHEESE, SHREDDED CABBAGE, PICO DE GALLO SALSA AND GUACAMOLE WITH YOUR CHOICE OF MEAT- CHICKEN BREAST, CARNITAS PORK OR ENCHILADA BEEF
A BASKET OF FRESH COOKED TO ORDER CORN TORTILLA CHIPS SERVED WITH GUACAMOLE, PICO DE GALLO SALSA AND HOT SAUCE
FRIJOLES CON QUESO A BASKET OF FRESH CRISPY TORTILLA CHIPS SERVED WITH OUR SPICY BEAN DIP LOADED WITH CHEESE
CRISPY STRING BEANS BATTERED AND FRIED GREEN BEANS SERVED WITH FRESH LEMON AND SPICY DIABLO MAYONNAISE
SPICY CORN FRITTERS SPICY CORN FRITTERS AND BEER BATTERED JALAPENO SLICES SERVED WITH OUR DIABLO MAYONNAISE AND FRESH LEMON. BETTER ORDER A BEER TO COOL OFF THE SPICE!
HUMMUS AND FLAT BREAD FRESH MADE GARLIC HUMMUS SERVED WITH GRILLED FLATBREAD WITH A GREEK OLIVE RELISH,
SLICED CUCUMBERS AND IMPORTED FETA CHEESE
AND CURED OLIVES. \$5.95 ONION RINGS
THREE-QUARTERS OF A POUND OF THICK BREADED SPANISH ONIONS DEEPED FRIED CRISPY AND SERVED WITH RANCH DRESSING
EIGHT PETITE FLATBREAD PIZZA WEDGES TOPPED WITH PIZZA SAUCE, MOZZARELLA, BUFFALO CHICKEN BREAST AND BLEU CHEESE CRUMBLES. SERVED WITH RANCH DRESSING
THREE-QUARTERS OF A POUND OF COOKED CHICKEN WINGS TOSSED IN YOUR CHOICE OF SPICY TATTOO PEPPER SAUCE, HOUSE-MADE BARBECUE OR SWEET CHILE SAUCE. SERVED WITH BLUE CHEESE DRESSING AND CRISP VEGETABLES
GREEK FLATBREAD PIZZAS EIGHT PETITE FLATBREAD PIZZA WEDGES TOPPED WITH PIZZA SAUCE, MOZZARELLA, CHICKEN BREAST AND GREEK OLIVE RELISH. SERVED WITH RANCH DRESSING
JALAPEÑO CHEESE RAVIOLIS STUFFED PASTA PILLOWS LIGHTLY BREADED AND CRISPY FRIED AND SERVED WITH DIABLO MAYONNAISE, BATTERED JALAPENO SLICES AND OUR HOUSE-MADE HOT SAUCE
EIGHT PETITE OYSTERS BREADED AND FRIED CRISPY BROWN AND SERVED WITH OUR SPICY DIABLO SAUCE, FRESH LEMON AND COLE SLAW GARNISH
NACHOS GIGANTE FRESH CHIPS TOSSED IN A HOUSE HOT SAUCE WITH LOTS OF CHEESE, OLIVES AND JALAPENOS. GARNISHED WITH SCALLIONS AND SERVED WITH GUACAMOLE, SALSA AND SOUR CREAM\$7.95 WITH CHICKEN BREAST, ENCHILADA BEEF OR CARNITAS PORK\$9.95
SLIDERS
All sliders garnished with lettuce, tomato and pickle
BACON AND CHEDDAR MINI SOFT BUN TOPPED WITH GRILLED CHUCK PATTY, MAYONNAISE, CHEDDAR CHEESE AND SMOKED BACON \$2.50 EACH
ST. LOUIS BARBECUE ULLED PORK ON MINI SOFT BUNS WITH COLE SLAW AND TANGY BARBECUE SAUCE \$2.50 EACH BUFFALO CHICKEN
MINI BUN TOPPED WITH BUFFALO CHICKEN BREAST SLICES, BLEU CHEESE CRUMBLES AND TANGY COLE SLAW \$2.50 EACH
FRIES Fresh cut julienne russets deeep fried in non-hydrogenated vegetable oil
FRESH CUT RUSSET FRIES OUR SEASONED FRESH-CUT RUSSETS FRIED CRISPY GOLDEN BROWN AND SERVED WITH OUR DIABLO MAYO. GARLIC-PARMESAN ADD \$.75
FRIES ULTIMATUM GARLIC FRIES LAYERED WITH CHEESE AND BACON BITS THEN BAKED TO PERFECTION AND TOPPED WITH SOUR CREAM AND GREEN ONIONS
PAPA NACHOS FRENCH FRIES TOPPED WITH OUR SPECIAL SAUCE, CHEESE, OLIVES, JALAPENOS AND BAKED TO PERFECTION THEN TOPPED WITH SALSA, SOUR CREAM AND GUACAMOLE

SANDWICHES

Sandwiches are served with your choice of soup, russet fries, cole slaw, fruit salad, green salad or caesar

BREAKFAST CLUB
GRILLED THICK SOURDOUGH BREAD WITH MAYONNAISE, MIXED CHEESE, THINLY SLICED HAM,
CRISPY BACON, POTATO SLICES AND TWO FRIED EGGS OVER-HARD
BARBECUE PORK SANDWICH
SLOW ROASTED PORK, FORK TENDER, IN A BOLD BARBECUE SAUCE ON A GRILLED SESAME BUN
WITH FRESH COLE SLAW. SERVED WITH COUNTRY PICKLES
BUFFALO CHICKEN SANDWICH
A GRILLED BUN TOPPED WITH BLEU CHEESE DRESSING, CRISPY LETTUCE, SLICED TOMATO AND
SPICY BUFFALO CHICKEN BREAST STRIPS. SERVED WITH SLICED PICKLES
CRISPY SHRIMP SANDWICH
SIX BREADED PRAWNS ON A TOASTED BUN WITH SPICY BOOM BOOM SAUCE AND COLE SLAW.
SERVED WITH YOUR CHOICE OF SIDE AND FRESH LEMON
CHICKEN MONTEREY SANDWICH
GRILLED BREAST OF CHICKEN ON A SESAME BUN WITH AVOCADO SALSA, BACON, GREEN
CHILES, MELTED JALAPENO JACK CHEESE, LETTUCE, TOMATO AND RED ONION
CHICKEN TERIYAKI
MARINATED CHICKEN BREASTS CHAR GRILLED TO PERFECTION AND SERVED ON A SESAME BUN
WITH TERIYAKI GLAZE, LETTUCE AND PINEAPPLE SALSA
WEST COAST RUEBEN
THICK SLICES OF SOURDOUGH BREAD GRILLED WITH 1000 ISLAND DRESSING, SWISS CHEESE,
SAUERKRAUT AND PEPPERED PASTRAMI
THE HAWAIIAN
SHREDDED PORK, SWEET CHILE SAUCE, SMOKED HAM, PROVOLONE CHEESE AND PINEAPPLE
SALSA ON A TOASTED ROLL \$9.50
ITALIAN PORCHETTA
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES,
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE \$9.50 BLACKENED CHICKEN BLT TOASTED SOURDOUGH BREAD WITH CAJUN MAYONNAISE, BLACKENED CHICKEN, BACON, LETTUCE, TOMATOS AND AVOCADO SALSA. SERVED WITH FRENCH FRIES \$9.50
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE \$9.50 BLACKENED CHICKEN BLT TOASTED SOURDOUGH BREAD WITH CAJUN MAYONNAISE, BLACKENED CHICKEN, BACON, LETTUCE, TOMATOS AND AVOCADO SALSA. SERVED WITH FRENCH FRIES \$9.50 MEXICAN CARNITAS SANDWICH A CRUSTY FRESH BAKED ROLL PILED HIGH WITH CARNITAS PORK, GUACAMOLE, SLICED
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE \$9.50 BLACKENED CHICKEN BLT TOASTED SOURDOUGH BREAD WITH CAJUN MAYONNAISE, BLACKENED CHICKEN, BACON, LETTUCE, TOMATOS AND AVOCADO SALSA. SERVED WITH FRENCH FRIES \$9.50 MEXICAN CARNITAS SANDWICH A CRUSTY FRESH BAKED ROLL PILED HIGH WITH CARNITAS PORK, GUACAMOLE, SLICED TOMATOES, PICKLED JALAPEÑOS, MELTED CHEESE AND CHILI MAYONNAISE. \$9.75 BALL TIP STEAK SANDWICH GRILLED EXTRA THICK SOURDOUGH WITH HORSERADISH HAVARTI CHEESE, THINLY SLICE ROASTED BALL TIP STEAK, MAYONNAISE, SLICED TOMATOES AND RED ONION. \$9.75 PASTRAMI CHEESE STEAK THIN SLICED PEPPERED PASTRAMI WITH PICKLED PEPPERS AND HORSERADISH HAVARTI CHEESE ON A GRILLED SOFT HOAGIE ROLL WITH MAYONNAISE \$9.75 OVERSIZED CLUB
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE \$9.50 BLACKENED CHICKEN BLT TOASTED SOURDOUGH BREAD WITH CAJUN MAYONNAISE, BLACKENED CHICKEN, BACON, LETTUCE, TOMATOS AND AVOCADO SALSA. SERVED WITH FRENCH FRIES \$9.50 MEXICAN CARNITAS SANDWICH A CRUSTY FRESH BAKED ROLL PILED HIGH WITH CARNITAS PORK, GUACAMOLE, SLICED TOMATOES, PICKLED JALAPEÑOS, MELTED CHEESE AND CHILI MAYONNAISE. \$9.75 BALL TIP STEAK SANDWICH GRILLED EXTRA THICK SOURDOUGH WITH HORSERADISH HAVARTI CHEESE, THINLY SLICE ROASTED BALL TIP STEAK, MAYONNAISE, SLICED TOMATOES AND RED ONION. \$9.75 PASTRAMI CHEESE STEAK THIN SLICED PEPPERED PASTRAMI WITH PICKLED PEPPERS AND HORSERADISH HAVARTI CHEESE ON A GRILLED SOFT HOAGIE ROLL WITH MAYONNAISE \$9.75 OVERSIZED CLUB THREE SLICES OF TOASTED SOURDOUGH STACKED WITH TURKEY, HAM, BACON, SWISS CHEESE,
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE \$9.50 BLACKENED CHICKEN BLT TOASTED SOURDOUGH BREAD WITH CAJUN MAYONNAISE, BLACKENED CHICKEN, BACON, LETTUCE, TOMATOS AND AVOCADO SALSA. SERVED WITH FRENCH FRIES \$9.50 MEXICAN CARNITAS SANDWICH A CRUSTY FRESH BAKED ROLL PILED HIGH WITH CARNITAS PORK, GUACAMOLE, SLICED TOMATOES, PICKLED JALAPEÑOS, MELTED CHEESE AND CHILI MAYONNAISE. \$9.75 BALL TIP STEAK SANDWICH GRILLED EXTRA THICK SOURDOUGH WITH HORSERADISH HAVARTI CHEESE, THINLY SLICE ROASTED BALL TIP STEAK, MAYONNAISE, SLICED TOMATOES AND RED ONION. \$9.75 PASTRAMI CHEESE STEAK THIN SLICED PEPPERED PASTRAMI WITH PICKLED PEPPERS AND HORSERADISH HAVARTI CHEESE ON A GRILLED SOFT HOAGIE ROLL WITH MAYONNAISE \$9.75 OVERSIZED CLUB THREE SLICES OF TOASTED SOURDOUGH STACKED WITH TURKEY, HAM, BACON, SWISS CHEESE, LETTUCE, TOMATO AND MAYONNAISE. SUB DIABLO MAYONNAISE FOR A SPICY CLUB \$9.75
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE
SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE

MEXICAN SPECIALTIES

#1 BURRITO MOJADO

A FLOUR TORTILLA STUFFED WITH YOUR CHOICE OF SEASONED CHICKEN BREAST, ENCHILADA BEEF OR CARNITAS PORK WITH CHEESE, CABBAGE, SALSA, GUACAMOLE AND SOUR CREAM.

TOPPED WITH OUR RED SAUCE AND SERVED WITH RICE AND BEANS \$7.95

#2 ENCHILADAS

TWO CORN TORTILLAS STUFFED WITH YOUR CHOICE OF SEASONED CHICKEN BREAST, ENCHILADA BEEF OR CARNITAS PORK, TOPPED WITH OUR SPECIAL RED SAUCE AND CHEESE.

SERVED WITH SPANISH RICE AND REFRIED BEANS \$7.95

#3 TACO PLATTER

THREE SEMI-CRISPY TACO SHELLS STUFFED WITH MELTED CHEESE, CABBAGE, SALSA, AND GUACAMOLE. CHOOSE SEASONED CHICKEN BREAST, ENCHILADA BEEF OR CARNITAS PORK. SERVED WITH SPANISH RICE AND REFRIED BEANS \$7.95

QUESADILLAS

Quesadillas served ala carte with guacamole, house-made hot sauce and sour cream.

Add soup, fries, cole slaw, fruit salad, green salad or caesar for \$2.00

GOURMET BURGERS

All beef burgers are Black Angus Beef. Burgers are served with your choice of soup, russet fries, cole slaw, fruit salad, green salad or caesar

russet mes, cole siaw, muit salad, green salad or caesar
THE OLYMPIC BURGER
A LONG "HOT DOG" SHAPED BURGER SERVED ON A SOFT SEEDED ROLL WITH CHEDDAR
CHEESE, MAYONNAISE AND OUR HOUSE-MADE RED PICKLE RELISH
TEXAS COWBOY BURGER
A LONG "HOT DOG" SHAPED BURGER ON A SOFT ROLL WITH CHEDDAR CHEESE, BARBECUE
SAUCE, SMOKED BACON, ONION RINGS AND SLICED TOMATOES \$7.95
THE BIG BERTHA II
TWIN GROUND CHUCK PATTIES GRILLED TO YOUR LIKING AND SERVED ON A SESAME BUN WITH
MAYONNAISE, LETTUCE, TOMATO AND THICK SLICED RED ONION
THE HANGOVER
TWIN PATTIES, ONE TOPPED WITH CHEESE AND POTATOES, THE OTHER TOPPED WITH BACON
AND A FRIED EGG, ALL ON A GRILLED BUN WITH SPICY MAYONNAISE AND SIDE PICKLES \$8.95
THE MAHI BURGER
MARINATED MAHI-MAHI FILLET GRILLED TO PERFECTION AND SERVED ON A SESAME BUN WITH
MAYONNAISE, PINEAPPLE SALSA, SMOKED BACON AND GREEN LEAF LETTUCE \$9.50

BURGER EXTRAS

CREATIVE SALADS

CLASSIC CAESAR

OUR CLASSIC CAESAR WITH OUR SPECIAL HOUSE-MADE DRESSING, SHREDDED AGED PARMESAN CHEESE, CHERRY TOMATOES AND HOUSE MADE GARLIC-HERB CROUTONS \$5.95

THE MEDITERRANEAN

MIXED GREENS IN HERB VINAIGRETTE WITH SLICED CUCUMBERS, TOMATOES, PEARL ONIONS, HOUSE HUMMUS, GRILLED FLATBREAD, MEDITERRANEAN RELISH AND FETA CHEESE \$6.95

SALAD ADDITIONS

\$2.95 EACH... GRILLED CHICKEN BREAST, BUFFALO CHICKEN BREAST, CARNITAS PORK, \$3.95 EACH... GRILLED STEAK OR SUPER CRUNCH SHRIMP

BLACK DIAMOND CLUB

TOSSED GREENS IN A CREAMY RANCH DRESSING WITH JULIENNE TURKEY, SMOKED HAM, TOMATO WEDGES, COOKED EGG, BLACK OLIVE, AVOCADO AND FARMER'S CHEESE \$9.75

FRIED CHICKEN COBB

ROMAINE TOSSED IN A CREAMY RANCH DRESSING AND GARNISHED WITH TOMATO, EGG, AVOCADO, BLUE CHEESE AND BACON THEN TOPPED WITH CRISPY FRIED BREADED CHICKEN TENDERS \$9.75

WINE COUNTRY SALAD

BABY GREENS TOSSED IN A SHERRY VINAIGRETTE WITH APPLES, SUN-DRIED CRANBERRIES, PLUMP DRIED APRICOTS, GRAPES, BLEU CHEESE CRUMBLES AND CARAMELIZED WALNUTS. TOPPED WITH HERB CHICKEN BREAST \$9.75

TIJUANA CAESAR

OUR CLASSIC CAESAR WITH CILANTRO, QUESO FRESCO, CRISPY TORTILLA RIBBONS, PICO DE GALLO SALSA, FRIED JALAPENO COINS, AVOCADO SLICES AND GRILLED CHICKEN BREAST \$10.50

HAWAIIAN MAHI SALAD

BABY SPINACH TOSSED IN A PASSION FRUIT VINAIGRETTE WITH PINEAPPLE CHUNKS, COLORFUL PEPPERS AND AVOCADO. TOPPED WITH GRILLED MAHI MAHI, SHREDDED COCONUT AND CRISPY WON TONS \$10.95

ALL DAY ENTRÉES

SPAGHETTI RUSTICO HERB CHICKEN BREAST, GARLIC, BASIL AND WHITE WINE WITH DICED TOMATOES OVER PARMESAN SPAGHETTI PASTA SERVED WITH STEAMED VEGETABLES
RAVIOLI FLORENTINE SPINACH AND CHEESE STUFFED PASTA PILLOWS IN A GARLIC BUTTER SAUCE WITH CREAM AND BABY SPINACH LEAVES. GARNISHED WITH VEGETABLE DU JOUR
FISH AND CHIPS THREE BEER BATTERED COD FILLETS SERVED ON CRISPY FRIES WITH LEMON, COLE SLAW AND CAPER REMOULADE SAUCE
DOUBLE CRUNCH SHRIMP TEN BREADED PRAWNS DEEP FRIED GOLDEN BROWN AND SERVED WITH FRIES, TANGY COLE SLAW, LEMON, COCKTAIL AND REMOULADE SAUCES
GREEK CHICKEN TORTELLINI CHEESE STUFFED PASTA, HERB CHICKEN BREAST, TOMATOES, GARLIC, RED ONION, ROASTED PEPPERS, CAPERS, KALAMATA OLIVES, WHITE WINE AND FETA CHEESE\$12.95
CHICKEN PICCATA MEDALLIONS OF CHICKEN PAN SEARED TO PERFECTION AND TOPPED WITH A LEMON SAUCE WITH CAPER BERRIES AND ITALIAN BRUSCHETTA SALSA. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR
CALAMARI STEAK MILANO
A CALAMARI STEAK DUSTED IN SEASONED AND SAUTÉED IN OLIVE OIL WITH CAPERS, ARTICHOKE HEARTS, GARLIC, WHITE WINE, LEMON AND PARSLEY THEN FINISHED WITH CREAM AND BRUSCHETTA SALSA. SERVED WITH RICE PILAF AND VEGETABLES
CHICKEN BREAST DIABLO CHICKEN BREAST MEDALLIONS, ARTICHOKE HEARTS, SPINACH, GARLIC, RED PEPPER FLAKES AND CREAM. SERVED OVER PARMESAN SPAGHETTI WITH VEGETABLE DU JOUR
PRETZEL CRUSTED PORK CHOPS
TWO BONELESS PORK LOIN MEDALLIONS DUSTED IN PRETZEL CRUMBS AND PAN SEARED TO PERFECTION AND TOPPED WITH A BEER-MUSTARD SAUCE WITH SMOKED APPLES. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR
GREEK LEMON CHICKEN
MARINATED TWIN BREASTS OF CHICKEN SAUTÉED IN OLIVE OIL WITH TURMERIC, LEMON, WHITE WINE, GARLIC AND CREAM THEN TOPPED WITH OUR GREEK OLIVE RELISH. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR
VOO-DOO PORK CHOPS BLACKENED PORK LOIN MEDALLIONS TOPPED WITH OUR VOO-DOO BARBECUE SAUCE AND PINEAPPLE SALSA. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR
TILAPIA WITH SHRIMP A PAN SEARED TILAPIA FILLET TOPPED WITH A LEMON-CREAM SAUCE AND FIVE GARLIC BUTTER SHRIMP. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR
MAHI MAHI MARINATED PACIFIC MAHI MAHI FILLET, PAN SEARED TO PERFECTION AND TOPPED WITH SWEET CHILE SAUCE AND A SLIGHTLY SPICY TROPICAL FRUIT SALSA. SERVED WITH RICE PILAF AND VEGETABLES DU JOUR
THE FISHERMANS PLATTER A BEER BATTERED COD FILLET, FIVE DOUBLE CRUNCH BREADED PRAWNS AND THREE BREADED OYSTERS SERVED WITH FRIES, COLE SLAW AND LEMON AND REMOULADE SAUCE
ANGUS SIRLOIN STEAK A HALF POUND BLACK ANGUS SIRLOIN STEAK COOKED TO YOUR LIKING, SLICED AND TOPPED WITH SAUTÉED MUSHROOMS AND BLEU CHEESE. SERVED WITH CHEDDAR MASHED POTATOES AND VEGETABLE DU JOUR
TERIYAKI STEAK A HALF POUND BLACK ANGUS TOP SIRLOIN STEAK CHAR-GRILLED TO YOUR LIKING AND BRUSHED WITH A SWEET TERIYAKI GLAZE. SLICED AND TOPPED WITH PINEAPPLE SALSA AND SERVED WITH CHEDDAR MASHED POTATOES AND VEGETABLE DU JOUR
SHRIMP SCAMPI TEN JUMBO PRAWNS SAUTÉED IN DOUBLE GARLIC BUTTER WITH LEMON AND WHITE WINE. GARLIC-PARMESAN SPAGHETTI AND VEGETABLE DU JOUR
STEAK AND SHRIMP
A HALF POUND BLACK ANGUS TOP SIRLOIN STEAK COOKED TO ORDER, TOPPED WITH SAUTÉED MUSHROOMS AND BLEU CHEESE AND SERVED WITH FIVE GARLIC BUTTER SHRIMP, CHEDDAR MASHED POTATOES AND VEGETABLE DU JOUR
BLACKENED SALMON A SIX OUNCE FRESH SALMON FILET DUSTED IN CAJUN SEASONINGS AND PAN SEARED IN A HOT SKILLET. TOPPED WITH A SWEET VOO-DOO BARBECUE SAUCE AND PINEAPPLE SALSA. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR
FRIDAY NIGHT PRIME RIB DEAL SERVING A 10 OUNCE CUT OF ROAST PRIME RIB WITH BAKED POTATO, VEGETABLE, A HOUSE
SERVING A TO OUNCE CUT OF ROAST PRIME RIB WITH BAKED POTATO, VEGETABLE, A HOUSE SALAD AND PETITE CRÈME BRULEE FOR DESSERT. WHAT A DEAL! EVERY FRIDAY, 5PM TIL CLOSE
WHILE SUPPLIES LAST. \$20.00 THREE COURSE MENU