

| Sparkling and Blush                           |       |        |
|-----------------------------------------------|-------|--------|
|                                               | Glass | Bottle |
| White Zinfandel, Beringer, California         | 9     | 30     |
| Champagne, Moet & Chandon, France             |       | 100    |
| Whites                                        |       |        |
|                                               | Glass | Bottle |
| Chardonnay, Kendall Jackson, California       |       | 38     |
| Chardonnay, Josh Cellars, California          | 10    | 32     |
| Chardonnay, C.K. Mondavi, California          | 10    | 30     |
| Chardonnay, Barefoot, California              | 9     | 26     |
| Chardonnay, Layer Cake, California            | 9     | 22     |
| Sauvignon Blanc, Robert Mondavi, California   |       | 35     |
| Sauvignon Blanc, Seaglass, California         | 9     | 26     |
| Reisling, Chateau St. Michelle, Washington    |       | 26     |
| Riesling, The Hoque Cellars, WA.              | 9     | 26     |
| Riesling, The Hoque Cellars, Late Harvest, WA | 9     | 26     |
| Pinot Grigio, C.K. Mondavi, California        | 9     | 26     |
| Pinot Grigio, Mezzacorona, Italy              | 9     | 22     |
| Moscato, Cavit, Italy                         | 10    | 30     |
| Reds                                          |       |        |
|                                               | Glass | Bottle |
| Cabernet Sauvignon, Josh Cellars, California  | 12    | 36     |
| Cabernet Sauvignon, C.K. Mondavi, California  | 10    | 30     |
| Cabernet Sauvignon, Red Diamond, California   |       | 30     |
| Merlot, Ferrari Carano, California            |       | 45     |
| Merlot, Chateau St. Michelle, WA              |       | 34     |
| Merlot, Rodney Strong, California             |       | 30     |
| Merlot, C.K. Mondavi, California              | 10    | 30     |
| Pinot Noir, Mark West, California             | 10    | 30     |
| Pinot Noir, Clos du Bois, California          |       | 30     |
| Malbec, Trivento, Argentina                   |       | 30     |
| Shiraz, Jacob's Creek, Australia              | 9     | 30     |



### Specialty Cocktails

**Classic Cadillac:** A timeless margarita made with silver tequila, fresh lime juice, sweet and sour, and Grand Marnier. Served in a salt-rimmed glass. 15

**Watermelon Margarita:** A refreshing blend of 1880 Tequila, triple sec, fresh lime juice, and sweet watermelon shaken for a bright, crisp cocktail with the perfect balance of citrus and summer flavor. 14

**Old Fashioned:** Smooth bourbon stirred with peach-infused brown sugar syrup and aromatic bitters. Rich, balanced, and slightly sweet with a warm peach finish. 14

**Espresso Martini:** Tito's Handmade Vodka, Kahlúa, and fresh cream come together in this rich, velvety cocktail, finished with a delicate dusting of espresso powder. 14

**Spirit of the People:** A bright and elegant cocktail featuring citrus vodka, St.-Germain Elderflower Liqueur, and fresh lemon juice, creating a crisp, floral balance of citrus and sweetness. Garnished with a fresh orchid for a sophisticated finishing touch. 14

**Grasshopper** A rich blended, creamy after-dinner classic featuring creme de menthe, creme de cacao, and vanilla ice cream, blended into a decadent mint-chocolate indulgence with a cool, refreshing finish. 14

### Beer

|                        |             |
|------------------------|-------------|
| <b>Bud Light</b>       | <b>6.50</b> |
| <b>Budweiser</b>       | <b>6.50</b> |
| <b>Miller Lite</b>     | <b>6.50</b> |
| <b>Coors Light</b>     | <b>6.50</b> |
| <b>Coors Original</b>  | <b>6.50</b> |
| <b>Michelob Ultra</b>  | <b>6.50</b> |
| <b>Kilt Lifter</b>     | <b>6.50</b> |
| <b>Blue Moon</b>       | <b>7</b>    |
| <b>Modelo Especial</b> | <b>7</b>    |
| <b>Heinekin</b>        | <b>7</b>    |
| <b>Corona Light</b>    | <b>7</b>    |
| <b>Corona</b>          | <b>7</b>    |



Appetizers

|                                                                                                                                       |    |
|---------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>CRAB CAKES</b><br>Two jumbo crab cakes served with beurre blanc sauce and lemon crowns                                             | 21 |
| <b>TEMPURA SHRIMP</b><br>Six lightly battered shrimp fried to perfection and served with peanut sauce and Chef's Asian dipping sauce. | 18 |
| <b>SHRIMP COCKTAIL</b><br>With spicy horseradish sauce and lemon wedges                                                               | 18 |
| <b>SPINACH ARTICHOKE DIP</b><br>Served with freshly baked pita chips                                                                  | 14 |
| <b>SOUTHWEST CHICKEN SPRING ROLL</b><br>Sweet and spicy chili sauce served on the side                                                | 14 |

Soup and Salads

|                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>TRADITIONAL HOUSE CAESAR SALAD</b><br>Crisp romaine, grated Parmigiano Reggiano cheese, and croutons.....with chicken, 18   with shrimp, 23** | 12 |
| <b>SPRING SALAD</b><br>Crisp greens topped with applewood smoked bacon, cherry tomatoes, red onions, cucumbers, and choice of dressing           | 12 |
| <b>CHEF'S SOUP OF THE DAY</b>                                                                                                                    | 13 |

TWO FOR \$60

Available from 5PM to 7 PM

Choose from one of the entrées below. Two for \$60 entrees come with bread service, spring salad, Chef's vegetable, choice of one side, and selection of pie for dessert. Add a house soup, 5 and a house dessert, 7

|                                                                                                                          |    |
|--------------------------------------------------------------------------------------------------------------------------|----|
| <b>GRILLED PORK CHOP**</b><br>Served with sautéed mushroom demi-glace                                                    | 40 |
| <b>CHICKEN PICCATA**</b><br>Topped with lemon wine sauce and capers                                                      | 40 |
| <b>HALF RACK OF BABY BACK RIBS</b><br>Slow roasted pork ribs finished over mesquite coals and served with BBQ demi-glace | 40 |
| <b>SALMON</b><br>Sautéed or Blackened                                                                                    | 40 |
| <b>NEW YORK STRIP</b><br>8-ounce New York strip mesquite grilled to perfection.                                          | 40 |

\*\* Our Two for \$60 menu is not available during holiday and special event nights. \*\*

Sides

|                                           |   |
|-------------------------------------------|---|
| <b>Baked Potato</b>                       | 9 |
| <b>Macaroni and Cheese</b>                | 9 |
| <b>Rice Pilaf</b>                         | 9 |
| <b>Garlic Mashed Potatoes</b>             | 9 |
| <b>French Fries or Sweet Potato Fries</b> | 9 |

Add-Ons

|                                          |    |
|------------------------------------------|----|
| <b>Four Jumbo Cajun or Scampi Shrimp</b> | 12 |
| <b>Maytag Bleu Cheese</b>                | 8  |
| <b>Sauteed Mushrooms</b>                 | 9  |
| <b>Sauteed Onions</b>                    | 8  |

SUMMER 2026 HOURS

Closed Monday and Tuesday  
Wednesday through Sunday | 5PM - 10PM  
*Come spend your summer evening with us!!*

Entrées

|                                                                                                                        |         |          |
|------------------------------------------------------------------------------------------------------------------------|---------|----------|
| <i>Entrées come with bread service, choice of spring salad or house soup, Chef's vegetable, and choice of one side</i> |         |          |
| <b>SLOW ROASTED PRIME RIB**</b>                                                                                        | King 60 | Queen 52 |
| Prime grade cut served with au jus and creamy horseradish sauce                                                        |         |          |
| <b>RIBEYE STEAK**</b>                                                                                                  |         | 59       |
| 16-ounce Prime cut ribeye                                                                                              |         |          |
| <b>NEW YORK STRIP**</b>                                                                                                |         | 57       |
| 16-ounce Prime cut, mesquite-grilled                                                                                   |         |          |
| <b>PETITE FILET MIGNON**</b>                                                                                           |         | 55       |
| 6-ounce Prime cut, mesquite-grilled                                                                                    |         |          |
| <b>MESQUITE-GRILLED RACK OF LAMB</b>                                                                                   |         | 53       |
| Tender rack of lamb, mesquite grilled to perfection with mint jelly and a rich demi-glace.                             |         |          |
| <b>NEW YORK STRIP</b>                                                                                                  |         | 49       |
| 10-ounce, mesquite grilled                                                                                             |         |          |
| <b>FRESH FILET OF SALMON</b>                                                                                           |         | 43       |
| Mesquite-grilled, sautéed, piccata, or wok-charred                                                                     |         |          |
| <b>PARMESAN-CRUSTED CHICKEN</b>                                                                                        |         | 30       |
| Chicken breast coated with Parmesan and pine nuts and pan-seared                                                       |         |          |
| <b>CHICKEN MARSALA</b>                                                                                                 |         | 30       |
| Sautéed with Marsala wine, mushrooms, and butter                                                                       |         |          |
| <b>STEAK HOUSE BURGER**</b>                                                                                            |         | 22       |
| Served with cheddar cheese, lettuce, tomato, grilled onions, and French fries. Add soup or a spring salad for 10       |         |          |
| <b>SHRIMP SCAMPI</b>                                                                                                   |         | 35       |
| Sautéed shrimp in beurre blanc sauce and served over angel hair pasta                                                  |         |          |
| <b>FETTUCCHINE ALFREDO</b>                                                                                             |         | 22       |
| Fettuccine served in a rich parmesan cheese sauce<br>.....with chicken, 28   with shrimp, 33                           |         |          |
| <b>ADD A LOBSTER TAIL</b>                                                                                              |         | Market   |
| Cold-water tail, served with drawn butter and lemon crown                                                              |         |          |

Beverages

|                     |   |
|---------------------|---|
| Fresh Brewed Coffee | 5 |
| Soda                | 5 |
| Milk                | 5 |
| Iced Tea            | 5 |

Desserts

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| New York Cheesecake                                                                        | 16 |
| Served plain or with your choice of strawberry, chocolate truffle, or salted caramel sauce |    |
| Mud Pie                                                                                    | 14 |
| Decadent Chocolate Cake                                                                    | 14 |
| Tiramisu                                                                                   | 12 |

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| <b>Plate Charge</b>                                                             | 20 |
| Choice of spring salad or Chef's soup, choice of one side, and Chef's vegetable |    |

18% gratuity will be added for parties of 8 or more.

\*\* Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Peanuts, nuts, and other food allergens are present at this restaurant. Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the allergens identified by the FDA. Please inform your server or the manager if an individual in your party has a food allergy.