

VEGETARIAN MENU

APPETIZERS AND FUN FOOD

Beer Battered Mushrooms - jumbo mushrooms battered and deep fried		
served with Ranch dressing		8.99
Spinach & Artichoke Dip - a hot creamy blend of cheeses, artichoke		
hearts, and spinach served with seasoned toasted baguettes		9.99
Veggie Bites - mushrooms and zucchini sautéed in garlic herb butter and		0.00
teriyaki sauce. Served with seasoned toasted baguettes.		9.99
SALADS		
Pear and Pecan - mixed greens with blue cheese crumbles, candied pecans,		
red pepper and sliced pears	Sm 7.99	Lg 10.99
Billion Dollar Salad - avocado slices, cheddar and jack cheeses, black olives,		
diced tomatoes, mushrooms, carrots, cucumber slices, croutons, on chopped tossed		
greens with choice of dressings	Sm 8.99	Lg 11.99
Evil Jungle Thai Salad- mixed Asian greens, tomatoes, diced avocado, mango, fresh		
mint, cilantro, peanuts and linguini tossed with Italian dressing		11.99
BURGERS & SANDWICHES		
Served with choice of minestrone soup, salad, fries, or beer battered onion r	rings.	
Grilled Cheese - cheddar, Swiss, and Fontina with grilled onions on		
your choice of bread	half 5.99	full 8.99
Veggie Melt - onions, peppers, and mushrooms sautéed and topped with		
fontina cheese. Served open faced on a toasted hoagie.	half 7.99	full 10.99
Avocado Melt - sliced tomatoes, sautéed mushrooms and 3 cheese sauce, topped with		
sliced avocados and served on your choice of whole wheat, sour dough, or ciabatta	half 6.99	full 8.99
Veggie Burger - grilled and served on a toasted bun with sliced tomato, avocado		

sun dried tomato mayo, and lettuce. Pickles and red onions on the side

ENTRÉES

Mac 'n' Cheese - made with our own home made 3 cheese sauce and baked		
served with Minestrone soup or a salad		8.99
All Vegetable Pizza- fresh sliced roma tomatoes, mushrooms, red onions, green peppers and		
artichoke hearts with fresh provolone, mozzarella and feta cheese, finished with basil and parmesan		11.99
Pasta Primavera - sautéed peppers, onions, mushrooms and zucchini		
tossed with penne pasta and your choice of marinara or alfredo sauce		
served with Minestrone soup or a salad Sm	11.99	Lg 14.99

Justin Philbrick General Manager





We Proudly Brew STARBUCKS COFFEE 8.99

GLUTEN FREE MENU

APPETIZERS

Calypso Calamari - tender calamari strips sautéed in garlic and herb butter with	
white wine fresh-diced tomatoes and chives	9.99
Crab Stuffed Mushrooms - large sautéed mushrooms stuffed with crab and	
topped with parmesan and jack cheeses	11.99
Rim Fire Shrimp Cocktail - steamed and chilled jumbo prawns garnished	
with celery sticks and served with wasabi cocktail sauce	11.99

SALADS

Dressings: ranch, blue cheese, Italian, honey mustard, thousand island, raspberry vinaigrette, balsamic vinaigrette

Pear & Pecan - fresh sliced pear, candied pecans, blue cheese crumbles and sweet red bell		
peppers on salad greens drizzled with raspberry-walnut oil vinaigrette with broiled chicken	Sm 9.99	Lg 12.99
Crab Stuffed Avocado - avocado quarters topped with crab salad over		
tossed greens with choice of dressing	Sm 9.99	Lg 12.99
Billion Dollar Salad - blackened chicken, avocado slices, Cheddar and Jack cheeses, olives,		
diced tomatoes, mushrooms, carrots, cucumber slices, and chopped bacon on tossed		
greens with choice of dressings.		12.99

LETTUCE WRAPPED BURGERS & SANDWICHES

Served with choice of salad, mashed potatoes, jasmine rice, broccoli, or asparagus

BLTA Chicken Sandwich - grilled garlic lemon marinated chicken breast,	
fontina cheese, bacon, lettuce, tomato, avocado and sun-dried tomato mayo on the side	11.99
Bacon Cheese Burger - fresh ground and charbroiled with choice of cheese, bacon,	
lettuce, tomato and mayo with pickles and red onions on the side	11.99
California Avocado Burger - fresh ground, charbroiled and topped with sautéed	
mushrooms, avocado, tomato slices and your choice of cheese	12.99
Hickory Burger - fresh ground, charbroiled and topped with thick sliced	
bacon, cheddar cheese, sautéed onions and our BBQ sauce	12.99
Blackened Blue Burger - fresh ground, dusted with Cajun spices and broiled. Topped with me	
melted blue cheese crumbles and sautéed mushrooms	12.99

DINNERS

Served with choice of salad and any side dish. Salads - tossed (no croutons) or pear and pecan - substitute crab stuffed avocado for 2.99 Sides - Asparagus, Broccoli, Garlic Mashed, Baker, Jasmine Rice, or Southwest Rice

Grilled Chicken - choice of BBQ, sweet chili, or black pepper garlic sauce. Served on jasmine rice			16.99	
Smothered Chicken - sautéed chicken breast with sliced mushrooms, bacon and fontina cheese			17.99	
BBQ Ribs - slow roasted them charbroiled and brushed with o	ur BBQ sauce	e	I/2 20. 99	full 27.99
Sirloin - hand-cut choice grade sirloin topped with sautéed mus	hrooms	6oz 15.99	8oz 18.99	12oz 23.99
Rib Eye - hand-cut selected from top choice				12oz 27.99
Prime Rib - (no au jus)	6oz 18.99	8oz 20.99	10oz 25.99	14oz 31.99
Charbroiled Salmon - on jasmine rice and drizzled with garl	ic black pepp	er sauce	5oz 16.99	8oz 21.99
Alaskan Halibut - charbroiled and served over jasmine rice				22.99
Shrimp Scampi - 6 jumbo shrimp sautéed in garlic herb butte	r and white w	vine with		
fresh-diced tomatoes and chives			4pc 14.99	6pc19.99
Seared Sea Scallops - jumbo sea scallops sautéed in garlic he	rb butter			23.99
Idaho Trout - charbroiled and served with melted butter			half 13.99	full 19.99

