

## BEVERAGES

<b>Iced Tea -</b>	2.75
<b>Fruit Teas</b> - fresh brewed iced tea with strawberries or raspberries	3.25
<b>Fresh Squeezed Lemonade -</b>	3.00
add strawberries, raspberries or a berry blend	3.50
<b>Smoothies</b> - your choice of strawberry, raspberry or tropical blended with Big Dipper ice cream	3.75
<b>Shakes</b> - vanilla, chocolate, strawberry, raspberry or Oreo cookies, blended with Big Dipper ice cream	4.25

## APPETIZERS

add soup and salad bar 4.99

<b>Gorgonzola Fries</b> - coated and seasoned waffle fries drizzled with our gorgonzola sauce	8.99
<b>Chili Con Queso</b> - spiced ground beef chili cheese served with tortilla chips	9.99
<b>Sizzling Potstickers</b> - steamed chicken and vegetable dumplings served sizzling with soy sesame and a side of sweet chili sauce	9.99
<b>Cheddar Bacon Skins</b> - crispy potato skins with melted jack and cheddar cheeses, bacon, chives with sour cream and ranch	9.99
<b>Calamari</b> - calamari dusted with seasoned breadcrumbs, crisp fried and served with chipotle aioli	9.99
<b>Shanghai Chicken in Lettuce Wraps</b> - pan-seared minced chicken, water chestnuts and shiitake mushrooms served with lettuce cups	9.99
<b>Buffalo Wings</b> - celery, blue cheese dressing, and Louisiana sauce	9.99
<b>Dragon Tails</b> - breaded chicken tenders glazed with a sweet and spicy Asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy	10.99
<b>Shrimp and Cream Cheese Wontons</b> - served with wasabi soy and sweet chili sauces	10.99
<b>Chicken or Beef Nachos</b> - freshly fried tortilla triangles topped with seasoned chicken or spiced ground beef, jack and cheddar cheese, tomatoes, avocados, green onions, black olives, jalapeños, pico de gallo and sour cream	11.99
<b>Crab Stuffed Mushrooms</b> - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses	11.99
<b>Hot Crab, Artichoke and Spinach Dip</b> - a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes	12.99
<b>Coconut Prawns</b> - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces	11.99
<b>Tender Steak Bites</b> - grilled steak bites sautéed with mushrooms in garlic-herb butter and teriyaki, served with seasoned toasted baguettes	13.99
<b>Seared Peppered Tuna</b> -sushi-grade Ahi crusted with course ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle	14.99

## FUN FOOD

add soup and salad bar 4.99

<b>Chicken Tenders</b> - breaded and deep fried and served with a choice of sauce and a side dish	11.99
<b>Fiesta Enchiladas</b> - seasoned chicken or spiced ground beef rolled into corn tortillas and topped with our own New Mexico chile sauce, cheddar and jack cheeses, chopped green onions and black olives served with southwestern rice	11.99
<b>Fish 'n' Chips</b> - cod dipped in a Widmer tempura, deep-fried and served with fries and key-lime tartar sauce	2 pc 11.99 3 pc 14.99
<b>Chicken, Chutney &amp; Cheese Quesadillas</b> - grilled chicken breast, shredded cheddar and jack cheeses, mango-lime chutney and green onions in a toasted salsa tortilla cut into wedges and served with Pico de Gallo and sour cream with southwestern rice	12.99
<b>Seafood Enchiladas</b> - shrimp and crab rolled into corn tortillas and topped with our special jalapeño cheese sauce and green onions served with southwestern rice	13.99
<b>Tempura Finger Steaks</b> - strips of sirloin dipped in Sriracha-Widmer tempura and deep fried, with chipotle mayo or ranch, served with soup, salad or side dish	13.99
<b>Maui Surf Tacos</b> - grilled marinated Mahi Mahi, shredded cheddar and jack cheeses, shredded lettuce, pico de gallo, chopped cucumbers and chipotle mayo in crisp flour tortillas served with southwestern rice	14.99
<b>Baked Lobster Macaroni and Cheese</b> - fontina, american, cheddar and jalapeño cheese, served with a soup, salad or side dish	14.99

## SALADS

**Our Famous Soup and Salad Bar** - five house made soups and salads with multiple accompaniments 9.99

**Caesars** - crisp romaine topped with freshly shredded parmesan cheese with blackened chicken Sm 9.99 Lg 12.99  
with shrimp scampi or grilled salmon 14.99

**Pear and 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

**Billion Dollar Salad** - avocado tomatoes, bacon, cheddar and Jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens with blackened chicken Sm 10.99 Lg 13.99  
with rock crab Sm 12.99 Lg 15.99

**Teriyaki Chicken Salad** - wok-seared chicken breast glazed in teriyaki sauce on salad greens with cucumbers, mandarin oranges, crispy rice sticks and our ginger dressing Sm 9.99 Lg 12.99

**Mandarin Crispy Chicken Salad** - cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken Sm 9.99 Lg 12.99

**Crab Salad-Stuffed Avocado** - avocado quarters topped with rock crab salad over tossed greens Sm 9.99 Lg 12.99

**Asian Chopped Salad** - mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks, sesame seeds and sliced chicken tossed with miso vinaigrette  
with broiled chicken Sm 9.99 Lg 12.99  
with Ahi tuna Lg 15.99

**Evil Jungle Thai Noodle Salad** - grilled marinated sirloin fanned on mixed asian greens, tomatoes, diced avocado, mint, cilantro, mango, and peanuts tossed with spicy lime vinaigrette 14.99  
with Ahi tuna 15.99

## CHARBROILED SIRLOIN BURGERS

freshly ground lean sirloin  
choice of soup, salad, fries, onion rings, substitute gorgonzola fries for 1.49  
add soup and salad bar for 4.99

**Lettuce Wrapped Burger** - served in a lettuce cup, with choice of cheese, lettuce, tomato and mayo with pickles and red onion 9.99

**Cheeseburger** - choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 9.99 with bacon 11.99

**Chipotle Pepper Burger** - with pepper-jack cheese,, lettuce, tomato, chipotle aioli and onion straws 10.99

**Blackened Blue Burger** - blackened burger topped with blue cheese crumbles, lettuce, tomato, onion straws and mayo 10.99

**Mushroom Burger** - topped with sautéed mushrooms and swiss cheese with mayo 10.99

**Hickory Burger** - bacon, cheddar cheese, topped with onion straws and our BBQ sauce with lettuce, tomato and mayo 11.99

**California Avocado Burger** - sautéed mushrooms, avocado and tomato, topped with three cheese sauce, served open-faced 11.99

**Patty Melt** - on rye with swiss cheese and sautéed onions, 1000 island on the side 11.99



We Proudly Brew  
STARBUCKS COFFEE

There is an increased risk to health in eating undercooked foods.

## SANDWICHES & WRAPS

choice of soup, salad, fries or onion rings, substitute gorgonzola fries for 1.49  
add soup and salad bar for 4.99

- B.L.T** - bacon, lettuce, tomato and sun dried tomato mayo on grilled whole wheat or sourdough half 7.99 full 9.99
- Crispy Chicken-B.L.T. Wrap** - crispy chicken breast, bacon, lettuce, tomatoes with wasabi ranch dressing wrapped in a salsa tortilla 9.99
- The C.A.T.** - rotisserie chicken, lettuce, avocado, tomato and sun-dried tomato mayo on grilled wheat half 8.99 full 10.99
- Turkey and Swiss** - fresh roasted turkey, sun dried tomato mayo, lettuce and tomato topped with melted swiss cheese and served on grilled telera 10.99
- Turkey, Avocado and Bacon Wrap** - sliced roasted turkey, bacon, pepper-jack cheese, lettuce, tomato and avocado with chipotle mayo wrapped in a salsa tortilla 10.99
- Hot Pastrami Reuben** - thinly sliced and piled high with sauerkraut & swiss on rye, with thousand island dressing on the side half 9.99 full 12.99
- B.L.T.A. Chicken** - it's a B.L.T with fontina cheese, avocado, sun dried tomato mayo and grilled chicken breast on telera 11.99
- Crab Melt** - crab salad and american cheese with mango-lime mayo on grilled whole wheat half 9.99 full 12.99
- Classic Club** - sliced turkey and swiss, prime rib and cheddar, bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat half 9.99 full 12.99
- Avocado and Crab** - crab, tomato slices, avocado slices and cheese sauce on grilled whole wheat served open faced half 9.99 full 12.99
- BBQ Boneless Short Rib Sandwich** - slow roasted and tender with our own BBQ, cheddar and onion straws on a telera 12.99
- Philly Steak Sandwich** - thin sliced sirloin grilled with peppers, onions and 3 cheese sauce in a roll 13.99
- Tri Tip Steak Sandwich** - the most flavorful part of the sirloin on a grilled roll with onion straws. Served with a side of creamy horseradish sauce and au jus 13.99
- Prime Rib French Dip** - thin sliced prime rib and swiss cheese seared with au jus on a grilled roll with a side of creamy horseradish sauce half 10.99 full 14.99

## PASTA

choice of salad  
substitute soup and salad bar for 3.99

- Drunken Noodles** - seared chicken breast, bell peppers, onions, tomatoes and fresh basil tossed with egg noodles in a spicy thai chile sauce. 12.99
- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 12.99
- Shrimp Scampi** - shrimp sautéed in white wine and garlic herbed butter with chives and diced tomatoes on angel hair 14.99
- Lobster Alfredo** - lobster sautéed in herb-butter and white wine tossed with mushrooms and zucchini with alfredo sauce, on linguini topped with diced tomatoes 16.99

## ENTRÉES

choice of soup or salad and side dish, substitute gorgonzola fries for 1.49  
substitute soup and salad bar for 3.99

- Meatloaf** - made from ground sirloin and Italian sausage with Bistro mashed potatoes and a beef demi glace 13.99
- Chicken Parmesan** - breast of chicken dusted in parmesan bread crumbs and pan-fried, on angel hair. Topped with marinara sauce, fontina, fresh basil, diced tomatoes and parmesan 14.99
- Boneless Short Ribs** - extremely tender and flavorful, served on Bistro mashed with horseradish spiked demi-glace 14.99
- Sirloin** - hand-cut choice grade sirloin topped with sautéed mushrooms 14.99
- London Broil Sirloin** - our 5oz hand-cut choice grade sirloin marinated and charbroiled then sliced and fanned over Bistro mashed potatoes with black pepper garlic butter sauce 15.99
- Shrimp Dinner** - 4 pc. jumbo prawns coconut-breaded or tempura dipped 14.99
- Fresh Salmon Fillet** - glazed with our miso-citrus or black pepper garlic sauce or simply broiled on jasmine rice 15.99

## WINE MENU

<b>Beringer White Zinfandel - California</b> - dry fruit and well balanced hints of peach and apricot	6.00 - 16
<b>Mission Mountain Johannesburg Riesling - Montana</b> - apricot and honey aromas, semisweet fruit flavors	6.50 - 18
<b>Matua Valley Sauvignon Blanc - New Zealand</b> - lively palate of gooseberry and apple, hints of green melon	8.00 - 23
<b>Ecco Domani Pinot Grigio - Italy</b> - clear straw yellow color, with pleasant floral and tropical fruit aromas	7.50 - 22
<b>Hess Select Chardonnay - California</b> - tropical aromas of pineapple, green apple and lemon with hints of vanilla	8.00 - 23
<b>Kendall Jackson Chardonnay - California</b> - hints of oak, vanilla and pineapple overtones	10.00 - 29
<b>Hangtime Pinot Noir - California</b> - intense flavors of raspberries, red currants, nutmeg and clove with a deep lingering finish	10.00 - 29
<b>Gascon Malbec - Argentina</b> - intense violet color with dark red tones, black cherry fruit with a vanilla and chocolate finish	8.00 - 23
<b>Layer Cake Primitivo (Zinfandel) - Italy</b> - very creamy and ripe with whipped cream on the nose with spice and bit of tartness on the finish	9.00 - 26
<b>The Show Cabernet - California</b> - An easy drinking cabernet. Fruit flavored flavors of black cherry and hints of spice and oak	9.00 - 26
<b>Liberty School Cabernet - California</b> - aromas of blackberry, layered with dark cherry, chocolate and cassis	9.00 - 26
<b>Louis Martini Cabernet - California</b> - round, seductive mouth feel, filled with red cherry and a slight accent of vanilla	10.00 - 29
<b>Sterling Merlot - California</b> - ripe blackberry, jammy red fruit, vanilla, and toasty oak	9.00 - 26
<b>McWilliam's Hanwood Shiraz - Australia</b> - vibrant brick red with crimson hues. Intense lifted cherry and plum fruit combined with cinnamon and vanilla oak flavors	7.50 - 23
<b>Menage a Trois - California</b> - fresh, ripe jam like fruit in a complex blend of zinfandel, merlot and cabernet sauvignon	7.50 - 23

## WINES BY THE BOTTLE

<b>Maso Canali Pinot Grigio - Italy</b> - brilliant copper color with a very pleasant nose marked by tropical fruit and floral aromas. The wine exhibits fresh, dry flavors with elegant balance	33
<b>Trimbach Johannesburg Riesling - France</b> - the classic grape of Alsace. Delicate and vital	31
<b>White Haven Sauvignon Blanc - New Zealand</b> - light straw-color with classic grassy and ripe citrus accents that refresh the palate with a clean, lingering finish	35
<b>Sonoma Cutrer Chardonnay - Russian River, CA</b> - hints of honey, flowers, kiwi and lemon zest, Crisp and to the point	36
<b>La Crema Chardonnay - California</b> - enticing aromas of citrus, butterscotch, lemon peel and a slight spicy quality	32
<b>Banyan Gewurztraminer - California</b> - Rose petals, peaches, honeysuckle, and cloves make for a very aromatic wine	22
<b>Markham Merlot - California</b> - a juicy wine, with vibrant vanilla, toasty oak and hints of smoke	40
<b>Mac Murray Ranch Pinot Noir - California</b> - rich aromas of plum, strawberry and black cherry with layers of subtle floral, sage and earthy notes adding complexity	36
<b>Jed Steele Pinot Noir - California</b> - this is a lighter wine, which has the characteristic cherry fruit and low tannins of Pinot Noir	39
<b>Rodney Strong Cabernet - California</b> - aromas of blackberry. cocoa and cedar lead to a rich layered mouth feel	44

**All bottled wine opened in our bar.**