

# APPETIZERS

**Queso & Chips** - Tri-Colored Tortilla chips served with creamy house-made queso 9.95

**Crispy Shrimp** - Half dozen breaded shrimp served with sweet creamy tabasco sauce, honey mustard and aioli. 12.95

**Balsamic Honey Pulled Pork Sliders**  
Two glazed pulled pork sliders with provolone cheese on brioche rolls. 9.95

**Mac n' Cheese with Parmesan and Ham**  
Macaroni, cheese sauce & smoked ham topped with bread crumbs 9.95

**Fried Avocados** - Hand-battered avocados served with homemade Wasabi-Lime Ranch 9.95

**Crispy Deviled Eggs** - With candy bacon marmalade 9.95

**Hot Crab Dip** - Jumbo Lump Crabmeat dip served with toasted bread 12.95

**Four-Cheese Quesadilla** - Sautéed Poblano peppers, grilled onions, shredded Cheddar, Monterey Jack, Pepper Jack, and Mozzarella cheese. 8.95  
With Chicken 9.95 | With Beef 10.95

**Volcano Nachos** - Texas size serving of chips, cheese, queso, black bean, pico de gallo, and choice of chicken or beef with Jalapeños, salsa & sour cream 12.95

**Chicken Fried Chicken** - Hand-battered chicken breast strips topped with rich cream gravy 10.95

**Onion Rings** - Hand-battered onion rings fried to crispy perfection, served with Passionfruit-Jalapeño ketchup made from Chef Luigi's secret recipe 9.00

**Calamari Romana** - Served with marinara sauce and garlic parsley aioli 11.95

# SOUP & SALAD

**Soup of the day**  
Ask your server. Cup 4.95 | Bowl 5.95

**Cream of Tomato Basil Soup**  
Prepared daily. Cup 4.95 | Bowl 5.95

**House Salad** - Romaine with tomatoes, red onion, and cucumbers 6.00 | Add grilled chicken 3.00

**Soup and Salad** - Romaine, tomatoes, and cucumbers served with a cup of soup 9.00

**Crunchy Cobb Salad** - Crispy Chicken, Honey bacon, red onion, Bleu cheese, egg, avocado, tomatoes and honey mustard vinaigrette. 13.00 | Add Shrimp 16.00

**Steak Fajita Salad** - Romaine, steak fajita, peppers, onions, black olives, black beans, avocados, tomatoes and shredded cheese 11.95

**Santa Fe Salad** - Lettuce, cilantro-lime grilled chicken, corn, black beans, cheese, tortilla strips, tomato, avocados & taco seasoning with ranch 11.95

**Caesar Salad** - Romaine tossed with traditional Caesar dressing, Parmesan cheese and croutons 7.95  
Add grilled chicken 3.00

**Crispy Chicken Salad** - Romaine topped with crispy chicken, avocado, bacon, hard boiled eggs, roma tomatoes, shredded cheese, and pineapple. Dressed in a Honey Mustard Vinaigrette 11.95

*House-made Dressings: Balsamic, Caesar, French, Ranch, Thousand Island, Avocado Chipotle Ranch, Red Wine Vinaigrette, Honey Mustard Vinaigrette*

## FLATBREAD & PIZZA

*Flatbreads and Pizzas baked fresh to order.  
Pizza is on 12" crust – allow 20 minutes cooking time.*

**California Club** - Crispy Flatbread with roasted turkey, applewood Bacon, a five-cheese blend, and avocado topped with garlic aioli 10.00

**Smoked Ham Mac & Cheese Pizza** - Cheese sauce, elbow macaroni, smoked ham. 14.00

**Create Your Own** - 3 toppings + Mozzarella:  
Pepperoni, Italian sausage, ham, bacon, ground beef, mushroom, tomato, peppers, onions, Jalapeños, green olives, garlic, fresh basil, pineapple, extra cheese. Flatbread 9.00 | Pizza 15.00 | Extra toppings .50 each

# SANDWICHES

*All sandwiches served with choice of one side item: French fries, sweet potato fries, sautéed vegetables, potato chips or fruit cup. Sub a side item with a side salad, baked potato or cup of soup for \$1*

**Provolone Turkey Burger** - Grilled turkey patty, provolone cheese, lettuce, tomatoes, onions, and garlic mayo served on a house bun with a pickle spear. 14.00

**Shaved Whiskey Steak Panini** - Thin sliced ribeye with smoked provolone cheese, grilled onions, sautéed mushrooms and horseradish cream sauce on marble rye bread 14.00

**Southwest Burger** - Spicy half-pound patty cooked to order with lettuce, tomatoes, avocado, bacon, Jack cheese, crispy onions, and Chipotle mayo on a Jalapeño bun 14.00

**Five Meat Winter Wrap** - Romaine, lettuce, thin sliced rib eye, ham, pepperoni, bacon, Italian sausage, mozzarella cheese and Italian dressing all wrapped up in a tomato tortilla 14.00

**Chicken Fried Steak Sandwich** - Hand-breaded lean beef fried and topped with house-made Jalapeño sausage gravy on a house-made bun 14.00

**Texas Peach BBQ Pulled Pork Sandwich** - Pulled pork, peach BBQ sauce and Provolone cheese on a Jalapeño Cheddar bun 14.00

**Chicken Swiss Pesto Sandwich** - Balsamic marinated chicken, basil pesto, Swiss cheese, lettuce, tomatoes and mayo on a house-made Asiago bun 14.00

**Southern Comfort Chicken Sandwich** - Crispy chicken, smoked ham, applewood bacon, Provolone cheese, creamy Alfredo sauce, Dijon mustard, lettuce and tomatoes on a Jalapeño Cheddar bun 14.00

**Vegetable Panini** - Fresh grilled vegetables on rustic Italian bread with Mozzarella and basil pesto 10.95

**Turkey BLT** - Sliced roasted turkey, bacon, lettuce and tomatoes on a house-made Asiago bun 14.00

**Classic Reuben** - Corned beef topped with sauerkraut, Swiss cheese and Thousand Island dressing, served on grilled rye bread 14.00

**Southwest Grilled Chicken Sandwich** - Spicy grilled chicken breast with Monterey Jack cheese, bacon, sliced avocado, tomato, lettuce and chipotle mayo on a Jalapeño Cheddar bun 14.00

**Adult Grilled Cheese Sandwich** - A classic with four different kinds of cheese: Cheddar, Swiss, Monterey Jack and American 10.95

# ENTRÉES

**Enchiladas Rojas** - Served with Mexican style rice and refried black beans.  
Cheese 12.95 | Chicken 14.95 | Beef 15.95

**Grilled Sirloin with Green Peppercorn Sauce**  
8 oz. Beef Sirloin sliced and served with Yukon mashed potatoes and seasonal vegetables 24.00

**Fettuccine Alfredo** - Pasta tossed with creamy Alfredo sauce and topped with Parmesan cheese and house-made grilled bread. 12.00 | Chicken 18.00 | Shrimp 20.00

**Filet of Black Angus Tenderloin** - Beef tenderloin with demi-glace sauce served with mashed potatoes and seasonal vegetables. 34.00

**Lemon Gin Dill Salmon** - Sautéed Salmon topped with creamy gin lemon dill sauce served with Yukon mashed potatoes and seasonal vegetables. 22.00

**Chicken Veracruz** - Sautéed chicken breast with tomatoes, onions, pickled Jalapeños, poblano peppers, Green olives and garlic. Served with Mexican style rice and refried black beans. 15.00

**Blackened Tilapia** - Grilled Tilapia topped with a shrimp fire roasted tomato-butter pan sauce served with jasmine rice almandine and seasonal vegetables 16.00

**Fajita Platter** - Chicken or beef fajita meat with refried black beans, Mexican style rice, guacamole, and pico de gallo. Chicken 16.00 | Beef 17.00

**Chicken Fried Steak** - Large portion of hand breaded lean beef, served with mashed potatoes, house-made cream gravy and seasonal vegetables 15.95

**Tomato-Butter Pan Sauce over Spaghetti**  
Pasta tossed with tomato-butter pan sauce with Parmesan cheese and house-made grilled bread 12.00  
With Chicken 16.00 | With Shrimp 18.00

# DESSERT

*\*All desserts feature Chef Luigi's own recipes.*

**Carrot Cake** 6.95

**Apple Butter Spiced Cheesecake** - Graham cracker crust, apple butter, cinnamon sugar 7.95

**Key Lime Cream Brulee** - Baked Homemade Custard served with Berries 7.95

**Strawberries Cinelli** - Flambé of strawberries with Bourbon & Brown Sugar topped with Vanilla Bean Ice Cream 7.95

**Dome Ganache Chocolate Cake** - Special creation from Chef Luigi 6.95