

DINNER

SMALL PLATES

fresh guacamole

served in mortar bowl
with blue corn tortilla chips

16.

crispy tempura vegetables

cauliflower, zucchini, mushroom,
baby green beans, sesame-thai chili aioli

15.

goat cheese bruschetta

garlic crostini, whipped goat cheese,
fig jam, tomato-caper relish

15.

chilled shrimp cocktail

classic cocktail sauce,
grain mustard-horseradish aioli,
rainbow micro greens

20.

pom hot wings

three sauces: jalapeño bbq, avocado ranch,
blue cheese

16.

tomato-mozzarella

roasted peppers, evoo, basil, balsamic,
grilled baguette

16.

creole style crab cakes

sun-dried tomato remoulade, cajun slaw

20.

crispy calamari

pesto aioli, arrabiata, lemon

17.

bang bang shrimp

flash fried shrimp, crisp iceberg,
spicy sweet glaze

18.



DINNER

SOUP

chicken tortilla **cup 6.5** **bowl 8.**
spicy tomato broth, fresh pulled chicken,
sour cream, cilantro, crisp tortilla

italian wedding **cup 6.5** **bowl 8.**
tiny meatballs, savory broth, escarole,
orzo pasta, parmesan

SALADS

classic caesar **15.**
grape tomatoes, croutons,
shredded parmesan, house dressing

with grilled chicken **17.**
with grilled shrimp **22.**

asian steak **24.**
teriyaki glazed ny steak, napa cabbage,
mesclun greens, carrot, cucumber, radish,
cilantro, wonton crisps, sesame-soy dressing

cobb **18.**
chopped lettuce, chicken, bacon, egg,
avocado, blue cheese, black olive, tomato,
house ranch or blue cheese dressing

insalata abbondanza **14.5**
mixed greens, diced tomatoes,
sliced vegetables, hot cherry peppers,
garlic croutons, chianti-balsamic dressing

BLT chopped salad **18.**
romaine, arugula, bacon, tomato, avocado,
feta cheese, roasted corn, cucumber, onion,
sundried tomato ranch

grilled filet mignon and iceberg wedge **28.**
petite filet, crisp iceberg, diced bacon, tomato,
red onion, crumbled blue cheese, balsamic glaze



DINNER

SANDWICHES

half pound burger

certified angus beef, mild cheddar cheese,
LTO, buttered brioche bun

18.

chicago style hot beef

grilled beef ribeye, melted provolone,
spicy vegetable gardinièra, Italian sub-roll,
beef au jus

18.

grilled chicken and avocado club

crisp bacon, tomato, melted swiss,
herb mayo, toasted sourdough

18.

LATIN SPICE

pepper-jack crusted pork chop

center-cut bone-in pork chop,
jalapeno potato cake, grilled vegetables,
chipotle demi-glaze

33.

yucatan style sea bass

achiote glaze, black bean-rice,
grilled vegetables, garlic-lemon butter

32.

sizzling fajitas

beef or chicken, sautéed onion, bell pepper,
guacamole, pico de gallo, sour cream,
warm tortillas

26.

chicken enchiladas verdes

corn tortillas, cheddar-jack cheese,
tomatillo sauce, pico de gallo, spanish rice,
braised beans, guacamole, sour cream

23.

latin surf and turf

8 oz. NY steak, 6 oz. lobster tail, spanish rice,
braised beans, smoked chili demi-glaze,
chipotle-lime butter sauce

48.



DINNER

ITALIAN CUCINA

tuscan brick chicken

28.

organic chicken breast grilled under a brick,
garlic mashed potatoes, asparagus,
roasted pepper, lemon-mushroom veloute

shrimp fettucine limóne

32.

sautéed shrimp, asparagus, fettuccine pasta,
lemon-parmesan cream, asiago toast

chef freddy's meatballs and spaghetti

25.

100 year old family recipe,
spaghetti marinara, asiago toast

chicken penne alla vodka

27.

grilled chicken breast, penne pasta, mushrooms,
roasted peppers, peas, rose-cream vodka sauce,
asiago toast

lasagna della nonna

24.

tomato sauce, ground beef, pork sausage,
ricotta cheese, melted mozzarella, asiago toast

chicken parmigiana

26.

crispy chicken cutlet, marinara sauce,
melted mozzarella, capellini pasta, asiago toast

seafood linguini fra diavolo

32.

shrimp, scallops, calamari, linguine pasta,
spicy tomato sauce, asiago toast



DINNER

ALL-AMERICAN

- half rotisserie chicken**

cheddar mashed potatoes, grilled vegetables, mushroom pan-gravy

28.
- hot open-faced turkey platter**

cranberry-cornbread stuffing, broccoli, carrots, mashed potatoes, pan gravy, cranberry sauce

26.
- roast prime rib**

slow roast prime rib of beef, natural au jus, creamy horseradish, fresh baked potato

44.
- homestyle meatloaf**

roast plum tomatoes, mashed potatoes, mushroom gravy

26.
- pan asian salmon**

sesame-soy glaze, stir fried vegetables, crispy noodles, steamed jasmine rice

30.

STEAK HOUSE

- filet mignon 8 oz.**

garlic whipped potatoes, tobacco onions, burgundy demi-glace

48.
- rib eye steak 14 oz.**

garlic whipped potatoes, tobacco onions, burgundy demi-glace

48.
- steak-house pasta**

filet mignon tips, pappardelle pasta, gruyere-horseradish cream sauce, crumbled blue cheese, garlic bread

33.



DINNER

CRAVINGS

- | | |
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| my very own apple pie
served warm with vanilla ice cream | 12. |
| chocolate lava cake
cookies and cream ice cream, raspberry coulis,
chocolate sauce, candied almonds | 12. |
| triple berry shortcake
strawberries, blueberries, blackberries,
sweet-butter biscuit, vanilla whipped cream | 12. |
| skillet chocolate-chip cookie à la mode
fresh-baked and topped with vanilla ice cream | 12. |
| mango cheesecake
fresh mango top, graham cracker bottom | 12. |
| häagen-dazs® cones
chocolate, vanilla bean, raspberry sorbet | 10. |



DRINKS

16. each

fantasy lemon drop

grey goose vodka, grand marnier, secret ingredients
best lemon drop in the valley

espresso rumchata martini

belvedere vodka, kahlua, rumchata
and a shot of espresso
dessert in a glass

strawberry mojito

barcardi white rum,
liquid alchemist strawberry, fresh lime juice
omg delicious

jalisco mule

patrón tequila, liquid alchemist ginger,
freshly squeezed lime
this is one mule that is easy to ride

peach margarita

casamigos tequila, liquid alchemist peach,
lime zest
trust me, you are going to love it

pomade

citrus vodka, fresh lemonade and pomegranate juice
wow! now that's a patio pounder

apple old fashion

woodford reserve double oaked,
liquid alchemist apple
you are going to be very surprised