DINNER

SMALL PLATES

fresh guacamole **14.**
served in mortar bowl
with blue corn tortilla chips

bacon roasted jalapeños **12.**
boursin cheese filling, applewood smoked bacon,
cholula aioli

crispy italian artichoke hearts **12.**
panko-basil-parmesan crust, lemon-garlic aioli

spanish empanadas **12.**
bilbao chorizo, manchego cheese,
spinach, cilantro, crisp pastry crust,
avocado crema, salsa roja

pom hot wings **15.**
three sauces: jalapeño bbq, avocado ranch,
blue cheese

tomato-mozzarella **16.**
roasted peppers, evoo, basil, balsamic,
grilled baguette

creole style crab cakes **20.**
sun-dried tomato remoulade, cajun slaw

crispy calamari **17.**
pesto aioli, arrabbiata, lemon

bang bang shrimp **18.**
flash fried shrimp, crisp iceberg,
spicy sweet glaze



DINNER

SOUP

chicken tortilla **cup 7.** **bowl 9.**
spicy tomato broth, fresh pulled chicken,
sour cream, cilantro, crisp tortilla strips

italian wedding **cup 7.** **bowl 9.**
tiny meatballs, savory broth, escarole,
orzo pasta, parmesan



SALADS

classic caesar **15.**
garlic croutons, shredded parmesan,
grape tomatoes, house dressing
with grilled chicken **17.**
with grilled shrimp **22.**

asian steak **28.**
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,
ranch or blue cheese dressing

insalata abbondanza **14.5**
mixed greens, diced tomatoes,
sliced vegetables, italian 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 18.
certified angus beef, mild cheddar cheese,
LTO, buttered brioche bun

philly cheesesteak 18.
grilled beef ribeye, melted provolone,
sautéed bell pepper and onion,
toasted italian sub-roll

grilled chicken and avocado club 18.
crisp bacon, tomato, melted swiss,
herb mayo, toasted sourdough bread



LATIN SPICE

steak and fried shrimp chimichurri 34.
8-oz. NY steak, crispy-fried shrimp,
jalapeño potato cake, grilled vegetables,
chimichurri sauce, latin tartar sauce

sizzling fajitas 26.
beef or chicken, sautéed onion, bell pepper,
guacamole, pico de gallo, sour cream,
warm tortillas

chicken enchiladas verdes 25.
corn tortillas, cheddar-jack cheese,
tomatillo sauce, pico de gallo, spanish rice,
braised beans, guacamole, sour cream

latin-style fish fry 28.
pacific sea bass, corona beer batter,
latin-spiced shoestring fries, cilantro-lime slaw,
chipotle tartar sauce

DINNER

ITALIAN CUCINA

tuscan brick chicken **28.**
crispy-skin chicken breast, garlic mashed potatoes, asparagus, roasted pepper, lemon-mushroom velouté

shrimp fettucine limóne **32.**
sautéed jumbo shrimp, fettucine pasta, asparagus, lemon-parmesan cream, asiago toast

chef freddy's meatballs and spaghetti **26.**
100 year old family recipe, spaghetti marinara, asiago toast



chicken penne alla vodka **27.**
grilled chicken breast, penne pasta, mushrooms, roasted peppers, peas, vodka-rosa cream sauce, asiago toast

ravioli bolognese al forno **26.**
4-cheese ravioli, savory tomato meat sauce, melted mozzarella, ricotta cheese, asiago toast

chicken parmigiana **28.**
crispy chicken cutlet, marinara sauce, melted mozzarella, capellini pasta, asiago toast

seafood fettucine pesto **32.**
jumbo shrimp, sea scallops, fettucine pasta, pesto parmesan cream, crispy prosciutto, asiago toast

DINNER

ALL-AMERICAN

roast turkey platter **26.**
mashed potatoes, pan-gravy, cranberry-cornbread stuffing, broccoli, carrots, cranberry sauce

char-broiled berkshire pork chop **34.**
cheddar mashed potatoes, cornbread muffin, bacon-braised black-eyed peas, maple demi-glace

roast prime rib **44.**
slow roast prime rib of beef, natural au jus, creamy horseradish, fresh baked potato

homestyle meatloaf **26.**
mashed potatoes, mushroom gravy, roasted plum tomatoes

pan asian salmon **32.**
sesame-soy glaze, stir fried vegetables, steamed jasmine rice, crispy noodles

STEAK HOUSE

filet mignon 8 oz. **48.**
garlic whipped potatoes, tobacco onions, burgundy demi-glace

rib eye steak 14 oz. **48.**
garlic whipped potatoes, tobacco onions, burgundy demi-glace

prime flat iron steak 8 oz. **36.**
parmesan-truffle fries, burgundy demi-glace, cowboy butter



DINNER

CRAVINGS

my very own apple pie **12.**
served warm with vanilla ice cream

chocolate lava cake **12.**
cookies and cream ice cream, raspberry coulis,
chocolate sauce, candied almonds

triple berry shortcake **12.**
strawberries, blueberries, blackberries,
sweet-butter biscuit, vanilla whipped cream

skillet chocolate-chip cookie à la mode **12.**
fresh-baked and topped with vanilla ice cream

mango cheesecake **12.**
fresh mango top, graham cracker bottom

häagen-dazs® cones **10.**
chocolate, vanilla bean, raspberry sorbet





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

gg berry smash
grey goose berry vodka, fresh strawberry, fresh
blueberry, fresh simple syrup, lemon concentrate
berry sweet, perfectly chilled

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

