

Dinner Menu

Served in the Evening after 5:00pm

Appetizers

Breaded Fried Calamari \$6

Lightly Fried Calamari Strips with Cocktail Sauce and Sweet Chili Aioli

Crab Roll \$8

With Sweet Chili Aioli

Jumbo Shrimp Cocktail \$13

Four Tender Shrimp Served with our
Cocktail Sauce

Teriyaki Beef Satay \$6

Prince Edward Island Mussels \$10

Steamed Mussels in Smoked Tomato
Butter with Crusty Bread

Antipasto \$10

Bleu Cheese Stuffed Olives with Salami,
Artichoke Hearts, Wedge of Brie, Crostini
and Fruit Mostarda

Soups

Soup du Jour

Cup - \$3 Bowl - \$6

Our Chef's Daily Featured Soup

Baked Onion

Cup - \$4 Bowl - \$8

Sweet Georgia Onion topped with Parmesan Crusted Croutons and Swiss Cheese

***Consuming raw or undercooked meats, eggs or other foods may increase your risk for food born illness.**

Updated 7/9/2018

Salads

*Seared Ahi Salad \$11

Macadamia Crusted Seared Ahi Tuna
with Mandarin Oranges, Cucumber,
Cilantro and Sesame Ginger Vinaigrette
on a bed of Mesclun Greens

Wedge Salad \$10

With Pickled Red Onions, Tomatoes,
Bacon, Bleu Cheese Crumbles and
Bleu Cheese Dressing

Roasted Beet Salad \$10

With Red Onions, Goat Cheese, Candied
Almonds and Balsamic Vinaigrette

Classic Caesar Salad \$8

Chopped Romaine Lettuce with
Croutons, Parmesan Cheese and
Caesar Dressing

Southwest Caesar Salad \$8

Chopped Romaine with Roasted Corn,
Cilantro, Fried Corn Tortilla Strips and
Chipotle Caesar Dressing

Add Chicken \$4 - Add Salmon \$7

Entrées

All Entrées served with a Spring Mix Salad or Soup with Warm Bread and Butter
Seasonal Vegetables and your choice of Starch unless otherwise specified

*Australian Lamb Chops \$31

Pistachio Crusted Grilled Lamb Chops
with Bing Cherry Glaze and
Vegetable du Jour

Pan Seared Halibut \$26

Served with Orange Slices, Beurre Fondue
and Veg du Jour

Crab Stuffed Trout \$26

Baked and Served with Sauce Hollandaise

Roasted Vegetable Ravioli \$16

Served with Marinara Sauce

Pasta Primavera \$16

A Traditional Italian Pasta with Peas, Mushrooms and Vegetable du Jour Topped
with your Choice of Marinara, Alfredo or Olive Oil Garlic Sauce

Add Chicken \$4

**Add Salmon \$7*

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***Hand Cut 12 OZ Ribeye \$34**

Broiled to Order and Served with Choice of Side

***Flat Iron Steak \$24**

USDA Choice Beef

With Mushrooms, Caramelized Onions,
Wilted Spinach, Roasted Potatoes and Sauce Demi-Glace

Add Bleu Cheese \$1

***Grilled Atlantic Salmon \$23**

Served with Potato Gnocchi, Spinach, Tomato,
Pearl Onions and Bacon

***Grilled Scallops \$27**

Three Scallops Wrapped with
Cob Smoked Bacon, Red Wine
Gastrique and Veg du Jour

Homemade Meatloaf \$18

Matt's Special Recipe Served with Mashed Potatoes and Gravy

Honey Mustard Pecan Chicken \$19

Pecan Crusted Chicken with Honey Mustard Drizzle Served with Vegetable du Jour
and Choice of Side

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