

STARTERS

CHILI DUSTED CALAMARI
sherry aioli & “mojo” verde \$13

BUFFALO CHICKEN TENDERS 🌶️
crispy tenders, smothered in buffalo sauce
and served with blue cheese dressing \$13

TRADITIONAL BUFFALO WINGS 🌶️
carrots & celery, blue cheese \$12

CHICKEN TENDERS
served with tangy BBQ & ranch dressing \$12

SPINACH & ARTICHOKE DIP
warm dip topped with parmesan and served with
crunchy pita chips & veggies \$10

GUACAMOLE “LIMON VERDE”
fire-roasted salsa and fresh tortilla chips \$9

ONION RING STACK
chipotle aioli and creamy mojo \$10

MEDITERRANEAN DIPS
traditional chickpea & red pepper hummus,
with crunchy pita chips & cucumber \$9

PACIFIC SEAFOOD CHOWDER
bay shrimp, bay scallops & clams \$8

SALADS

LETTUCE WRAPS marinated all-white albacore tuna or grilled
chicken, crisp lettuce cups, ginger glaze \$15

COBB SALAD crab & rock shrimp or grilled chicken, tomato,
bacon, egg, avocado & blue cheese crumbles \$16

GRILLED SKIRT STEAK SALAD mixed baby greens, tomatoes,
carrots & candied nuts with a sesame citrus vinaigrette \$16

CHICKEN OR SHRIMP CAESAR grilled chicken or bay shrimp,
romaine, garlic croutons, shaved parmesan \$15

WARM SPINACH SALAD sautéed mushrooms & red onion,
crispy pancetta, red wine vinaigrette \$14

SANDWICHES

ISLAND SPICED FISH WRAP grilled tilapia, shredded cabbage,
black beans & pico de gallo, served with tortilla chips \$15

SEAFOOD SALAD SANDWICH lobster, crab & shrimp salad,
swiss gruyere on griddled sourdough bread \$15

MARINATED SKIRT STEAK SANDWICH herb griddled ciabatta,
melted swiss, sautéed wild mushrooms & horseradish sauce \$16

PASTRAMI SANDWICH swiss gruyere, spicy horseradish mustard
& dill pickles on rye, fingerling potato salad \$14

BISTRO STYLE CHICKEN CLUB grilled chicken breast, BLT, on a
buttery croissant with havarti cheese & dijonnaise spread \$14

SMOKED TURKEY FOCACCIA oven roasted tomato, herb & goat
cheese spread, watercress greens & mojo-verde sauce \$14

HOUSE BURGERS

SAINT AGUR triple cream french blue cheese, red wine
reduction sauce served with seasoned fries \$16

EN FUEGO jack cheese, lettuce & tomato served on a jalepeno
& cheese bagel, seasoned fries & chipotle aioli \$15

STAMPEDE melted swiss cheese, thick cut onion rings, crispy
bacon, lettuce, tomato & tangy bbq sauce, seasoned fries \$15

NO FRILLS lettuce, tomato, onion, white cheddar, bacon \$14

VEGGIE or TURKEY lettuce, tomato, onion, white cheddar \$14

HAND CRAFTED PIZZAS

THE DESIGNER
choice of pepperoni, sausage, mushrooms, olives, peppers,
jalapenos & onions \$17

FOUR CHEESE
asiago, gouda, parmesan & mozzarella \$16

BUFFALO CHICKEN 🌶️
grilled chicken, buffalo sauce, cilantro & ranch dressing \$16

BBQ CHICKEN
grilled chicken, tangy bbq, sautéed onions & gouda \$16

MARGHERITA
mozzarella & roasted tomatoes with fresh basil \$16

ENTREES

BOURBON GLAZED BABY BACK RIBS apple-wood smoked, sweet
& tangy BBQ, fries & coleslaw \$18

BAJA FISH & CHIPS beer-battered tilapia fillets, chipotle aioli
& creamy mojo dipping sauces, fries & coleslaw \$17

BONELESS BUFFALO TENDERS 🌶️
carrots & celery, blue cheese dressing & seasoned fries \$15

CHICKEN QUESADILLA shredded chicken, guacamole, fire
roasted salsa \$14
sub carne asada or rock shrimp \$2

CHICKEN FETTUCCINE grilled chicken, wild mushrooms, shaved
parmigiano-reggiano in a creamy tomato sauce \$21

BONE-IN RIBEYE CHOP america’s finest “choice” mid-west beef
served with mash and mixed vegetables, garnished with onion
rings \$36

GRILLED SALMON sautéed spinach with sun dried tomatoes &
garlic, mash & drizzled with red wine reduction & truffle oil \$26

GULF PRAWNS bitter sweet paprika, heirloom tomatoes, sherry,
garlic, capers & mixed vegetables served over jasmine rice \$26

PAN ROASTED CHICKEN BREAST airline breast pan seared with
skin on, roasted artichokes, asparagus & mushroom au jus \$22

VEGETABLE BASKET steamed or roasted mushrooms, peppers,
cauliflower & broccoli, served over steamed rice with a soy &
garlic sauce \$19