

## 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