STARTERS

Small Bowl of Soup with Any Entrée 3.95
Cesar or Mixed Green Salad with Any Entrée 4.95

HOMEMADE SOUPS

Small Bowl 4.75 Large Bowl 5.95
Soup of the Day Ask Your Server for Today’s Selection

MANHATTAN CHOWDER
Eastern Steamed Clams with Vegetables and Tomato Broth

APPETIZER SALADS

Classic Caesar Salad Fresh Romaine Hearts, Parmesan Cheese and Homemade Croutons 7.95
Mixed Green Salad Served with Choice of Dressing 6.95

ENTREE SALADS

Charbroiled Chicken Caesar Salad Fresh Romaine Hearts, Parmesan Cheese and Croutons, Tossed with Our Caesar Dressing, Served with Sliced Charbroiled Chicken 13.95
Charbroiled Turkey Breast, Grilled with Jack Cheese and Avocado, Served with a Cranberry Tomato Chutney on Sourdough 11.95

POTTATOES AND SIDES

Daily Grill Fried Onions 4.00 Shredded Potatoes 3.75
Shoestring Potatoes 4.00 Shoestring & Onion Combo 5.50
Steamed Red Potatoes 4.00 Steamed Red Potatoes 4.00
Mashed Potatoes 4.00 Garlic Mashed Potatoes 4.75
Spinach Mashed Potatoes 4.75 Baked Potato 5.50
Jasmine Rice 4.00 Mac & Cheese 8.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese

VEGETABLES

Cole Slaw 3.50 Creamed Spinach 4.50
Steamed Broccoli or Carrots 3.75 Steamed Corn 4.00
Steamed Asparagus 4.50 Grilled Spring Vegetables 6.00
Balsamic Glaze

SPECIALTY SANDWICHES

Choice of Cole Slaw, Shoestring or Fresh Fruit

Cheeseburger
Choice of Cheese, Lettuce, Tomato and Sliced on a Sesame Seed Bun 9.95
Hamburger
Choice of Cheese, Lettuce, Tomato and Sliced on a Sesame Seed Bun 8.95

Original Beef Dip Served Sliced Thin, Dipped in Au Jus, on a Sourdough Bun with Hot Mustard Sauce 10.95

Tuna Melt Scopof Albacore Tuna Salad, Grilled with Cheddar Cheese 11.50
Reuben Sandwich Corned Beef, Swiss Cheese, Fresh Sauerkraut, 1,000 Island Dressing and Dijon Mustard on Grilled Rye Bread 11.50
Blackened Chicken Breast Salad Sliced Chicken Breast, Served with Sliced Tomato and Lettuce on a Sesame Seed Bun with Roasted Pepper Relish 10.50
BLT Double Smoked Bacon, Lettuce and Tomato Sandwich on Choice of Bread 9.95
Tuna Salad Sandwich Homemade Tuna Salad, Lettuce and Tomato 9.95
Charbroiled Chicken Breast Sandwich Served with Lettuce, Tomato, Sliced Onion on a Sesame Seed Bun, Topped with Roasted Red Pepper Sauce 10.50
Cobb Club Sandwich Tender Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Blush Cheese, Scallions and Mayonnaise 11.95
California Turkey Melt Peppered Turkey Breast, Grilled with Jack Cheese and Avocado, Served with a Cranberry Tomato Chutney on Sourdough 11.95

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Fish and Chips Fresh Whitefish Coated with Panko Bread Crumbs on a Bed of Shoestring Potatoes with Remoulade Sauce, Malt Vinegar and Cole Slaw 13.50
Sautéed Catalina Sandabs Lightly Floured Fillets with Lemon-Butter Sauce and Steamed Vegetables 14.95
Cedar plank Salmon with a BBQ Citrus Glaze, Served with Steamed Red Potatoes and Vegeable 18.95
Pan-Fried Idaho Trout Lightly Floured, Pan-Seared, Topped with Lime-Butter Sauce, Served with Steamed Red Potatoes and Vegetable 15.95
Charbroiled Salmon Fresh Salmon Filet, Salsa Fresca, Served with Steamed Red Potatoes & Vegetable 18.95

STeAKS AND CHOPS

Daily Grill Serves the Finest in USDA Certified Angus Beef® Corn Fed, Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Chopped Beef Steak & Onions Certified Angus Beef® Onions, Served with Mashed Potatoes and Tomato Provençal 14.50
Charbroiled Skirt Steak A House Specialty, Certified Angus Beef® Marinated in Citrus Juices, Soy Sauce and Special Seasonings with Shoestring Potatoes and Vegetable 18.95
New York Strip Angus Beef® Aged 28 Days, Served with Shoestring Potatoes and Vegetable 19.95
New York Steak Served on a Grilled Soundside Roll, Topped with Onion Rings, Served with Shoestring Potatoes 16.95

DESSERTS

Fresh Baked Fruit Cobbler of the Day Our Signature Dessert, Fresh Baked Fruit with a Sweet Crumbly Topping, Served with Fresh Whipped Cream or Ice Cream 7.75
Big Carrot Cake 2 Layers of Moist Cake, Sandwiched with Smooth Cream Cheese and Pecans. Dusted with Cinnamon, Served with a Dollop of Fresh Whipped Cream 7.75
Strawberry Shortcake A Trio of Mini Shortcake Biscuits with Fresh Sliced Strawberries, Homemade Strawberry Sauce or Fresh Whipped Cream 7.75
Key Lime Pie Tangy Lime Custard in a Graham Cracker Crust with Raspberry Puree, Topped with Fresh Whipped Cream and Lime Zest 7.50
New York Cheesecake Drizzled with Hot Fudge Sauce and a Strawberry Fan 7.50
Oven Baked Smores Our Homemade Brownies, Baked in a Cast Iron Skillet, Topped with Fudge and Marshmallows, Then Baked and Topped with Whipped Cream or Ice Cream and Hot Fudge Sauce 7.50
Double Chocolate Layer Cake Dudes Layer of Rich Chocolate with Raspberry Puree, Topped with a Dollop of Fresh Whipped Cream 7.50
Sicilian Sorbet 5.50 with Fresh Strawberries Add 1.00
French Vanilla Ice Cream 4.95
Fudge Brownie Pie & Ice Cream Fresh Baked Fudge Brownie, Topped with Scoop of Vanilla Ice Cream, Warm Caramel and Hot Fudge Sauce, Candied Pecans, Dusted with Powdered Sugar 7.75
WINE LIST

CHAMPAGNE - SPARKLING
Mumm Cuvee Brut NV  ............................................. 9.75
Chandon Brut Classic, Napa N.V.  .................................... 47.00
Moet & Chandon, White Star, Epernay N.V.  ....................... 71.00

WHITE WINES

CHARDONNAY
La Terre, California 2006 .................................... 6.75  25.00
Chateau Ste. Michelle, Washington 2008 .......................... 7.75  29.00
Cho Du Bois, Sonoma 2007 .................................... 8.25  31.00
Markham, Napa 2004 ........................................ 10.25  39.00

OTHER WHITES

White Zinfandel, Woodbridge, CA 2005 ......................... 6.75  25.00
Pinot Grigio, Placido, Italy 2005 ................................ 6.75  25.00
Pinot Gris, Moso Canai, Italy 2005 ............................... 10.25  39.00
Riesling, Saint M, Germany 2004 ................................. 7.25  27.00
Saumur Blanc, Berrier 2005 .................................... 8.75  30.00
Saumur Blanc, Bell, Lake County 2005 ......................... 10.25  39.00

RED WINES

PINOT NOIR

Mirassou, California 2005 ............................................ 7.25  27.00
Castle Rock, Mendocino 2005 ................................ 9.00  34.00
Coppiola, California 2006 ........................................ 11.25  43.00

MERLOT

Beringer, Stone Cellars, Napa 2005 ................................. 6.75  25.00
Maddalena, Central Coast 2002 ................................ 7.75  29.00
Clos du Bois, Sonoma 2003 ........................................ 10.25  39.00
Sebastiani, Alexander Valley 2004 ............................... 46.00
Rutherford Hill, Napa 2003 ........................................ 51.00
Grich Hills, Napa 2003 ........................................... 70.00

CABERNET SAUVIGNON

Sycamore Lane, California 2003 .................................. 6.75  25.00
Sterling, Vintner’s Collection 2004 ............................... 8.75  33.00
J. Lohr, Seven Oaks, Paso Robles 2004 ......................... 9.75  37.00
BV, Napa 2003 .................................................... 49.00
Wente, Welcomereceive, Livermore 2004 ..................... 80.00
Jackson, Alexander Valley 2002 ................................. 77.00

OTHER REDS

Zinfandel, Dancing Bull, CA 2004 ................................. 7.75  29.00
Zinfandel, Kamwood, Jack London 2004 ...................... 13.25  49.00
Shiraz, Jacobs Creek, Australia 2004 ............................ 7.25  27.00
Blend, Folie A Deux, CA 2001 ................................ 8.75  30.00
Syrah, San Simeon, Monterey 2003 ............................. 10.25  39.00

APPETIZERS

Popcorn Shrimp
Tempura Battered Rock Shrimp, Served with Cocktail and Cajun Tartar Sauce 9.95

Fried Calamari
Tender Calamari Rings, Lightly Seasoned, with Cocktail and Cajun Tartar Sauce 9.95

Spinach Artichoke Dip
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served with Warm Crostini 10.95

Shrimp Cocktail
Gulf Shrimp with Tangy Cocktail Sauce 12.95

Onion Rings
Served with Blush Cheese Dressing 6.50

Chicken Quesadilla
Grilled Chicken Breast, Melted Cheddar Cheese, Cilantro, Salsa, Guacamole and Sour Cream 12.50

Seared Rare Ahi Tuna
Sashimi Style with Pickled Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce 12.95

Crab Cake
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with a Shaloth White Wine Reduction 12.95

AN ADDITIONAL WINE LIST IS AVAILABLE WITH SOME EXTRAORDINARY SELECTIONS. ASK YOUR SERVER

STEAKS AND CHOPS

Daily Grill Serving the Finest in USDA Certified Angus Beef®, Corn Fed, Aged up to 28 Days for Flavor and Texture, then Hand Cut Daily and Broiled to Your Liking

Charbroiled Strip Steak
A House Special, Certified Angus Beef® Marinated in Citrus Juices, Soy Sauce and Spicy Seasonings, Served with Shoestring Potatoes and Vegetable 21.95

Charbroiled Fillet Mignon
10 oz. Filet, Topped with our Red Wine Sauce and Beef Onions, Served with Shoestring Potatoes and Vegetable 28.95

New York Strip Steak
12 oz. Angus Beef Aged 28 Days, Served with Shoestring Potatoes and Vegetable 29.95

T-Bone Steak
20 oz. Angus Beef Aged 28 Days, Served with Shoestring Potatoes and Vegetable 29.95

New York Pepper Steak
12 oz. Angus Beef Aged 28 Days with Cracked Pepper, Bacon and Onion, Served with Shoestring Potatoes and Vegetable 26.95

Chopped Beef Steak & Onions
16 oz. Certified Angus Beef® Ground Chuck, Topped with Carmelized Onions, Served with Mashed Potatoes and Tomato Provençal 18.95

Blackberry Pork Chop
14 oz. Double Cut Chop with a Washington Blackberry Sauce Served with Mash and Sauted Zucchini, Onions and Apples 20.95

APPELLATION SALADS

Classic Caesar Salad
Fresh Romaine Hearts, Parmesan Cheese and Homemade Croutons 8.50

Mixed Green Salad
Served with Choice of Dressing 6.95

Iceberg Wedge
Half Wedge of Iceberg, Topped with Diced Tomato, Bbq Bacon by Creamy Blue Cheese Vinegrette 8.95

Spicy Pecan, Gorgonzola, Endive and Romaine Salad
Tossed in a Walnut Oil Vingarette, with Spicy Pecans and Gorgonzola Cheese 8.95

APPETIZERS

Charbroiled Chicken Caesar Salad
Fresh Romaine Hearts, Parmesan Cheese and Croutons, Tossed with our Caesar Dressing, Topped with Sliced Charbroiled Chicken 14.95

Blackened on Request

Daily Grill Cobb Salad
Tossed with Diced Iceberg, Lettuce, Tomato, Bacon, Egg, Blue Cheese, Avocado, Scallions and Creamy Italian Dressing 15.95

Crab Louie
Jumbo Lump Crab with Tomato, Avocado, Egg and Olives, Served on a Bed of Mixed Greens with 1,000 Island Dressing 19.95

ENTREE SALADS

Charbroiled Chicken Caesar Salad
Fresh Romaine Hearts, Parmesan Cheese and Croutons, Tossed with our Caesar Dressing, Topped with Sliced Charbroiled Chicken 14.95

Blackened on Request

Daily Grill Cobb Salad
Tossed with Diced Iceberg, Lettuce, Tomato, Bacon, Egg, Blue Cheese, Avocado, Scallions and Creamy Italian Dressing 15.95

Crab Louie
Jumbo Lump Crab with Tomato, Avocado, Egg and Olives, Served on a Bed of Mixed Greens with 1,000 Island Dressing 19.95

VEGETABLES

Creamed Spinach 4.50
Steam Broccoli 3.75
Steamed Carrots 3.75
Steamed Spinach 4.00
Sautéed Mushrooms 6.00
Grilled Asparagus 8.50
Grilled Spring Vegetables 6.00 with Balsamic Glaze

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary. Thank You.

Take-Out Available

Baked Potato 5.50
Rice Cayenne 4.00
Mac & Cheese 8.50
Blend of Cheddar, Gruyere and Danish Fontina Cheese

DESSERTS

Angel Hair Pasta Pomodorro
Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 12.95

Penne Pesto
with Fresh Basil, Garlic and Roasted Pine Nuts 13.50

Penne Pesto with Chicken
Penne Pesto, Chunks of Fresh Chicken Breast and Pine Nuts, Tossed with Pesto Sauce 16.50

Broiled Shrimp Pomodorro
with Angel Hair Pasta
Grilled Gulf Shrimp, Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 18.95

Fudge Brownie Pie & Ice Cream
Fresh Baked Fudge Brownie, Topped with a Scoop of Vanilla Ice Cream, Warm Caramel and Hot Fudge Sauce, Candied pecans, Dusted with Powdered Sugar 7.75

New York Cheesecake
crusted with Hot Fudge Sauce and a Strawberry Fan 7.50

Oven Baked Smores
Our Homemade Brownies, Baked in a Cast Iron Skillet, Topped with Fudge and Marshmallows, Then Baked Until Golden Brown, Sprinkled with Semi-Sweet Chocolate Crunch, Graham Crackers and Powdered Sugar 7.50

Double Chocolate Layer Cake
Double Layer of Rich Chocolate with Raspberry Filling, Topped with a Dollop of Fresh Whipped Cream 7.50

Seasonal Sorbet 5.95 with Fresh Strawberries Add 1.00

French Vanilla Ice Cream 4.95

DESSERTS

Fried Salmon Delivered Daily, Filleted in House
Cedar Plank Salmon
with a BBQ Glaze, Served with Steamed Red Potatoes and Vegetable 20.95

Pan-Fried Idaho Trout
Lightly Fried, Pan-Seared, Topped with Lime Butter Sauce, Served with Steamed Red Potatoes and Vegetable 16.95

Seared Ahi Tuna Ponzu
Sliced Ahi Panfried Over Jasmine Rice with Pickled Cucumber and Ginger 21.95

Grill Classics

Braised Short Ribs
A House Specialty, Braised Kosher Cut Ribs, Topped with Carrots, Celery, Turnips, Mashed Potatoes and Homemade gravy 24.95

Chicken Pot Pie
Fresh Chicken, Carrots, Onions, Peas and Mushrooms, Topped with a Flaky Crust 15.95

Daily Grill Meat Loaf
Served with Mushroom Sauce, Served with Mashed Potatoes and Vegetable 15.95

Grilled Vegetable Plate
Medley of Grilled Vegetables, Fresh Wilted Spinach, Broccoli, Raitodicho Wedges and Jasmine Rice 14.95

Daily Grill Cheeseburger Classic
12 oz. certified Angus Beef® with a Thick Slice of Cheddar Cheese, Topped with 2 Onion Rings, Served with Steaming Potatoes and Cole Slaw 13.50

Seafood

Prime Rib Slow Roasted 16 oz. Slices of Prime Rib, Au Jus, Creamy Horseradish Sauce, Served with Baked Bread and Creamed Spinach 26.95

FRIDAY and SATURDAY

Fresh Fish Delivered Daily, Filleted in House

SOPHISTICATED COOKING RETAIL PRICES. GRATUITY IS ADDITIONAL AND DISCRETIONARY. THANK YOU.