

DINNER MENU

WINE LIST

CHAMPAGNE - SPARKLING

Mumm Cuvee Brut N.V. SPLIT 9.25
 Chandon Brut Classic, Napa N.V. 47.00
 Moet & Chandon, White Star, Epemay N.V. . 71.00

WHITE WINES

CHARDONNAY Glass Bottle
 Le Terre, California 2006 6.75 25.00
 Chateau Ste. Michelle, Washington 2005 7.75 29.00
 Clos Du Bois, Sonoma 2005 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 Grigio, Maso Canali, Italy 2005 10.25 39.00
 Riesling, Saint M, Germany 2004 . . . 7.25 27.00
 Sauvignon Blanc, Beringer 2005 8.75 33.00
 Sauvignon Blanc, Bell, Lake County 2005 10.25 39.00

RED WINES

PINOT NOIR Glass Bottle
 Mirassou, California 2005 7.25 27.00
 Castle Rock, Mendocino 2005 9.00 34.00
 Coppola, California 2005 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
 Grgich Hills, Napa 2002/03 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, Wetmore Reserve, Livermore 2004 . 60.00
 Jordan, Alexander Valley 2002/03 77.00

OTHER REDS

Zinfandel, Dancing Bull, CA 2004 . . 7.75 29.00
 Zinfandel, Kenwood, "Jack London" 2004 13.25 49.00
 Shiraz, Jacobs Creek, Australia 2004 . 7.25 27.00
 Blend, Folie A Deux, CA 2005 8.75 33.00
 Syrah, San Simeon, Monterey 2003/04 10.25 39.00

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

STARTERS

Small Bowl of Soup
 with Any Entree 3.95

Caesar or Mixed Green Salad
 with Any Entree 5.50

HOMEMADE SOUPS

Small Bowl 4.95 Large Bowl 5.95

Soup of the Day
 Ask Your Server for Today's Selection

Manhattan Chowder
 Eastern Chopped Clams with Vegetables
 and Tomato Broth

POTATOES AND SIDES

Daily Grill Fried Onions 4.00
 Shoestring Potatoes 3.75
 Shoestrings & Fried Onion Combo 5.50
 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

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 Warm with Crostini 10.95

Shrimp Cocktail
 Gulf Shrimp with Tangy Cocktail Sauce 12.95

Onion Rings
 Served with Bleu 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 Shallot
 White Wine Reduction 12.95

APPETIZER 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 Head of Iceberg, Topped with Diced
 Tomato, Chopped Bacon and Creamy
 Bleu Cheese Vinaigrette 8.95

Spicy Pecan, Gorgonzola, Endive
 and Romaine Salad
 Tossed in a Walnut Oil Vinaigrette,
 Topped with Spicy Pecans and
 Gorgonzola Cheese 8.50

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 Chicken Breast, Lettuce,
 Tomato, Bacon, Egg, Bleu 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
 Steamed 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

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

Charbroiled Skirt Steak
 A House Specialty, *Certified Angus Beef*[™]
 Marinated in Citrus Juices, Soy Sauce
 and Special Seasonings, Served with
 Shoestring Potatoes and Vegetable 21.95

Charbroiled Filet Mignon
 10 oz. Filet, Topped with Our Red Wine Sauce
 and Boef 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 26.95

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

Charbroiled Rib Eye Steak
 16 oz. Angus Beef Aged 28 Days, Served with
 Shoestring Potatoes and Vegetable 26.95
Blackened upon Request

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 Caramelized 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 Mashed
 Potatoes and Sauteed Zucchini,
 Onions and Apples 20.95

Cooking Temperatures	
RARE -	Very Red, Cool Center
MEDIUM RARE -	Red, Warm Center
MEDIUM -	Pink Center
MEDIUM WELL -	Slightly Pink Center
WELL -	Broiled Throughout, No Pink

CHICKEN

Oven Roasted
 Garlic Honey Chicken
 Half Chicken, Marinated in Garlic-Honey
 Herb Jus, Served with Mashed Potatoes
 and Vegetable 16.50

Chicken Piccata
 Tender Chicken Breast Medallions, Topped with
 a Lemon-Butter Caper Sauce, Served
 with Mashed Potatoes and Vegetable 17.50

Chicken Marsala
 Chicken Breast Medallions, Topped with
 a Marsala Wine Mushroom Sauce, Served
 with Mashed Potatoes and Vegetable 16.95

Grilled Herb Chicken Breasts
 Boneless Skinless Chicken Breasts, Seasoned
 with Herbs, Charbroiled Over an Open Flame,
 Served with Spinach Mashed Potatoes, Tomato
 Provençal and Our Apple Relish 16.95

PASTA

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

Please See Back Page for
 Our Complete Beverage List

FRIDAY and SATURDAY

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

SEAFOOD

Fresh Fish Delivered Daily, Filleted in House

Cedar Plank Salmon
 with a BBQ Citrus Glaze, Served with
 Steamed Red Potatoes and Vegetable 20.95

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

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

Crab Cakes
 Fresh Jumbo Lump Crab, Seasoned with Old Bay,
 Served with a Shallot White Wine Reduction,
 Shoestring Potatoes and Cole Slaw 25.95

Charbroiled Salmon
 Fresh Salmon Fillet, Salsa Fresca, Served with
 Steamed Red Potatoes and Vegetable 20.95

Baked Idaho Trout Stuffed with Crab
 Fresh Trout with Jumbo Lump Crab, Topped
 with Roasted Hazelnut Lemon-Butter
 Sauce, Served with Steamed Red
 Potatoes and Vegetable 24.95

GRILL CLASSICS

Braised Short Ribs
 A House Specialty. Braised Kosher Cut Ribs,
 Topped with Carrots, Celery, Turnips,
 Mashed Potatoes & 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
 Topped with Mushroom Sauce, Served with
 Mashed Potatoes and Vegetable 15.95

Grilled Vegetable Plate
 Medley of Grilled Vegetables, Fresh Wilted
 Spinach, Broccoli, Radicchio Wedges
 and Jasmine Rice 14.50

Daily Grill Cheeseburger Classic
 12 oz. *Certified Angus Beef*[™] with a Thick
 Slice of Cheddar Cheese, Topped with
 Two Onion Rings, Served with Shoestring
 Potatoes and Cole Slaw 13.50

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
 Six 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
 and 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 Brownie, Baked in a Cast Iron Skillet,
 Topped with Fudge and Marshmallows, Then Baked
 Until Golden Brown, Sprinkled with Crushed
 Graham Crackers and Powdered Sugar 7.50

Double Chocolate Layer Cake
 Double Layer of Rich Chocolate with Raspberry Puree,
 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

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