

STARTERS

Jumbo Shrimp Cocktail (7) jumbo shrimp, cocktail sauce and lemon wedge	\$9	Quesadilla Mixed cheeses, peppers, onions, cilantro, pico de gallo, tequila sour cream — Add Chicken + \$3 Add Steak +\$5	\$8
Wings (8) tossed in choice of Buffalo, Honey BBQ, or Teriyaki. served with celery and choice of Bleu Cheese or ranch dressing	\$8	Chicken Tenders served with spiral fries or hot chips, and choice of BBQ, ranch, or honey mustard dipping sauces	\$9
Fried Green Beans Sriracha aioli, ranch	\$4	Deviled Eggs (3) sweet and tangy deviled eggs	\$3
Soup du Jour	3 cup / 5 bowl		

SALADS

(Ranch, Bleu Cheese, Creamy Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, 1000 Island, and Dill Ranch)

Traditional Caesar Romaine hearts, shaved parmesan, toasted crostini — Add Chicken +3 Add Shrimp or Salmon +5	9 large/6 small	Iceberg Wedge Chopped smoked bacon, Baby Heirloom Tomato, Bleu Cheese, toasted garlic panko	\$8
Chef Salad Iceberg lettuce, shaved ham, turkey, bacon, Monterrey Jack/Cheddar cheese blend, cherry tomato, cucumber, red onion, and sliced Hard-Boiled Egg	\$12	Garden Salad Mixed greens, cherry tomato, cucumber, and red onion	8 large/ 5 small
Taragon Chicken Iceberg lettuce, grilled chicken, diced tomato, red onion, cucumber, and chopped bacon. Served in wrap or bowl with Taragon dressing)	\$9	Greek Salad Spinach, black olives, cherry tomato, sliced mushrooms, red onion and crumbled Feta cheese	\$9
Cold Salad Plate Chicken or Tuna salad scoop on bed of Iceberg and sliced tomato.	\$6	Hawaiian Romaine lettuce, grilled chicken, diced Ham, sliced strawberries, grilled pineapple, dried cranberries w/ Mango dressing	\$10

SANDWICHES

Choice of Side – Spiral Fries, Sweet Potato Fries, Hot Chips, Fresh Fruit Cup, Small House Salad

½ lb Angus Burger LTOP and choice of American, Swiss, Cheddar, Provolone	\$11	Grilled Chicken w/ LTOP and choice of cheese	\$9	Corned Beef Reuben Corned beef or turkey on rye w/ sauerkraut, melted Swiss and 1000 Island dressing	\$11
Buffalo Chicken Wrap breaded chicken tenders, hot sauce, mixed greens, cheddar/jack blended cheese, diced tomato	\$8	Club Sandwich toasted white or wheat bread w/ shaved ham and turkey, bacon, lettuce, tomato, American and Swiss cheese	\$12	Philly Cheese Steak w/ sautéed onions, peppers, mushrooms and provolone cheese	\$12

ENTRÉES-SERVED AFTER 5:30PM

Entrées are served with House or Caesar Side Salad and Fresh Rolls

Beef Medallions smashed Yukon Gold potato with scallions and white truffle oil and haricot verts	\$28	Sautéed Shrimp or Chicken sautéed in garlic, white wine, spinach, mushrooms, red peppers, onions with parmesan risotto	\$22
Stuffed Pork Tenderloin Grilled pork loin with baked apple stuffing and smoked gouda mac and cheese	\$22	Salmon Brown Sugar and Honey rum glazed Atlantic Salmon, red pepper risotto and asparagus with creamy beurre blanc sauce	\$23
Smoked Short Rib smashed Yukon Gold potato with scallions and white truffle oil, sautéed spinach and bourbon mushroom demi-glace	\$25	Pan Seared Scallops Jumbo pan seared scallops, lemon risotto and sautéed spinach with creamy beurre blanc sauce	\$28
Ahi Tuna pan seared Ahi Tuna with pickled kohlrabi salad and cellophane noodles	\$20		

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



PIZZA

Mozzarella Cheese Pizza	\$10
Pepperoni and Cheese Pizza	\$11
Sausage and Cheese Pizza	\$12
House Supreme red sauce, mozzarella, pepperoni, Italian sausage, onions, peppers, mushrooms	\$15
Greek olive oil, fresh garlic, mozzarella, feta, spinach, cherry tomato, black olive, mushrooms	\$14

FEATURED WINES

Jan Stephenson Chardonnay California	6 glass/ 24 bottle	Jan Stephenson Cabernet Sauvignon California	6 glass/ 24 bottle
Jan Stephenson "3 Majors" White Blend California	6 glass/24 bottle	Kunde Cabernet Sauvignon Sonoma	8 glass/ 32 bottle
Covey Run Riesling Washington	8 glass/ 32 bottle	Clancy's Red Blend (Cab, Shiraz, Merlot) Barossa	22 Bottle
Clean Slate Riesling Mosel, Gemany	\$15	J.Lohr "Wild Flower" Valdiguie Monterey	15/Bottle
Paxis Red Blend Portugal	\$16	Cline Ancient Vines Zinfandel Contra Costa County, CA	\$16

FEATURED COCKTAILS

South Beach Malibu, Triple Sec, Cranberry Juice, Pineapple Juice, splash of Orange Juice, and Maraschino Cherries	\$8.95
HVCC Manhattan Maker's Mark 46, Sweet Vermouth, Bitters	\$9
1949 Cosmo Fresh Lime juice, Cranberry Juice, Stoli Ohranj, Marschino Cherry	\$9
Salem Surprise! Our mixologist will concoct a surprise drink for you!	\$9