

## ~ appetizers ~

~happy hour~

<b>Crab-Stuffed Mushrooms</b> topped with Jack cheese	9	11
<b>Jumbo Shrimp Cocktail</b> with cocktail sauce	9	11
<b>Potato Skins</b> Jack & Cheddar, bacon & scallions	6	8
<b>Artichoke Dip</b> hearts with blended cheeses	6	8
<b>Chipotle Mac &amp; Cheese</b> with a chipotle adobe sauce	8	10
<b>Calamari Fritti</b> peppers & onions with ancho-chili mayo	10	12
<b>Gouda Croquets</b> fried & drizzled with ancho chili sauce	6	8
<b>Hot &amp; Spicy Shrimp</b> sautéed in Cajun pepper butter	12	14
<b>Prime Rib Dippers</b> 3 bite size sandwiches	9	11
<b>Crispy Onion Rings</b> fried & topped with Parmesan	5	7
<b>BBQ Ribs</b> "fall off the bone" tender		11
<b>Ahi</b> Cajun spice, sesame seeds & wasabi cream sauce		14
<b>Cajun Lamb Chops</b> 4 chops dusted with Cajun spice		15
<b>App Sampler</b> stuffed mushrooms, skins & calamari		13
<b>Hunter Trio</b> BBQ chicken, teriyaki steak & grilled shrimp		14

## ~ salads ~

<b>Caesar</b> tossed with croutons, topped with Parmesan	10
<b>with grilled chicken</b>	13
<b>with grilled tenderloin tips</b>	14
<b>with grilled shrimp</b>	14
<b>Ahi</b> seared rare on a spring mix with our orange teriyaki dressing	15

## ~ burgers & sandwiches ~

Served with French fries

<b>Sirloin Burger</b> ½ lb with lettuce, tomato, onion, & pickle	10
<b>Toppings:</b> Jack, Cheddar, Swiss, bleu, bacon, BBQ, mushrooms ea	1
<b>Sirloin Sliders</b> with our own relish, Cheddar & onion strings	9
<b>Prime Rib</b> open faced with mushrooms, Jack & Parmesan	16
<b>New York Steak</b> with lettuce, tomatoes, onions, & Caesar	15
<b>BBQ Chicken</b> with crisp bacon, Jack, & BBQ sauce	10
<b>Smoked Turkey Croissant</b> turkey, bacon, & Jack cheese	9
<b>Pulled Pork</b> on a Kaiser roll with BBQ or sweet & sour sauce	10

~by the glass~

~ chardonnay ~

Woodbridge California	7.5
Charles Smith "Eve" Washington	8
Kendall Jackson California	9.25
Simi Sonoma	8.25
La Crema Sonoma Coast	10.5

~ other whites ~

White Zinfandel - Woodbridge California	7.25
Riesling - Chateau St Michelle Washington	7.25
Sauvignon Blanc - Geyser Peak California	7.5
Pinot Grigio - MezzaCorona Italy	7.5

~ merlot ~

Woodbridge California	7.5
Columbia Crest Washington	8
Kendall Jackson California	9.25

~ cabernet savignon ~

Woodbridge California	7.5
Ravage California	8.25
Kendall Jackson California	9.25
Paso Creek Paso Robles	9.5
Rodney Strong Alexander Valley	11.75

~ other reds ~

Red Blend - 7 Moons California	8
Malbec - Ruta 22 Argentina	8.25
Zinfandel - Mondavi California	8.25
Pinot Noir - Dreaming Tree California	8.75
Pinot Noir - La Crema Sonoma	10.75

~ water ~

Evian Spring	5
Perrier Sparkling	5

~ cocktails, beer & such ~

~ specialities ~

<b>Big D's Kir Royale</b>	13
Split of Champagne with a splash of Chambord & a lemon twist	
<b>Mity Margarita</b>	9
1800 Tequila, Contreau, sweet & sour, & a squeeze of lime	
<b>The Mr. Kelly</b>	10
Hendrick's Gin, chilled, with 2 onions & an olive	
<b>Bleu Goose Martini</b>	10
Grey Goose vodka with 2 bleu cheese stuffed olives	
<b>Lemon Drop Martini</b>	9
Absolut Citron, a hint of Triple Sec, lemon juice with a sugared rim	
<b>Todd C's Kamikazi</b>	9
Absolut chilled, with lime juice & a splash of Sprite	

~ draft beer ~

Shocktop Belgian White	6
Karl Strauss Red Trolley	6.5
Karl Strauss Hoppyalis	7
Stella Artois	7
Seasonal	8

~ bottled beer ~

Budweiser	5
Bud Light	5
Coors Light	5
St Pauli NA	6
Michelob Ultra	5
Corona	6
Alesmith "Tony Gwynn .394" IPA	6.5
Stone IPA	6.5
Stone Delicious IPA	7
Eel River Organic California Blonde Ale	7.25
Alesmith Nut Brown Ale	7.5
Mother Earth Cali Creamin Vanilla Cream Ale 22oz	12
Stella Artois Cidre'	7