

~ appetizers ~

~happy hour~

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

~ salads ~

Caesar tossed with croutons, topped with Parmesan	9
with grilled chicken	12
with grilled tenderloin tips	12
with grilled shrimp	14
Ahi seared rare on a spring mix with our orange teriyaki dressing	15

~ burgers & sandwiches ~

Served with French fries

Sirloin Burger ½ lb with lettuce, tomato, onion, & pickle	9
Toppings: Jack, Cheddar, Swiss, bleu, bacon, BBQ, mushrooms ea	1
Sirloin Sliders with our own relish, Cheddar & onion strings	8
Prime Rib open faced with mushrooms, Jack & Parmesan	15
New York Steak with lettuce, tomatoes, onions, & Caesar	14
BBQ Chicken with crisp bacon, Jack, & BBQ sauce	9
Smoked Turkey Croissant turkey, bacon, & Jack cheese	8
Pulled Pork on a Kaiser roll with BBQ or sweet & sour sauce	9

~ cocktails, beer & such ~

~ wines ~

~ chardonnay ~

Woodbridge California	7
Clos du Bois California	7.5
Kendall Jackson California	8.75
Franciscan Napa	7.75
La Crema Sonoma Coast	9.75

~ other whites ~

White Zinfandel - Woodbridge California	6.75
Riesling - Chateau St Michelle Washington	6.75
Sauvignon Blanc – Geyser Peak California	7
Pinot Grigio - MezzaCorona Italy	7

~ merlot ~

Woodbridge California	7
Columbia Crest Washington	7.50
Kendall Jackson California	8.75

~ cabernet savignon ~

Woodbridge California	7
Beringer “Founders Estate” California	7.75
Kendall Jackson California	8.75
Estancia Paso Robles	9
Rodney Strong Alexander Valley	11.25

~ other reds ~

Malbec -Graffigna Argentina	7.25
Zinfandel - Ravenswood Napa	7.75
Pinot Noir – Mark West “Black” Sonoma	8.25
Pinot Noir - La Crema Sonoma	10.25

~ water ~

Voss Distilled	4
Voss Sparkling	4

~by the glass~

~ specialities ~

Big D’s Kir Royale	13
Split of Chandon with a splash of Chambord & a lemon twist	
Mity Margarita	8
1800 Tequila, Contreau, sweet & sour, & a squeeze of lime	
The Mr. Kelly	9
Hendrick’s Gin, chilled, with 2 onions & an olive	
Uncle Pauly’s Cosmo	8
Ketel One vodka, triple sec, cranberry juice & a squeeze of lime	
Bleu Goose Martini	9
Grey Goose vodka with 2 bleu cheese stuffed olives	
Lemon Drop Martini	8
Absolut Citron, a hint of Triple Sec, lemon juice with a sugared rim	
Todd C’s Kamikazi	8
Absolut chilled, with lime juice & a splash of Sprite	

~ draft beer ~

Goose Island IPA	6.5
Stella Artois	6.5
Shocktop Belgian White	5.5
Karl Strauss Red Trolley	6
Seasonal	7

~ bottled beer ~

Budweiser	4
Bud Light	4
O’Douls	4
Michelob Ultra	4.75
Alesmith “Tony Gwynn .394” IPA	6.5
Stone IPA	6.5
Widmer Omission (gluten free)	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