

~ appetizers ~

~happy hour~

Crab-Stuffed Mushrooms topped with Jack cheese	9	11
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	8	10
Calamari Fritti peppers & onions with ancho-chili mayo	10	12
Gouda Croquets fried & drizzled with ancho chili sauce	6	8
Hot & Spicy Shrimp sautéed in Cajun pepper butter	12	14
Prime Rib Dippers 3 bite size sandwiches	9	11
Crispy Onion Rings fried & topped with Parmesan	5	7
BBQ Ribs "fall off the bone" tender		11
Ahi Cajun spice, sesame seeds & wasabi cream sauce		14
Cajun Lamb Chops 4 chops dusted with Cajun spice		15
App Sampler stuffed mushrooms, skins & calamari		13
Hunter Trio BBQ chicken, teriyaki steak & grilled shrimp		14

~ salads ~

Caesar tossed with croutons, topped with Parmesan	10
with grilled chicken	13
with grilled tenderloin tips	14
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	10
Toppings: Jack, Cheddar, Swiss, bleu, bacon, BBQ, mushrooms ea	1
Sirloin Sliders with our own relish, Cheddar & onion strings	9
Prime Rib open faced with mushrooms, Jack & Parmesan	16
New York Steak with lettuce, tomatoes, onions, & Caesar	15
BBQ Chicken with crisp bacon, Jack, & BBQ sauce	10
Smoked Turkey Croissant turkey, bacon, & Jack cheese	9
Pulled Pork 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 ~

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