

~ 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	9
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	16

~ 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

~ cocktails, beer & such ~

~ wines ~

~ chardonnay ~

Woodbridge California	7.5
Clos du Bois California	8
Kendall Jackson California	9.25
Franciscan Napa	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
Moscato - Rosatello Italy	7

~ 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
Estancia Paso Robles	9.5
Rodney Strong Alexander Valley	11.75

~ other reds ~

Malbec -Graffigna Argentina	7.75
Zinfandel - Ravenswood Napa	8.25
Pinot Noir – Mark West “Black” Sonoma	8.75
Pinot Noir - La Crema Sonoma	10.75

~ water ~

Evian Distilled	5
Perrier Sparkling	5

~by the glass~

~ specialities ~

Pink Cadillac Margarita	10
Patron, triple sec, sweet & sour, Grand Marnier, & cranberry	
Raspberry Lemon Drop Martini	10
Absolut Citron, triple sec, lime juice, sweet & sour, & Chambord	
Whiskey the Pooh	8
Jim Beam Honey, sweet & sour, & a splash of pineapple	
Pineapple Mojito	9
Bacardi rum, fresh mint, sugar, lime, soda, & a splash of pineapple	
B-52	9
Irish Cream, Grand Marnier, & coffee	
Absolut Mule	10
Absolut Lime Vodka, spicy ginger beer, and lime juice	
Hunter Manhattan	10.25
Makers Mark Bourbon with Sweet Vermouth	

~ draft beer ~

2nd Chance Beer Co. “Easy” IPA	6.5
Bud Light	4.5
Sierra Nevada	6.5

~ bottled beer ~

Budweiser	5
Bud Light	5
Coors Light	5
O’Douls	5
Michelob Ultra	5
Sierra Porter	6
Corona	6
Negra Modelo	6
Becks	6
Shock Top	6
Stella Artois	6