



Dinner Menu

Appetizers

Garlic Crostini Bruschetta \$11.95
Garlic rubbed crostini served with roma tomatoes, fresh basil with a drizzle of olive oil, sea salt and garnished with rosemary

Tempura Calamari \$13.95
Pacific Ocean Squid, lightly fried to a golden brown served in rice paper bowl with cabbage and a sweet chili sauce on the side

Buffalo Wings \$10.95
Six hot wings served with carrots, celery and ranch dressing and hot sauce on the side

Southwest Chili Nachos \$12.95
Homemade southwest chili and tortilla chips topped with cheddar and mozzarella cheese, onions, olives tomatoes, jalapenos and cilantro served with guacamole and sour cream: Add Steak \$5 or Chicken for \$4

Veggie Quesadilla \$11.95
Large flour tortilla filled with cheddar and mozzarella cheese, mushrooms, red onions and bell peppers served with black olive tapenade: Add Steak \$5 or Chicken for \$4

Prime Rib

(Available only on Friday and Saturday)

Slow roasted USDA Prime Rib served with Chef's choice of potatoes and seasonal vegetables

Regular Cut 8 oz	\$23.95
Agave Cut 10 oz	\$28.95
Angeles National Cut 16 oz	\$36.95
Sunland-Tujunga Cut 20 oz	\$44.95

Soup du Jour

Ask your server for details
Cup \$4.95 Bowl \$7.95

Southwest Chili

Cup \$4.95 Bowl \$7.95

Fresh Garden Salads

House Salad \$11.95
Crisp organic spring mix, cucumbers, heirloom tomatoes, kalamata olives, gold and red beets and panna granada cheese with your choice of dressing

Barbeque Ranch Salad \$15.95
Grilled chicken with mixed greens tossed with kernel corn, black beans, diced tomatoes, tortilla strips, red onions, olives and cilantro in a creamy barbeque ranch

Cobb Salad \$16.95
Crisp organic spring mix, chicken, bacon, bleu cheese, egg, kalamata olives, heirloom tomatoes and avocado with your choice of dressing

Chicken Avocado Salad \$16.95
Baked chicken breast, romaine lettuce, heirloom tomatoes, red cabbage, candied walnuts, bleu cheese and avocado with your choice of dressing

Entrees

Ask your server for daily specials

Royal Agave Burger \$17.95
Top sirloin beef burger topped with iceberg lettuce, sliced tomato, a farm fresh fried egg, two slices of applewood smoked bacon, sliced avocado, onion, pickles and Thousand Island on a brioche bun

Black Miso Salmon \$21.95
Miso glazed, pan seared Atlantic salmon served with fresh vegetables and white rice

Fish and Chips \$19.95
Fillets of Lingcod dipped in a light beer batter and fried to a golden brown, served with crispy seasoned steak fries and tartar sauce

Chicken Parmesan \$16.95
Breaded baked chicken breast served with marinara, fresh mozzarella and basil. served with a side of pasta and vegetables

Ribeye Steak \$26.95
Charbroiled ribeye topped with a rosemary balsamic vinaigrette and mushroom glaze served with vegetables and mashed potatoes

Rainbow Tortellini Chicken Alfredo \$17.95
Rainbow tortellini set in Alfredo sauce with spinach and chicken. Add Shrimp \$5

Please notify your server of any allergies