



# Dinner Menu

## Appetizers

- Spinach Artichoke Dip** \$11  
*A perfect blend of spinach, artichoke and melted cheese served with house made tortilla chips*
- Tempura Calamari** \$16  
*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** \$13  
*Six hot wings served with carrots, celery and ranch dressing and hot sauce on the side*
- Southwest Chili Nachos** \$12  
*House made tortilla chips topped with our own southwest chili, cheddar and mozzarella cheese, onions, olives tomatoes, jalapenos and cilantro served with guacamole and sour cream: Add Steak \$5 or Chicken for \$4*

## Fresh Garden Salads

- House Salad** \$10  
*Crisp organic spring mix, cucumbers, heirloom tomatoes, Kalamata olives, gold and red beets and panna granada cheese with your choice of dressing*
- Chicken Avocado Salad** \$16  
*Baked chicken breast, romaine lettuce, heirloom tomatoes, red cabbage, candied walnuts, bleu cheese and avocado with your choice of dressing*

## Soup du Jour

Ask your server for details  
Cup \$5 Bowl \$8

## Southwest Chili

Cup \$5 Bowl \$8

## Entrees

Ask your server for daily specials

- Black Miso Salmon** \$22  
*Miso glazed, pan seared Atlantic salmon served with fresh vegetables and white rice*
- ½ lb. Kobe Burger** \$19  
*100% Kobe beef burger topped with green leaf lettuce, tomato, balsamic glazed red onion and a delicious truffle blue cheese mayo served on a brioche bun with fries*
- Fish and Chips** \$20  
*Filletts 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** \$22  
*Breaded baked chicken breast served with marinara, fresh mozzarella and basil served with a side of pasta and seasonal veggies*
- 12 oz. New York Strip** \$27  
*Perfectly cooked to your desire and topped with maitre d' butter and served with mashed potatoes and seasonal veggies*
- Lamb Shank** \$28  
*A generous, mouthwatering and tender lamb shank braised with rosemary and mint and served with mashed potatoes and seasonal veggies*
- Mediterranean Chicken Pasta** \$21  
*A perfectly charbroiled chicken breast marinated with olive oil, garlic and basil topped with Kalamata olives and heirloom tomatoes served over bowtie pasta*
- Banh Mi** \$16  
*Hand shredded chicken with a Napa cabbage mix coated in sesame and teriyaki sauce served on a toasted baguette with a wonderfully spicy sriracha mayo with fries*
- Prime Rib**  
*(Available only on Fridays)*  
*Slow roasted USDA Prime Rib served with Chef's choice of potatoes and seasonal vegetables*
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| Regular Cut 8 oz           | \$26 |
| Agave Cut 10 oz            | \$30 |
| Angeles National Cut 16 oz | \$36 |
| Sunland-Tujungu Cut 20 oz  | \$44 |

Please notify your server of any allergies