



DINNER MENU

Served Daily 5:00pm-8:00pm | 805-927-4200 or dial o

APPETIZERS

SHRIMP SCAMPI \$12

Prawns sauteed in olive oil and white wine with garlic and shallots, finished with lemon, capers, and fresh herbs.

FRIED CALAMARI \$14

Your choice of turkey, ham, pastrami or roast beef. Cheddar, swiss or pepper jack cheese. Choice of sourdough, wheat or rye bread.

GARDEN SALAD \$8

Served with fresh romaine lettuce, chopped tomato & pepper jack cheese. Wrapped in a sun-dried tomato wrap.

DESSERTS \$8

CARROT CAKE

Fresh and hearty cake with cream cheese icing.

CHEESECAKE

Homemade with a graham cracker crust.

CHOCOLATE CAKE

Decadent and rich chocolate cake layered with ganache.

ICE CREAM SUNDAE

Vanilla ice cream with chocolate sauce, whipped cream, and nuts.

BEVERAGES

BOTTLED WATER

Perrier, Pellegrino \$5
Panna \$3

SOFT DRINKS \$3

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr.Pepper, Mountain Dew, and Pink Lemonade

TEA, COFFEE, & MILK \$3

JUICE \$3

Orange, Cranberry, Tomato, Grapefruit, and Pineapple

ENTREES

FILET MIGNON \$32

8oz Filet topped with fried onions; served with demi glaze, mashed potatoes, and fresh veggies.

NEW YORK \$30

10oz beef strip grilled and topped with creamy peppercorn sauce; served with mashed potatoes and veggies.

TOP SIRLOIN \$26

8oz center-cut choice grilled and topped with chimichurri avocado sauce; served with mashed potatoes and veggies.

SURF AND TURF \$35

8oz sirloin topped with demi-glaze and scampi-style prawns; served with mashed potatoes and veggies.

GRILLED PORK CHOP \$26

French-cut pork chop with roasted apple chutney atop a honey bourbon dijon glaze; served with mashed potatoes and veggies.

PAN- SEARED SEA SCALLOPS \$28

Sauteed with garlic, shallots, and herb butter; served over fresh greens and sauteed mushrooms, and mashed potatoes.

CHICKEN PICCATA \$26

Chicken breast sauteed with garlic, capers, artichokes, and lemon juice; served with mashed potatoes and veggies.

GRILLED SALMON \$27

Topped with sun dried tomato and cucumber salsa and a balsamic reduction; served with mashed potatoes and veggies.

SHRIMP PENNE PASTA \$24

Sauteed shrimp and penne pasta tossed in a cream and sun dried tomato basil sauce.

RAVIOLI \$22

A Combination of cheese, sun dried tomato, and butternut squash ravioli, topped with herbs and parmesan basil cream

Our meats are cooked to the required temperatures. Upon request, we will cook to your specifications; however, consuming raw or under-cooked meats may increase your risk of foodborne illness, especially in children or people with certain medical conditions.



BEER, WINE, & COCKTAIL LIST

Please note that this selection is subject to change.
Must be 21+ to order alcohol.

BOTTLED WINE

House Chardonnay	\$7/20
White Zin	\$7/20
Cabernet	\$7/20
J Dusi Pinot Grigio	\$8/32
CakeBread Chardonnay	\$14/50
Tolosa Rose	\$8/24
Red-Nielson Pinot Noir	\$9/30
Opolo Zin	\$12/48
Daou Reserve Cab	\$20/70
Robert Hall Merlot	\$8/29

BEER CANS/BOTTLES

Bud	\$5
Bud Light	\$5
Coors	\$5
Coors Light	\$5
Miller Lite	\$5
Corona Heineken	\$6
Modelo Especial	\$6
Stella	\$6
Pacifico	\$6
Non-Alcoholic- Beck's, O'Douls	\$6

COCKTAILS

Moscow Mule Vodka, ginger beer and lime	\$12
Gin and Tonic Tanqueray Gin, tonic and lime	\$12
Bloody Mary House made Bloody Mary mix, vodka, lime, asparagus and olives	\$12
Margarita Tequila, triple sec, sour mix and lime	\$12
Lynchburg Lemonade Jack Daniels, triple sec, sprite, sour mix, and lime	\$12