



# 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  
Lightly breaded with sweet Thai chili sauce.
- CRAB CAKES** \$12  
Classic Maryland-style! served with a spicy citrus aioli.
- FRIED CHEESE CURDS** \$12  
Breaded and fried Wisconsin cheese and Jalapeno cheese served with ranch dipping sauce

## SALADS

- GARDEN SALAD** \$11  
Mixed greens with carrots, cucumbers, tomatoes and choice of dressing.
- CAESAR SALAD** \$8  
Fresh romaine tossed with parmesan herbed croutons and our creamy caesar dressing.

## 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** \$4  
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 vegetables.
- NEW YORK** \$30  
10oz beef strip grilled and topped with creamy peppercorn sauce; served with mashed potatoes and fresh vegetables.
- TOP SIRLOIN** \$26  
8oz center-cut choice grilled and topped with chimichurri avocado sauce; served with mashed potatoes and fresh vegetables.
- SURF AND TURF** \$35  
8oz sirloin topped with demi-glaze and scampi-style prawns; served with mashed potatoes and fresh vegetables.
- GRILLED PORK CHOP** \$26  
French-cut pork chop with roasted apple chutney atop a honey bourbon dijon glaze; served with mashed potatoes and fresh vegetables.
- 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 rice pilaf and fresh vegetables.
- GRILLED SALMON** \$27  
Topped with sun dried tomato and cucumber salsa and a balsamic reduction; served with orzo pasta with cheese and fresh vegetables
- 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.
- CAJUN CHICKEN PASTA** \$24  
Penne pasta with cajun chicken breast, tossed in a cream sauce with andouille sausage, tomatoes, bell peppers and shallots.

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 LIST

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

### BEER CANS/BOTTLES

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