



# Menu

## Appetizers

### Chips and Salsa

Home made chips paired with our fresh made salsa.  
*\$4.00*

### Fried Pickels

Go ahead - Give these a try! Our chef has his own sceret batter recipe that makes these irresistible.  
*\$3.00*

### Spinach-Artichoke Dip

A creamy delicious blend that will leaving you wondering why you never liked spinach as a child  
*\$5.00*

### Stuffed Mushrooms

Cheesy earthy goodness that will melt in your mouth.  
*\$5.00*

## Main Dish

### Portobello Mushroom Burger

A mushroom burger that defines what should be expected out of a mushroom burger. Served with side of fries or chips.  
*\$10.00*

### Fresh Alaskan Halibut

Caught in the cold, clear waters of Alaska and brought to you overnight. Served with rice and season vegetable.  
*\$18.00*

### Southwest Chicken Salad

Fire roasted vegetables, bean salsa, and grilled chicken served on a crisp bed of lettuce. Take off your sombrero and stay while.  
*\$15.00*

### Alfredo

Home made paste prepared by our chef with a creamy Alfredo sauce. Served with a side of asparagus or seasonal vegetable  
*\$12.00*

## Dessert

### Cheese Cake

A great way to end the meal or take it to go for a later snack. Choose from blueberry, raspberry, or marbled cheese cake.  
*\$7.00*

### Tiramisu

We didn't invent it but we have perfected it. A perfect finish to any meal.  
*\$8.00*