

Appetizers

STEAK COCKTAIL

6oz grilled tenderloin filet, avocado, cilantro on a bed of tomatoes, green chile, mushrooms

SCALLOPS

pan seared scallops served with toast points on a bed of greens

CRAB CAKES

two lump-crab cakes served with a chipotle aioli

CEVICHE

shrimp and crab in a spicy tomato sauce served with tortilla chips

* SASHIMI

seared ahi tuna sliced, glazed and served with soy sauce, wasabi and ginger

LETTUCE WRAPS

chopped chicken, water chestnuts, mushrooms and onions served with crisp iceberg lettuce cups

POT STICKERS

pan-fried chicken dumplings served with a spicy soy sauce

* SMOKED SALMON

nova smoked salmon served with onions, capers and an herb dressing

CHIPS & GUACAMOLE

a healthy serving of spicy guacamole with tortilla chips

* JALAPEÑO CHEESE DIP

tillamook sharp cheddar cheese spread with jalapeños served cold with tortilla chips

* SPINACH & ARTICHOKE DIP

three melted cheeses, artichoke, spinach, onions and roasted bell peppers with tortilla chips

SHISHITO PEPPERS

Salads

CAESAR

ICEBERG WEDGE

HOUSE

THAI

choice of house or caesar salad • iceberg wedge \$1 extra

CRAB CAKES

BEEF TENDERLOIN MEDALLIONS

SASHIMI

SALMON

GRILLED SHRIMP

TUNA

CHICKEN

COCONUT SHRIMP

Soups

Everyday TORTILLA SOUP

Monday LENTIL SOUP

Tuesday CREAMED CORN & CRAB

Wednesday POTATO & GREEN CHILE

Thursday STEAK

Friday SHRIMP CHOWDER

SOUP & SALAD

daily soup and a small salad of your choice

*Can be made gluten-free. Tortilla chips not gluten-free. Ask for no croutons on Caesar salad. Ask for no soy sauce on sashimi. Prepared in a kitchen with glutens. Tortilla chips replaced with rice crackers.

Sandwiches

served with a choice of side.

BEEF TENDERLOIN

7oz tenderloin filet medallions on a french roll

SALMON BLTA

grilled salmon filet, bacon, lettuce, tomato and avocado on multigrain bread

SHAVED PRIME RIB

7oz prime rib on a french roll with horseradish dressing • add mushrooms, green chile, white cheddar for \$2

G2 CLUB

black forest ham, sliced turkey, cheddar, pepperjack and bacon on sourdough with mustard & mayo

TUNA

6oz grilled ahi tuna steak on a french roll with an herb dressing

BACON CHEESEBURGER

american cheese and bacon on a kaiser bun

RED, WHITE & BLEU BURGER

crumbled bleu cheese and sun-dried tomatoes on a kaiser bun

CHIPOTLE CHICKEN SALAD

chopped chicken, chipotle mayo, pecans, green apples, red onion and celery on ciabatta bread

WALT BURGER

american cheese, green chile, red onion, served open face on sourdough

GREEN CHILE CHICKEN

grilled chicken breast topped with melted white cheddar and green chile on a wheat bun

BACKYARD BBQ CHICKEN

grilled chicken breast brushed with BBQ sauce topped with melted cheddar and bacon on a wheat bun

3 LAYERED GRILLED CHEESE

layered white cheddar, brie, and provolone on sourdough with pesto and tomatoes

TURKEY & PROVOLONE

Sliced turkey and provolone on sourdough with dijon mustard

VEGGIE SANDWICH

glazed tofu, eggplant, bean sprouts, red bell pepper, zucchini and spicy jalapeno humus spread on 9-grain bread

Sides

MAC N CHEESE

our secret recipe!!!

PESTO PASTA

penne pasta mixed with pesto, sun-dried tomatoes and parmesan cheese topped with balsamic vinaigrette

* GREEN CHILE RICE

white rice mixed with pesto, green tabasco, green chile and cilantro

MARGARITA FRENCH FRIES

shoe-string french fries sprinkled with a citrus salt

* VEGGIES

zucchini, asparagus, onions, mushrooms, and red bell peppers topped with parmesan and balsamic vinaigrette

* GARLIC MASHED POTATOES

potatoes mixed with fresh garlic and butter

GLAZED BABY CARROTS

sautéed and tossed in a brown sugar and butter glaze

*Can be made gluten-free. Sandwiches are gluten-free without bread not including Salmon BLTA and Backyard BBQ Chicken. Ask for no croutons on Caesar salad. Prepared in a kitchen with glutens.

Specialties

served with a salad and choice of side. add \$2 for mac and cheese.

* PORTERHOUSE

20oz grilled

* RIBEYE

16oz grilled

SURF & TURF

6oz grilled tenderloin filet and choice of shrimp, salmon or crab cake

* BEEF TENDERLOIN

8oz grilled

CHILEAN SEABASS

pan seared with a jalapeño mojo de ajo

* SCALLOPS

large, pan seared scallops

PORK CHOPS

two-8oz grilled bone-in pork chops topped with sautéed apples

* BABY BACK RIBS

pork baby-back ribs topped with a chipotle BBQ sauce

GLAZED SALMON

8oz salmon filet grilled with a tamari soy glaze

* SEAFOOD PASTA

shrimp and crab over penne pasta in a cream chipotle tomato sauce

CRAB CAKES

two-lump crab cakes served on a bed of mixed greens with a chipotle aioli

SEAFOOD ENCHILADAS

lobster, crab, and shrimp enchiladas with a poblano green chile sauce topped with sour cream and pico de gallo

SHRIMP

grilled and glazed jumbo shrimp served on a bed of green chile rice with a side of asparagus

FISH TACOS

fried fish with jicama and serrano slaw, pico de gallo and sriracha sour cream

* SMOTHERED CHICKEN

chicken breast topped with white cheddar, onion, mushrooms, green chile, tomato and avocado

** VEGETARIAN PLATTER

grilled asparagus, zucchini and mushrooms served with rice and a house salad

* served with a salad only

*Can be made gluten-free. Prepared in a kitchen with glutens.

Desserts

COOKIE SKILLET

CREME BRULEE

3 LAYER CHOCOLATE CAKE

w/ ice cream

APPLE PIE

w/ ice cream

CHEESECAKE

BANANA CREAM PIE

Caffeine

FRENCH PRESS COFFEE

CAPPUCCINO

MACCHIATO

LATTE

MOCHA

ESPRESSO

HOT TEA

HOT COCOA