

## STARTERS

**Calamari** - fried with marinara sauce 13

**Crab Cakes** - jumbo and lump crab, arugula salad, lemon butter 13

**Potato Skins** - bacon & cheese 8, veggie 7

**Stuffed Mushrooms** - Italian sausage, King Crab and cream cheese 8

**French Onion Soup** 7

## SALADS

**Chopped Cobb** - chicken, bacon, tomatoes, scallions, bleu cheese, and honey mustard vinaigrette 13

**Shrimp Arugula** - grilled shrimp over a bed of fresh arugula with avocado, sliced almonds and heirloom tomatoes tossed in a lemon vinaigrette 14

**Large House Mix** - spinach, romaine, kale, broccoli, cabbage and carrots, choice of house vinaigrette, ranch, creamy garlic, thousand island or honey Dijon dressing 9

## BURGERS

**Classic** - half pound prime chuck patty, add a cheese, on a brioche or pretzel bun, with lettuce, tomato, and kosher dill pickle 13

**Pullman** - our prime chuck patty with caramelized onions, applewood smoked bacon, gruyere cheese, arugula, and a bistro mustard sauce 15

**Chicken Tomatillo or Black Bean** Cup 4 Bowl 6

the following are served with a choice of soup or a small mixed salad

**RIBS** Full Rack 28 Half Rack 18

The Original Fall Off The Bone, Baby Back Rib Dinner with your choice of a side dish and your choice of soup or dinner salad.

## HOUSE FAVORITES

**Herb Rubbed Rotisserie Chicken** - half chicken roasted in pan au jus, mashed potatoes, and vegetables 18

**London Broil** - graded prime top sirloin, sliced and served with a peppercorn and port wine reduction and your choice of a side 24

**Grilled or Blackened Salmon** - with sautéed spinach and orzo pasta 23

**Pork Chop Vesuvio** - roasted potatoes and green peas (may be prepared with barbecue sauce or Velasco sauce) 22

**Lime Crusted Whitefish** - tomato vinaigrette, grilled asparagus and brown rice 24

**Chef's Pasta** - your server will inform you of tonight's presentation

**SIDES** 4

Au Gratin Potatoes | Garlic Mashed Potatoes | French Fries | Baked Potato  
Grilled Vegetables | Sautéed Spinach | Asparagus