

to start

spinach artichoke dip 8
with tortilla chips

crab cakes 11
served on a bed of mixed greens with a
homemade honey mustard sauce

tenderloin tacos 16
house-ground tenderloin topped with pico de
gallo, lettuce, avocado, fresh cilantro, and
asadero served on corn tortillas

chips and salsa 8
homemade red salsa and guacamole

fried artichoke hearts 8
lightly dredged and deep fried artichoke hearts
served with chipotle ranch

soup of the day
cup 5 bowl 8

salads

add chicken 4
add shrimp 8

caesar
small 5 large 9
chopped romaine lettuce, parmesan cheese,
and homemade croutons tossed in garlic caesar
dressing

classic wedge 10
romaine wedge topped with bacon, tomato,
red onion, and crumbled bleu cheese served
with house-made ranch dressing

bacon spinach
small 7 large 11
fresh spinach topped with mushrooms, roasted
red peppers, and hard boiled egg served with
a warm bacon vinaigrette

cranberry cashew 9
chopped romaine with dried cranberries,
goat cheese, fresh pear, and cashews drizzled
with lemon poppyseed dressing

main course

check underneath each entrée choice for a suggested bottle of wine to complement your meal

prime beef ribeye 34
twelve ounce prime ribeye served with chipotle butter, mashed potatoes and vegetable of the day
vignobles laur 'horus' malbec 55

giant burger 17
twelve ounce black angus beef burger with homestyle parmesan fries
add blue, swiss, or cheddar cheese
add jalapeño or avocado .50
add mushroom or bacon 1
smith & hook cabernet sauvignon 37

grilled chicken alfredo 18
gemelli pasta tossed in a creamy garlic parmesan alfredo sauce with grilled chicken and broccolini
la rochelle chardonnay 57

salmon eggplant curry 22
with snow peas, coconut milk, and fresh basil served with warm pita bread
ruhlmann cuvee jean-charles reisling 47

pistachio fried steak 24
breaded and fried sirloin steak topped with jalapeño gravy served over mashed potatoes and vegetable of the day
pierre dupond pinot noir 38

pork chop 24
ten ounce pork chop with an apricot reduction served over mashed potatoes and vegetable of the day
siete fincas torrontes 38

chile relleno 15
tortilla crusted long green chile stuffed with asadero cheese served over spanish rice and topped with avocado cream
juglar del rey rioja reserva 58

grilled portobello 'steak' 16
grilled portobello mushroom served over israeli cous cous and red bell peppers drizzled with balsamic reduction
witness tree pinot blanc 42

for the kids

pasta 7
with butter or marinara

cheese quesadilla 6
with fresh avocado
add chicken 4

chicken strips 8
with french fries

grilled chicken 10
with white rice and vegetable of the day