

STARTERS

TOMATO PESTO BRUSCHETTA	7
Vine ripened tomatoes, garlic, fresh basil, extra virgin olive oil on toasted crostini topped with pesto and melted mozzarella cheese	
POTATO SKINS	8
Fully loaded homemade potato skins topped with cheddar cheese, sour cream, bacon, and chives	
BUFFALO WINGS	10
Our crispy wings tossed in buffalo sauce and served with blue cheese dressing	
BACON WRAPPED SCALLOPS	12
Jumbo scallops wrapped in smoked bacon sautéed and served with raspberry chipotle sauce	
SHRIMP COCKTAIL	11
Five chilled jumbo shrimp with cocktail sauce	
CHICKEN TENDERS	8
Lightly breaded chicken breast pieces served with chipotle honey mustard or BBQ sauce	
CHEESE QUESADILLA	8
Cheddar and pepper jack cheese with green chilies and grilled onions, garnished with salsa and cilantro lime cream sauce. Add grilled chicken \$3	
FRIED CALAMARI	10
Delicately floured calamari rings fried golden brown and served with our own cocktail sauce and lemon	
CRAB CAKES	12
Lightly breaded lump crab, peppers, fresh herbs, sautéed and garnished with a dijonnaise sauce	

SALADS

WEDGE SALAD	7
Our classic wedge salad topped with blue cheese dressing, blue cheese crumbles, bacon, and tomatoes, then drizzled with balsamic dressing	
CLASSIC CAESAR	8
Romaine lettuce tossed in Caesar dressing and topped with house-made croutons and shredded parmesan cheese. Add grilled chicken \$3, or shrimp \$5	
SALMON SALAD	16
8 oz. fresh, skinless, boneless salmon filet, romaine lettuce, thinly sliced red onion, parmesan cheese, cherry tomatoes with champagne dressing	
STRAWBERRY BALSAMIC VINAIGRETTE CHICKEN SALAD	14
Spinach leaves with blue cheese crumbles, fresh strawberries, grilled chicken, and tossed in our balsamic vinaigrette dressing	
STEAK BISTECCA SALAD*	15
4 oz. of seasoned grilled flank steak, mixed greens, diced tomatoes, feta cheese, and diced red onions tossed with our house dressing	

ENTREES

10 OZ. NEW YORK STRIP*	22
10 oz. sterling silver center cut New York Strip steak grilled and topped with fresh herb garlic parmesan butter	
8 OZ. BACON WRAPPED FILET*	25
8 oz. filet mignon steak wrapped in bacon and served with our famous Cajun butter	
FULL RACK OF PORK RIBS	17
HALF RACK OF PORK RIBS	10
A slab of our slow roasted baby back ribs lightly seasoned and topped with our secret recipe BBQ sauce	
PORK CHOPS*	13
Two thick cut pork chops grilled to perfection	
GRILLED CHICKEN BREAST	13
A plump 10 oz. chicken breast lightly seasoned and grilled to perfection	
FETTUCCINI AND CHICKEN	14
Fettuccini and chicken tossed in your choice of marinara or alfredo sauce	
JUMBO FRIED SHRIMP	16
Jumbo shrimp breaded and fried golden served with cocktail sauce	
SHRIMP SCAMPI	16
Jumbo shrimp sautéed and baked with garlic, fresh herbs, white wine, and butter, finished with a bread crumb crust	
SAUTÉED SALMON	15
Salmon fillet sautéed and laced with balsamic syrup	

SIDES

SALADS	POTATO	VEGETABLES
SMALL WEDGE 4	SICILIAN 3	BROCCOLI 3
HOUSE	BAKED	ASPARAGUS
4	3	3
CAESAR 4	MASHED 3	MIXED 2

** Consuming raw or under cooked meats or eggs may increase your risk of food borne illness
20% gratuity added for parties of 6 or more*



WHITE WINES

J LOHR “BAY MIST” WHITE RIESLING, MONTEREY	7, 22
Enticing fruit aromas of apple, apricot, peach, bosc pear, rose petal, and linalool. The palate echoes the fruit aromas with apricot, apple and rose petal spice combined with refreshing acidity and slight palate spritz.	
CLOS DU BOIS PINTO GRIGIO, SONOMA	7, 22
Its scents of melon, grapefruit zest, lime, and green apple are fresh and vibrant. On the palate the aromas are mirrored with flavors of melon, green apple, lime, and grapefruit.	
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	9, 30
An exuberant wine brimming with flavors of pineapple and stone fruit and of a herbaceousness. Firm acidity lends to a finish that is fresh and zesty.	
HAHN CHARDONNAY, MONTEREY.....	8, 24
This lightly oaked chardonnay fills the nose with aromas of tropical fruit, butterscotch, and vanilla. Palate-pleasing flavors of peach, pear, and pineapple lead to nuances of honeysuckle and toast.	
MUMM NAPA, CUVÉE “M,” NAPA	SPLIT 10, 32
Light peach rose in the glass, aromas are elegant, rich, and complex, showing fresh white and yellow stone fruits with subtle hints of wild strawberry. A heady touch of fresh broche, with hints of vanilla and honey add to the wines complex bouquet.	
CK MONDAVI WHITE ZINFANDEL, CALIFORNIA.....	6, 20

RED WINES

GNARLY HEAD PINOT NOIR, CALIFORNIA.....	7, 22
This is beautifully balanced with bright cherry and raspberry fruit flavors followed by hints of spice on the finish. Its bright fruit and gentle tannins score big with grilled salmon, glazed pork ribs, and BBQ chicken.	
MURPHY GOODE PINOT NOIR, CALIFORNIA.....	9, 30
A California pinot noir emanating from Santa Barbara, Monterey, and beyond. Aromas and flavors of black cherry, dried sage, and sweet vanilla with toast culminate in a great glass of wine of one of our favorite varietals.	
14 HANDS MERLOT, WASHINGTON	7, 22
14 Hands Merlot offers classic Washington aromas of blackberries and black cherries. Expressive flavors of dark stone fruits are joined by subtle notes of cocoa and toast.	
HIGH NOTE MALBEC, MENDOZA, ARGENTINA	8, 28
Dark violet in color. Floral and spices on the nose with intense blackberry aromas. Exceptional levels of concentrated fruit and complexity with flavors of cassis, ripe red cherries, hints of black pepper, mocha and persistent vanilla.	
ROOT 1 CABERNET SAUVIGNON, CHILE	8, 24
Rich ruby color with aromas of ripe berries and soft plum are followed by tastes of black cherry, soft vanilla, and dark chocolate.	
WILD HORSE CABERNET SAUVIGNON, PASO ROBLES	9, 32
This cab showcases aromas and flavors of blackberry	
CUPCAKE VINEYARDS “RED VELVET” RED WINE, CALIFORNIA	8, 28
Red Velvet is a smooth, creamy blend of zinfandel, merlot, and cabernet sauvignon. Its reminiscent of a blackberry chocolate cupcake with a mocha coulis and shows an incredible nose of chocolate, deep rich blackberries, red fruits, and a creamy mocha finish that is unmistakable in its intensity and length.	

SPECIALTY DRINKS

CARIBBEAN MARTINI	8.5
Grey Goose Citron Vodka, orange vodka, pineapple vodka, orange and pineapple juice	
VERY BERRY COSMO	8
Van Gogh Blueberry Vodka, Chambord, triple sec, and cranberry juice	
TROPICAL COSMO	8.5
Van Gogh Apple Vodka, pineapple vodka, Gran Marnier, and cranberry juice	
THE LEGACY LEMONADE	7.5
Tuaca, vodka, sweet and sour, and Sprite	
CAFÉ TUACA.....	7.5
Tuaca, cream, sugar, and hot coffee	

BEERS

BOTTLE
Bud, Bud Light, Miller Lite, MGD, Amstel Light, Corona, Heineken, Michelob Ultra, Fat Tire, O’Doul’s NA, Coors Light
DRAFT
Kilt Lifter, Widmere Hefewiezen, Fat Tire Seasonal, Rolling Rock, Blue Moon

SPECIALS

MONDAY: MEATLOAF

TUESDAY: TACO TUESDAY

WEDNESDAY: WINGS .55 EACH

THURSDAY: FETTUCCHINI AND HAM PASTA

FRIDAY: FISH AND CHIPS

CELEBRATE HAPPY HOUR FROM 3:00 — 6:00 P.M., DAILY.

HALF OFF WINGS, NACHOS, QUESADILLAS, CHICKEN FINGERS

3.00 ROLLING ROCK DRAFT

4.00 FAT TIRE, KILT LIFTER, BLUE MOON DRAFTS

4.00 WELL LIQUORS

