

DINNER MENU

Friday- Saturday | 5:00pm to 9:00 pm

Appetizers

Michelada Mussels

New Zealand Green lip mussels, red onion, garlic, cherry tomatoes, cilantro, lime, ale butter sauce, grilled bread.
\$10.95

Caribbean Chicken Kabobs

Soy glazed and grilled, pineapple, bell peppers, onion, mushroom, served over cilantro lime rice (3)
\$7.95

DINNER

Chicken Pot Pie

Grilled chicken breast, asparagus, mushrooms, potatoes, carrots, peas and bacon in a classic cream sauce.
\$14.99

Suggested wine pairing- Hess Chardonnay

Pasta Primavera

Spaghetti pasta, garden vegetables, fresh marinara.
\$13.99

Suggested wine pairing- Robert Mondavi Pinot Noir

Smoked Baby Back Ribs

Memphis BBQ, vegetable of the day, choice of starch.

Half Rack \$14.99 Full Rack \$18.99

Suggested wine pairing- Sterling Cabernet Sauvignon

Ahi Poke Salad

Served with avocado over an Asian slaw.
\$10.95

Chipotle Corn Dip

Trio of cheeses, roasted corn, tomatoes, green onion, cilantro, served with fresh tortilla chips. \$5.95

DINNER

NY Strip Steak

Beer butter, vegetable of the day, basil horseradish mashed potatoes.
10 oz \$20.99 14 oz \$26.99

Suggested wine pairing -Bogle Syrah

Sesame Crusted Ahi

Soy glaze and wasabi cream sauce, vegetable of the day, cilantro lime rice. \$20.99

Suggested wine pairing- Sterling Sauvignon Blanc

DESSERT

Chocolate Chip Cookie Dough Cheesecake
\$6.50