

# Appetizers

Our Signature Calamari Frá Diablo 14  
Herb and panko crusted calamari lightly fried.  
Served with a spicy marinara.

Jumbo Lump Crab Cake 12  
A jumbo lump crab cake over a pommery mustard sauce.

Pan Seared Tuna 13  
Sushi grade yellowfin tuna with a drizzle of ponzu sauce.  
Served over asian vegetables with wasabi and pickled ginger.

Baked Apricot Brie 12  
Soft brie cheese wrapped in a puff pastry  
drizzled with an apricot glaze. Served with seasonal fruit and flat bread crackers.

Fruit & Cheese Board 12  
Fresh assortment of cheeses and seasonal fruit.  
Served with flat bread crackers.

Bruschetta Tomato Salsa 9  
Italian style with a balsamic glaze.

Jumbo Shrimp Cocktail 13  
5 jumbo shrimp served with homemade cocktail sauce.

Fresh Mozzarella & Tomato 9.5  
Lightly drizzled with balsamic glaze, virgin olive oil and fresh basil.

Salad Wedge 8  
A wedge of iceberg lettuce, topped with tomatoes, bacon, crumbled bleu cheese  
and creamy bleu cheese dressing.

Wings, Wings, Wings!

10-Piece 8

20-Piece 14

Our award-winning recipe! Your choice of mild, medium or hot wings served with celery,  
carrot sticks and creamy bleu cheese dressing.

Chicken Fingers 8  
Golden fried chicken fingers served with barbecue and honey mustard sauces.

Mozzarella Alla Marinara 7.5  
Fresh mozzarella, lightly breaded and lightly fried.  
Served with marinara sauce.

Nachos Grande 10  
White corn tortilla chips topped with lettuce, tomatoes, black olives,  
jalapeno peppers, fresh salsa and chili. Served with fresh sour cream.  
Replace chili with grilled chicken (add 1)  
Add guacamole (add 1)

Chicken & Cheese Quesadilla 9  
Crisp flour tortilla stuffed with chicken, cheese, onions,  
and a blend of Mexican spices. Served with salsa and fresh sour cream.  
Add guacamole (add 1)

APPETIZERS

# Soups & Salads

Ask your server for today's homemade soups or try a bowl of our delicious chili!

Gourmet Soup Cup 3.5 Bowl 5.5  
Chili Cup 4 Bowl 6

All of our salads contain only the freshest greens.  
Dressings include Fat Free Italian, ranch, bleu cheese, poppy seed, balsamic vinaigrette, sesame mandarin orange vinaigrette, Caesar, honey mustard, and house dressing.

## Bartlett Pear Salad 9

Baby field greens, Bartlett pear slices, Gorgonzola cheese, sugared walnuts and golden raisins. Served with poppy seed dressing.

## Caesar Salad 7.5

Romaine lettuce, croutons and shredded Parmesan cheese.  
Tossed with creamy Caesar dressing.

## California Spinach Salad 8.5

Fresh spinach, mandarin oranges, sliced almonds, golden raisins and red onions. Served with poppy seed dressing.

## Cobb Salad 9.5

Romaine lettuce, bacon, hard boiled eggs, fresh avocados, red onions, tomato and gorgonzola cheese. Served with poppy seed dressing.

## Oriental Chicken Salad 10

Tossed baby greens topped with strips of fried chicken tenders, cashews, mandarin oranges, homemade crispy noodles and red onions.  
Served with sesame mandarin orange vinaigrette dressing and a fortune cookie.

## Large Tossed Salad 6.5

Tossed baby greens topped with cucumbers, tomatoes, Gorgonzola cheese, onions and croutons.

## Waldorf Salad 9

Baby field greens topped with fresh green apple slices, sugared walnuts, crumbled bleu cheese and red onions.

## Gorgonzola Steak Salad 13.5

Tossed baby greens topped with cucumbers, tomatoes, Gorgonzola cheese, onions and a 7 oz. New York strip steak served with our own house dressing.

Add grilled or blackened chicken to any salad 3.5  
Add grilled or blackened Mahi-Mahi to any salad 4.5

SOUPS

SOUPS AND SALADS

## Charbroiled Burgers

Our burgers are certified U.S.D.A. Black Angus Beef, served hot off the grill on a fresh Kaiser roll with lettuce, tomatoes and raw onions. All platters are served with steak fries, potato salad or cole slaw and a pickle.

West End Burger 8.5  
Sink your teeth into this traditional favorite.

West End Cheeseburger 9  
The all-time favorite, topped with two slices of American cheese.

Bacon Cheeseburger 10  
Topped with strips of lean, crisp bacon and your choice of cheese.

Portobello Mushroom Burger 10  
Topped with Portobello mushrooms and Provolone cheese.

## Platter Favorites

Served with steak fries, potato salad or cole slaw and a pickle.

Chicken Fingers 10  
Jumbo golden fried tenders served with dipping sauces.

Fish & Chips 12  
Lightly fried cod—an authentic British recipe. A must try!

Crunchy Grouper 10  
Lightly fried Grouper served on a Kaiser roll with lettuce, tomatoes, red onion and a side of tarter sauce.

## Lil' Entrees

Guests 12 and under, includes beverage. Fruit or side salad may be substituted for steak fries.

Grilled Cheese with Steak Fries 5.5

Hamburger with Steak Fries 5.5

Chicken Fingers with Steak Fries 5.5

Jr. Chef's Salad 5.5

Pasta Marinara 5.5

Turkey, ham and American cheese

18% gratuity will be added for parties of 6 or more.

## Dinner Entrees

All entrees served with choice of soup or salad, baked potato, sweet potato or steak fries and our vegetable of the day.

New York Strip Steak 26

Twelve ounces of the finest aged choice beef charbroiled the way you like it.

Sliced Sirloin Medallions 18

Tender sliced top sirloin with a mushroom demi glaze.

Pork Chops 18

Charbroiled center cut pork chops with a balsamic glaze. Served with homemade apple sauce.

Baby Back Ribs 19

A whole rack of tender charbroiled baby back ribs coated with our exclusive tangy barbecue sauce.

1/2 rack 14

Chicken Breast 14

Pan seared chicken breast, seasoned with cajun spices or teriyaki glaze, and topped with tomato salsa.

Panko Crusted Chicken 18

With marinara sauce and fresh mozzarella. Served with vegetables and side of pasta.

Tuscany Chicken 16

A charbroiled chicken breast stuffed with spinach and provolone cheese, smothered in a mushroom demi-glaze.

Pasta, Pasta, Pasta 13

Marinara or Alfredo sauce over chef's choice of pasta. Served with delicious garlic bread.

With chicken 17      With shrimp 20

Shrimp Scampi 22

Jumbo shrimp sautéed in garlic herb and wine sauce. Served with your choice of pasta or potato.

Jumbo Lump Crab Cakes 25

Two jumbo lump crab cakes over a pommery mustard sauce. Served with sweet potato fries.

Pan Seared Tuna 24

Sushi grade yellowfin tuna with a drizzle of ponzu sauce. Served over Asian vegetables with wasabi and pickled ginger.

Catch of the Day Market Price

Ask your server about today's fish special.

## Bottomless Beverages

Fresh Brewed Coffee Regular or Decaf 2

Fresh Brewed Iced Tea Sweetened or Unsweetened 2.25

Hot Tea Regular, decaf or herbal 2

Soft Drinks Coke, Diet Coke, Sprite, Raspberry Tea, Barq's Root Beer and Lemonade. 2.25

## Other Beverages

Milk 3

Bottled Water 2.25

Cappuccino 4

Espresso 3

Latte 4

Domestic Beer

Pint 2.75

Pitcher 9

Domestic Bottle 2.75

AmberBock 3.25

Imported Beer

Pint 4

Pitcher 12

Imported Bottle 3.75

ENTREES

Drinks

## Desserts

### New York Style Cheesecake 6

A taste of heaven! Savor each bite of this delicious, authentic New York style cheesecake. Available plain or topped with fresh strawberries.

### Key Lime Pie 6

A tasty graham crust filled with a light, refreshing mousse made with authentic Key Limes.

### Funnel Cake Sundae 8

Fresh baked funnel cake piled high with vanilla ice cream, fresh strawberries and blueberries. This sundae is topped high with whipped cream. A crowd pleaser!

### Southern Pecan Pie 6

Straight from the south, this pecan pie is stuffed full of pecans and surrounded by a rich, flaky crust. It promises to put ordinary pecan pies to shame!

### Mile High Apple Crumb Pie 8

Warm apple crumb cake, vanilla ice cream and caramel sauce. Topped with fresh whipped cream. A sharing delight!

### Carrot Cheesecake 7

It's two indulgences in one. The rich texture of creamy New York style cheesecake is blended with the kind of satisfaction that only carrot cake can deliver. It's set in a delicate graham cracker crust.

### Creme' Brule' 7

Classic vanilla bean custard topped with caramelized sugar. Yum!

### Peanut Butter Pie 6

Our scrumptious peanut butter silk pie has a chocolate cookie crust and is drizzled with caramel. If you like peanut butter and chocolate you will love this combo!

### Chocolate Toffee Mousse 7

Kahlua cake blended with a creamy, chocolate mousse center.

## After Dinner Drinks

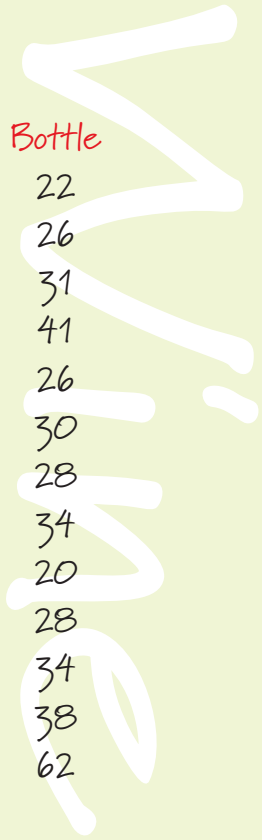
Sandeman Port Founders Reserve	3oz pour	9
Montevina Terra d'Oro Moscato	3oz pour	8
Cockburns Ten Years Old Tawny Port	3oz pour	14
O'Mara's Irish Cream	3oz pour	4
	5oz pour rocks	7
Harvey's Orange Sherry Apertif	3oz pour	5
	5oz pour rocks	8

### Fresh Brewed Coffee Regular or Decaf 2

### Hot Tea Regular, decaf or herbal 2

Cappuccino	4	Espresso	3	Latte	4
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# Wine List



## Whites

	Glass	Bottle
White Zinfandel, Beringer, California	6	22
Pinot Grigio, Montevina, California	7	26
Grechetto, Avogadro Carradori, Italy	8.5	31
Pinot Grigio, Santa Margherita, Italy	12	41
Riesling, Chateau Ste. Michelle, Washington	7	26
Riesling, Fox Run, New York	8	30
Sauvignon Blanc, Geysler Peak Winery, California	7.5	28
Sauvignon Blanc, Crossings, New Zealand	9	34
Chardonnay, Yellowtail, Australia	6	20
Chardonnay, Chateau Ste. Michelle, Washington	7.5	28
Chardonnay, Francis Ford Coppola, California	9	34
Chardonnay, Wente, "Riva Ranch Reserve," Monterey	10	38
Chardonnay, Franciscan, "Cuvee Sauvage," Napa		62

## Reds

Pinot Noir, Estancia, Monterey	10	38
Pinot Noir, Wente Reliz Creek Reserve		45
Chianti, Monastero Superiore, Italy	8.5	32
Merlot, Yellowtail, Australia	6	20
Merlot, Francis Ford Coppola, California	10	38
Merlot, Ventisquero "Grand Reserva" Maipo Valley	11	42
Merlot, Rodney Strong, Sonoma	9.5	36
Rosso Piceno, Avogadro Carradori, Italy	9	34
Shiraz, Greg Norman, Australia	7.5	28
Zinfandel, Kunde Estate, Sonoma		38
Siena, Ferrari Carano, Sonoma Valley		44
Cabernet, Yellowtail, Australia	6	20
Cabernet, Red Diamond, Washington	7.5	28
Cabernet, Simi, Alexander Valley	11	42
Cabernet, Ventisquero "Grand Reserva" Maipo Valley	11	42
Cabernet, Robert Mondavi, Napa		48
Cabernet, Franciscan, Napa		60

## Champagnes & Sparkling Wines

	Bottle
Mumm, Napa (Split)	8
Domaine Ste. Michelle, Frizzante, Washington	30
Perrier Jovet Grand Brut, France	65

## Wine Tasting Flights Each wine is a 2oz pour 9.5

### Whites

Riesling, Chateau Ste. Michelle      Sauvignon Blanc, Crossings      Chardonnay, Coppola

### Reds

Pinot Noir, Estancia      Shiraz, Greg Norman      Merlot, Francis Ford Coppola