

Wine List

Whites

	Glass	Bottle
White Zinfandel, Raywood, California	5.5	19
Rose, Chateau Beauliev, France	9	32
Riesling, Moselland, Germany	6	21
Riesling, Valckenberg, Germany	6.5	22
Moscato, Douglass Hill, California	6	21
Moscato, Region 1, Argentina	7	25
Chardonnay, Raywood, California	5.5	19
Chardonnay, Silver Ridge, California	6.5	22
Chardonnay, Auspicion, California	7.5	27
Chardonnay, Bread and Butter, California	10	36
Pinot Grigio, La Colombaia, Italy	9	32
Pinot Grigio, Due Torri, Italy	6.5	22
Pinot Grigio, Colimoro, Italy	6	21
Sauvignon Blanc, Mount Fishtail, New Zealand	8.5	30
Sauvignon Blanc, La Playa, Chili	6	21
Sauvignon Blanc, Sosabe Cellars, California	9	32

Reds

	Glass	Bottle
Blend, Clayhouse Vineyard "Adobe Red", Paso Robles	9	32
Blend, Whitehall Lane "Tre Leoni", Napa		48
Pinot Noir, Julia James, California	8.5	30
Pinot Noir, Light Horse, California	8.5	30
Pinot Noir, Balletto, Russian River Valley		60
Chianti Classico "Riserva", Carpineto, Italy		55
Chianti Classico, Liviano, Italy	11	40
Merlot, Raywood, California	5.5	19
Merlot, Wild Meadows, Washington State	7	25
Merlot, Cannonball, California	9	32
Shiraz, Vino de Eyzaguirre, Chili	8	29
Zinfandel, Zin 91, Lodi	8.5	30
Zinfandel, Mettler, Lodi		45
Malbec, Llama, Argentina	8.5	30
Malbec, Yvaquen, Argentina	7.5	27
Cabernet Sauvignon, Raywood, California	5.5	19
Cabernet Sauvignon, Queens Peak, Sonoma	10	36
Cabernet Sauvignon Reserve, Waterbrook, Columbia Valley		60
Cabernet Sauvignon, Clayhouse Vineyard, Paso Robles	9	32
Cabernet Sauvignon, Cannonball, California	9	32
Cabernet Sauvignon, Aviary, Napa	12	42

Champagnes & Sparkling Wines

	Bottle
Louis Perdler (split)	9
Le Grand Courtage, Sparkling Wine, France	50
Canard-Duchene, Cuvée Leonie Champagne, France	80

Wine Tasting Flights

Each wine is a 2oz pour, three per flight 9.5

Whites - Sweet 1. Moscato, Douglass Hill 2. Riesling, Valckenberg 3. Chardonnay, Bread and Butter
 Crisp 1. Pinot Grigio, Due Torri 2. Sauvignon Blanc, Mount Fishtail 3. Chardonnay, Silver Ridge

Reds - Light 1. Pinot Noir, Light Horse 2. Merlot, Wild Meadows 3. Red Blend, Clayhouse
 Heavy 1. Malbec, Yvaquen 2. Cabernet, Queens Peak 3. Zinfandel, Zin 91

Please Drink Responsibly

Appetizers

Our Signature Calamari Fra Diablo 13.95

Herb and panko crusted calamari lightly fried.

Served with a spicy marinara.

Jumbo Lump Crab Cake 12.95

A jumbo lump crab cake over a pommery mustard sauce.

Pan Seared Tuna 12.95

Sushi grade yellowfin tuna with a drizzle of ponzu sauce.

Served over asian vegetables with wasabi and pickled ginger.

Baked Apricot Brie 11.95

Soft brie cheese wrapped in a puff pastry, drizzled with an apricot glaze.

Served with seasonal fruit and flat bread crackers.

Bruschetta Tomato Salsa 8.95

Italian style with a balsamic glaze.

Jumbo Shrimp Cocktail 13.95

5 jumbo shrimp served with homemade cocktail sauce.

Fresh Mozzarella & Tomato 10.95

Lightly drizzled with balsamic glaze, virgin olive oil and fresh basil.

Salad Wedge 8.95

A wedge of iceberg lettuce, topped with tomatoes, bacon, crumbled bleu cheese

and creamy bleu cheese dressing.

Wings, Wings, Wings!

10-Piece 10.95

20-Piece 19.95

Our award-winning recipe! Your choice of mild, medium or hot wings served with celery,

carrot sticks and creamy bleu cheese dressing.

Chicken Fingers 9.95

Golden fried chicken fingers served with honey mustard or barbecue sauce.

Soups & Salads

Ask your server for tonight's homemade soups or try a cup of our delicious hearty chili!

Gourmet Soup Cup 3.95 Bowl 5.95

Hearty Beef Chili Cup 4.50 Bowl 6.50

All of our salads contain only the freshest greens.

Dressings include Fat Free Italian, ranch, bleu cheese, poppy seed, balsamic vinaigrette, Caesar, Honey Mustard, raspberry walnut vinaigrette, sesame mandarin orange vinaigrette,

Greek vinaigrette and our house dressing.

Bartlett Pear Salad 10.50

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

Caesar Salad 8.95

Romaine lettuce, croutons and fresh shaved Parmesan cheese.

Tossed with creamy Caesar dressing.

California Spinach Salad 10.50

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

Cobb Salad 10.50

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

Oriental Chicken Salad 11.95

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 7.95

Tossed baby greens topped with cucumbers, tomatoes,

Dinner Entrees

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

New York Strip Steak 27.95

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

Sliced Sirloin Medallions 18.95

Tender Sliced top sirloin with a mushroom demi glaze.

Pork Chops 19.95

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

Baby Back Ribs 19.95

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

½ rack 14.95

Twin Chicken Breasts 16.95

You pick your favorite style! Pan seared chicken breast, seasoned with Cajun spices and topped with a fresh tomato salsa,

Or Teriyaki glaze with sliced pickled ginger or grilled.

Panko Crusted Chicken 17.95

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

Tuscany Chicken 18.95

Two charbroiled chicken breast stuffed with fresh spinach, garlic and provolone cheese, smothered with a mushroom demi-glaze and fresh shaved Parmesan cheese.

Pasta, Pasta, Pasta 14.95

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

With chicken 17.95 With shrimp 21.95

Shrimp Scampi 23.95

Sautéed shrimp in a white wine garlic butter sauce. Served with your choice of pasta or potato.

Jumbo Lump Crab Cake 26.95

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

Pan Seared Tuna 23.95

Sushi grade yellow fin tuna drizzle with ponzu sauce. Served over Asian vegetables with wasabi and pickled ginger.

Mahi-Mahi Market Price

Your choice of grilled, blackened or sautéed in a white wine garlic butter sauce,

Charbroiled Burgers

Our burgers are certified U.S.D.A Black Angus Beef, served hot off the grill on a fresh toasted Kaiser roll with lettuce, tomato and raw onions. Served with your choice of steak fries, potato salad, cole slaw or macaroni salad and pickle.

West End Burger 9.95

Sink your teeth into this traditional favorite.

West End Cheeseburger 10.50

The all-time favorite, topped with two slices of American cheese.

Bacon Cheeseburger 11.50

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

Portobello Mushroom Burger 11.95

Topped with a Portobello mushroom cap and provolone cheese.

Platter Favorites

Chicken Fingers 11.50

Golden fried tenders served with your choice of honey mustard or barbecue sauce and steak fries.

Fish & Chips 12.95

Lightly fried cod-an authentic British recipe. A must try!

Served with steak fries, cole slaw and tartar sauce.

Crunchy Grouper 12.95

Lightly fried Grouper served on a toasted Kaiser roll with lettuce, tomato, red onions and a side of tartar sauce.

Lil' Entrees

Guests 12 and under, includes soft drink.

Fruit or side salad may be substituted for steak fries.

Grilled Cheese with Steak Fries 6.95

Hamburger with steak fries 6.95

Chicken Fingers with Steak Fries 6.95

Jumbo Hot Dog with Steak Fries 6.95

Desserts

New York Style Cheesecake 6.50

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 6.50

A tasty graham crust filled with a light, refreshing mousse made with authentic key limes.

Funnel Cake Sundae 8.95

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!

Crème Brûlée 6.95

Classic vanilla bean custard topped with caramelized sugar. Yum!

Mile High Apple Crumb Pie 7.95

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

Peanut Butter Pie 6.50

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 7.50

Kahlua cake blended with a creamy, chocolate mousse center.

Southern Pecan Pie 6.50

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!

After Dinner Drinks

Delaforce Fine Ruby Port	3oz pour	7.95
Delaforce Ten Year Tawny Port	3oz pour	12.95
MU Creamy Espresso Macchiato	by the glass	9.95
MU Creamy Vanilla Latte	by the glass	9.95

Fresh Brewed Coffee Regular or Decaf 2.50

Hot Tea Regular, Decaf or Herbal 2.50

Cappuccino 4.50 Espresso 3.5 Latte 4.50