

Appetizers

Potato Skins

Baked Idaho potato skins, served with melted cheese and real bacon. 10.95

Sbrimp DeJonghe

Lightly sauteed in garlic and butter, topped with our special DeJonghe mixture and baked to perfection. 14.95

Chicken Fingers

Tender strips of chicken breast, lightly battered and fried, served with peppercorn Ranch dressing. 12.95

Fried Calamari

A mound of fresh calamari, lightly breaded and fried, served with cocktail sauce. 14.95

Buffalo Wings

A dozen wings, served with bleu cheese dressing. 12.95

Goat Cheese

Herbed goat cheese baked in tomato basil sauce, served with warm Italian bread. 12.95

Smoked Salmon Plate

Thinly-sliced smoked salmon, with onions, tomatoes and capers. 14.95

Maryland Crab Cakes

With a horseradish mustard cream sauce. 12.95

From Our Rotisserie Wood Oven

Includes soup or salad, and choice of potato or rice pilaf.

Substitute: Baked French Onion soup \$5, Caesar salad \$4, Greek salad \$6, Wedge salad \$5.

Substitute mashed cauliflower for potato or rice pilaf: \$5.

Load any potato with cheddar cheese and bacon for \$3.50.

All white meat chicken add \$6.

Wood Roasted Chicken

Tender and juicy half chicken, slowly roasted to perfection in our woodburning rotisserie oven and served with real mashed potatoes. 20.95

Wood Roasted BBQ Chicken

Tender and juicy half chicken, prepared with our signature BBQ sauce, served with real mashed potatoes. 20.95

Wood Roasted Grecian Chicken

One half chicken prepared with our special Grecian sauce, served with rice pilaf. 20.95

Wood Roasted Pork

Tender and juicy, slowly roasted to perfection, served with pinenut stuffing, real mashed potatoes, and country-style pork gravy. 20.95

Full Slab of BBQ Ribs

Prepared with our signature BBQ sauce and slowly cooked in our rotisserie oven, served with choice of potato. 28.95

Chicken and Rib Combination

One-quarter wood roasted chicken and ½ slab of BBQ baby back ribs, served with real mashed potatoes. 24.95

Sharing an Entree 10.00

Father's Day Specials

*Includes soup or salad, and choice of potato or rice pilaf.
Substitute: Baked French Onion soup \$5, Caesar salad \$4, Greek salad \$6, Wedge salad \$5.
Substitute mashed cauliflower for potato or rice pilaf: \$5.
Load any potato with cheddar cheese and bacon for \$3.50.*

Prime Rib of Beef

Served with fresh horseradish and choice of potato. 28.95

Char-Broiled Fresh Red Salmon

Served with lemon butter sauce and rice pilaf. 26.95

Char-Broiled Mahi Mahi

Topped with a citrus lime sauce. 26.95

Filet Medallions Trio

A trio of 3 oz. filet mignon medallions, each with a different topping: al forno crust, horseradish crust, and crumbled bleu cheese, served with choice of potato. 30.95

Stuffed Shrimp

Shrimp with a crab meat stuffing, topped with a dill cream sauce, served with rice pilaf. 28.95

Char-Broiled Sea Scallops

Over sautéed spinach with a Grecian sauce, served with real garlic mashed potatoes. 28.95

Surf and Turf

A 7 oz. lobster tail and char-broiled filet mignon, served with choice of potato. 40.95

Black Angus Prime Rib Eye Steak

1 lb., topped with fresh sautéed mushrooms and served with choice of potato. 32.95

Char-Broiled Black Angus New York Strip Steak

14 oz., served with choice of potato. 32.95

Filet Mignon

Single 6 oz. filet 28.95 Two 6 oz. filets 36.95

Porterhouse Steak

30 oz. of thick, juicy steak, for the meat lover in all of us, served with choice of potato. 38.95

London Broil

Tender slices of succulent sirloin steak topped with Bordelaise sauce, served with rice pilaf. 26.95

Char-Broiled Pork Chops

2 center-cut pork chops Grecian style, served with real mashed potatoes. 24.95

Colorado Lamb Chops

4 chops, Grecian style, cooked to your liking and served with rice pilaf. 32.95

TRY ONE OF OUR 3 SPECIALTY
TOPPINGS ON ANY STEAK, FISH,
OR CHOPS FOR ONLY \$4 EACH:

1. Al Forno
2. Horseradish Crust
3. Crumbled Bleu Cheese
4. Sautéed mushrooms

Pasta

Includes soup or salad.

Substitute: Baked French Onion soup \$5, Caesar salad \$4, Greek salad \$6, Wedge salad \$5.

Fettuccine Alfredo

Fettuccine pasta tossed in our classic Alfredo sauce.

With tender strips of chicken 20.95 With sautéed fresh shrimp 22.95

Spaghettoni Marinara

Spaghettoni pasta and our marinara sauce.

With tender strips of chicken 20.95 With sautéed fresh shrimp 22.95

Spaghettoni Aglio-E-Olio

Fresh vegetables sauteed in olive oil and garlic, served with spaghettoni pasta. 18.95

With sautéed fresh shrimp 24.95

Premium Wines by the Bottle

<i>Cakebread Chardonnay (Napa Valley)</i>	64.00
<i>King Estate Pinot Noir (Oregon)</i>	58.00
<i>Flora Springs "Trilogy" Komes Ranch (Napa Valley)</i>	84.00
<i>The Federalist Red Zinfandel (Dry Creek)</i>	54.00
<i>Oberon Cabernet Sauvignon (Napa Valley)</i>	56.00

House Wines

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel 8.00

GLASS

BOTTLE

White & Blush Wines

<i>Beringer White Zindandel (California)</i>	9.50	30.00
<i>Movendo Moscato (Italy)</i>	10.00	32.00
<i>Relax Pinot Grigio (Italy)</i>	9.50	30.00
<i>Relax Reisling (Germany)</i>	10.00	32.00
<i>Oberon Sauvignon Blanc (Napa Valley)</i>	11.00	36.00
<i>Rodney Strong Chardonnay (Sonoma County)</i>	10.50	34.00
<i>Kendall Jackson Vintner's Reserve Chardonnay (California)</i>	11.00	36.00
<i>Lindeman's Bin 65 Chardonnay (Australia)</i>	10.00	32.00

Red Wines

<i>14 Hands Merlot (Washington State)</i>	11.50	38.00
<i>Clos du Bois Merlot (Sonoma County)</i>	11.00	36.00
<i>Kenwood Pinot Noir (Russian River Valley)</i>	11.00	36.00
<i>Amethystos Red Blend (Northern Greece)</i>	11.00	36.00
<i>Silk and Spice Red Blend (Portugal)</i>	11.00	36.00
<i>Mas de Gourgonnier Les Baux de Provence Red Blend (France)</i>	12.50	42.00
<i>Antinori Santa Cristina Sangiovese (Tuscany)</i>	10.00	32.00
<i>Tamari Malbec (Mendoza, Argentina)</i>	11.00	36.00
<i>Rancho Zabaco Zinfandel (California)</i>	10.50	34.00
<i>Concha y Toro Casillero del Diablo Cabernet Sauvignon (Chile)</i>	9.75	31.00
<i>BV Coastal Cabernet Sauvignon (Coastal)</i>	9.50	31.00
<i>Josh Cabernet Sauvignon (North Coast)</i>	11.50	38.00
<i>Robert Mondavi Private Cabernet Sauvignon (California)</i>	11.00	36.00
<i>Rosenblum Cellars Syrah (California)</i>	10.00	32.00
<i>Cecchi Chianti (Italy)</i>	11.00	36.00

Sparkling Wine & Champagne

<i>Korbel Brut or Sweet Cuvee (California)</i>	<i>split</i>	16.00
<i>La Marca Prosecco (Italy)</i>	<i>split</i>	16.00
<i>Taittinger Brut La Francais (France)</i>		68.00