



Enjoy !

SANDWICHES

GUACAMOLE BACON BURGER \$23.95

BLACK ANGUS GROUND CHUCK TOPPED WITH JACK CHEESE, CRISPY BACON & HOMEMADE GUACAMOLE, LETTUCE, TOMATO, ONION ON THE SIDE- SERVED WITH FRENCH FRIES

SEAFOOD MELT \$22.95

SHRIMP & CRAB MEAT SALAD ON SOURDOUGH BREAD, GRILLED WITH JACK CHEESE - SERVED WITH FRENCH FRIES

STUFFED SALMON \$32.95

STUFFED WITH CRAB & SHRIMP, SPINACH, JACK CHEESE, BASIL, PARMESAN AND CRAB MIXTURE, BAKED AND TOPPED WITH A CITRUS CREAM BUERR BLANC- SERVED WITH ISLAND RICE & VEGETABLES

FISH & CHIPS \$25.95

ALASKAN COD BEER BATTERED AND FRIED TO PERFECTION - SERVED WITH FRENCH FRIES & VEGETABLES

STEAK SANTA CRUZ \$36.95

8OZ FLAT IRON STEAK CHARBROILED AND TOPPED WITH SAUTEED PRAWNS, ARTICHOKE HEARTS, SCALLIONS & MUSHROOMS, FINISHED WITH A GARLIC BULB-, SERVED WITH GARLIC MASHED POTATOES & VEGETABLES

CLAMS & FETTUCINE \$28.95

SAUTÉED APPLEWOOD SMOKED BACON WITH GARLIC, WHITE WINE, BUTTER, GREEN ONION & CHILI FLAKES OVER FETTUCINE PASTA - SERVED WITH GARLIC BREAD

HEARTY SEABASS \$29.95

SAUTÉED ONIONS, TOMATOES & CORN IN A SPICY TOMATO SAUCE, SERVED WITH MASHED POTATOES & CILANTRO

ENTREES

PUMPKIN PIE

CHOCOLATE LAVÉ CAKE

COCONUT CHEESECAKE

CREME BRULEE

IDEAL ICE CREAM SANDWICH

TOASTED SMORES PUDDING

MILE HIGH MUD PIE

desserts

\$10.95 each



THANKSGIVING • MENU •

STARTERS

ROASTED GARLIC & BRIE VG \$16.95
SERVED WITH FRESH FRUIT & SLICED BAGUETTE

FRIED CALAMARI \$21.95
SERVED WITH OUR HOUSE MADE COCKTAIL & TARTAR SAUCE

CEVICHE \$17.95
TILAPIA CURED IN LIME JUICE WITH TOMATO, ONION & PEPPERS,
SERVED WITH HOUSE MADE TORTILLA CHIPS

GARLIC BREAD \$9.95
SOURDOUGH BREAD, GARLIC & HERB BUTTER, PARMESAN

SIDE SALAD \$8.95
MIXED GREENS, TOMATO, ONION, CUCUMBER, CARROTS,
CHOICE OF DRESSING

SOUP & SALAD

BUDDHA SALAD VG \$18.95
MIXED GREENS, BEET HUMMUS, CARROTS, SLICED APPLE, SWEET
POATOES, SLICED ALMONDS, GRILLED SQUASH AND TAHINI
DRESSING ON THE SIDE

ASIAN CHICKEN SALAD \$21.95
PANKO CRISPY CHICKEN, MIXED GREENS, CABBAGE, CUCUMBERS,
CARROTS & CRISPY SOBA NOODLES, ALMONDS TOPPED WITH A THAI
PEANUT DRESSING

"AWARD WINNING" CLAM CHOWDER
cup \$8.95
bowl \$10.95
sourdough breadbowl \$16.95

ROASTED VEGGIE & BUTTERNUT
SQUASH SOUP VG
CREAM BASED GARNISHED WITH TOASTED PUMPKIN SEEDS
cup \$7.95
bowl \$8.95
sourdough breadbowl \$14.95

Specials

TRADITIONAL TURKEY FEAST \$36.95
OVEN ROASTED TURKEY (LIGHT & DARK MEAT MIX) TOPPED WITH
HOMEMADE GRAVY AND ORANGE-CRANBERRY SAUCE SERVED WITH
MAPLE ROASTED YAMS, GARLIC MASHED POTATOES,
SAGE STUFFING, VEGETABLES WITH BREAD & BUTTER

PRIME RIB
12 oz \$42.95 | 16oz "CAPTAINS CUT" \$48.95
SLOW ROASTED ONE INCH CUT PRIME RIB COOKED MEDIUM OR
MEDIUM RARE SERVED WITH GARLIC MASHED POTATOES AND
STEAMED VEGETABLES.