

Appetizers

Caprese Skewers

Fresh basil, mozzarella, and grape tomatoes finished with a balsamic reduction \$9.95

Fresh Mussels

A half pound tossed with homemade garlic and basil marinara or served seared with lemon and butter. \$9.95

Fried Green Tomatoes

Thinly sliced, pan fried green tomatoes coated with a polenta crust; garnished with a southwestern coulis. \$8.95

Prime Rib Egg Rolls

Traditional style egg rolls filled with prime rib and our fire slaw; served with a sesame soy sauce. \$9.95

Salads

Asian Tuna

Blackened yellow-fin tuna, fresh spinach, pickled ginger and shredded carrots dressed with our apple and ginger vinaigrette. \$11.95

Bulgogi

Korean marinated beef on a bed of romaine, cabbage, carrots, and toasted sesame seeds tossed in our apple and ginger vinaigrette. \$12.95

Caesar

Tossed romaine with a blend of italian cheese, parmesan crisps and croutons with your choice of grilled chicken or sirloin. \$9.95

Southwestern Beef

Spring mix tossed with a creamy horseradish dill dressing; topped with grilled southwestern marinated beef, cucumbers and grape tomatoes. \$17.95

Stuffed Avocado

Egg salad prepared with avocado, whole grain mustard, crumbled bacon, and a twist of lemon; served with chips. \$9.95

Sunset

Mixed greens with fresh strawberries, mangos, dried cranberries, toasted almonds and organic feta cheese tossed with a champagne vinaigrette. \$9.95

Lunch Basics

Bourbon Bacon Sirloin Sandwich

Sliced sirloin, sautéed mushrooms, onions, and gruyere cheese smothered in bacon and bourbon whiskey sauce on a homemade hoagie. \$12.95

Burger

1/3 lb. hand-pattied beef with traditional accompaniments and your choice of cheese. \$8.95

Chicken Caesar Focaccia

Sliced all natural chicken breast, crisp romaine, and red onions on homemade focaccia. \$9.95

Crab Cakes

Pan seared dungeness crab with red bell peppers and fresh herbs; served on homemade rolls with garlic aioli and a side of our fire slaw. \$13.95

Egg Salad Sandwich

Avocado, egg, whole grain mustard, bacon, green tomatoes, and mixed greens on homemade focaccia. \$9.95

Fish and Chips

Beer and polenta battered catfish; served with our fire slaw and garlic aioli. \$11.95

Flank Steak

Char broiled southwest marinated flank steak; served with our zesty roasted corn salad. \$13.95

Noe Way

Tender sliced prime rib, sautéed with onions and mushrooms; finished with gruyere cheese and a creamy horseradish sauce; served on a homemade french hoagie. \$12.95

Rainbow Trout

Idaho raised rainbow trout fillet, pan seared with lemon and herbs; served with our zesty roasted corn salad. \$14.95

Mediterranean Pasta

Grape tomatoes, olives, mushrooms, basil, and organic feta cheese tossed with olive oil, crushed red peppers and angel hair pasta and your choice of shrimp or chicken. \$13.95

Smoked Salmon Penne

Atlantic smoked salmon in a light chardonnay cream sauce with fresh dill, organic feta cheese on penne pasta. \$12.95

Turkey Avocado Sandwich

Fresh cut turkey, avocado, and gruyere cheese topped with spinach, roma tomatoes, and mayonnaise on homemade focaccia. \$9.95