

## DINNER

**SERVED DAILY FROM 5:00 PM – 9:00 PM**

**Slow roasted rosemary Prime Rib** served with garlic mashed potatoes or baked potato, and seasonal vegetable and au jus

Petite cut 19.95                      King cut 23.95

**PRIME RIB AVAILABLE ON FRIDAY AND SATURDAY NIGHTS ONLY**

## LARGE PLATES

**Tenderloin of Beef** served with grilled asparagus Pinot Noir demi glace, gorgonzola cream, fried leeks and roasted garlic mashed potatoes 23.95

**Beer battered panko Fish and Chips** – tender white fish fried crispy and served with house made fries, caper tartar sauce or cocktail sauce 13.95

**Grilled Chicken Penne Pasta** with sun dried tomato and pesto cream 13.95

**Marinated Skirt Steak** served with roasted garlic mashed potatoes, grilled peppers, asparagus and topped with arugula pesto 17.95

**Five Spiced Medallions of Salmon** served over garlic mashed potatoes with roasted vegetable concassi, basil aioli, Pinot Noir demi glace and fried leeks 18.95

**Petrale Sole Dore** – tender sole grilled and smothered in a lemon buerre blanc sauce served with jasmine rice 17.95

**Grilled Lamb Chops** with rosemary port wine reduction served with garlic mashed potatoes 19.95

**Kobe Beef Top Sirloin** topped with sautéed portabella mushrooms and served with roasted garlic mashed potatoes 21.95

**Vegetarian Roasted Vegetables** – polenta and baby spinach and topped with basil pesto 12.95

**Vegan Option Available**

## BURGERS

**Black and Bleu Burger** blackened– topped with bleu cheese and bacon served on a flour roll 11.95

**Wild West Burger** topped with cheddar cheese, bacon, onion rings and served with BBQ sauce on a flour roll 10.95

**That's Right Burger** – ½ lb burger smothered in American cheese topped with shredded lettuce, tomato, red onions, pickles and house made special sauce 9.95

**Vegetarian Portabella Mushroom Burger** – grilled balsamic glazed portabella topped with roasted red peppers, grilled red onion, smoked Gouda, and basil aioli 10.95

**APPETIZERS**

**House made Kennebec Fries 4.25**

**House made Garlic Fries 4.50**

**Sweet Potato Fries with herb aioli 6.50**

**Buttermilk spiced Onion Rings 5.25**

**Crispy Potato Chips 4.50**

**Seared pepper crusted Ahi Tuna** with cucumber and ginger relish served on baby greens with

Wasabi vinaigrette 10.95

**Fried Calamari** with red pepper Aioli and house made Cocktail sauce 9.75

**Bruchetta** with crostini smoked Gouda, roma tomato, basil, garlic and balsamic vinegar, extra virgin olive oil 7.75

**Chicken and Rock Shrimp Pot stickers** with ginger dipping sauce and sesame Napa slaw 8.95

**Coconut Prawns** breaded with coconut served with a sesame and mango, pineapple chutney 10.50

**Cajun Popcorn Shrimp** – deep fried and served with a spicy tartar sauce 10.50

**Prawn Cocktail**, black tiger prawns, served with spicy cocktail sauce 10.95

**SALADS**

**House Salad** with crispy greens, roma tomato, sweet red onion, hot house cucumbers and choice of dressing 6.95

**Mixed crisp greens** with champagne honey vinaigrette, toasted almonds, feta, sweet red onion, and raisins 9.50

**Pear Salad** with crisp greens, cider vinaigrette, candied pecans, Oregon bleu cheese, and grilled pears  
10.50

**Bay Shrimp and Avocado** with crisp greens, boiled egg, Roma tomato, sweet red onion, and house made Louie dressing

Small 13.50 Large 15.50

**Seafood Salad** – crisp greens served with marinated calamari, scallops, prawns with sweet red peppers, artichoke hearts and topped with bay shrimp, avocado, and house made Louie dressing

Small 14.50 Large 16.50

**Caesar Salad** with romaine lettuce tossed with house made dressing served with Asiago Cheese and herb croutons 11.50

Add Oregon Bay Shrimp 15.50

Add Grilled Chicken 14.50

Add Blackened Chicken 14.50

**Smoked Turkey Cobb** with crisp greens topped with smoked Turkey, Apple wood bacon, avocado, Roma tomato, bleu cheese, boiled egg and sweet red onion 14.50

**Asian Chicken Salad** – crisp greens topped with grilled breast of chicken, cucumber, napa cabbage, carrots, mandarin oranges, crispy rice noodles and sesame ginger dressing 14.50