

Dinner Menu

Wednesday, Thursday and Friday 5 p.m. – 9 p.m.

All entrees include a basket of bread

Appetizers

Choices of dipping sauces:

**Ranch, BBQ, marinara sauce, Thousand Island
or our Homemade Signature Salsa**

Fruit, Cheese & Crackers	5.95
Cheese Bread	5.95
Garlic Bread	5.95
Onion Rings	5.95
French Fries	5.95
Mozzarella Sticks	5.95
Chicken & Cheese Quesadilla	7.95
Chicken Strips	7.95
Bruschetta with goat cheese	7.95
Buffalo Wings	7.95
Potato Skins	7.95
"Museum Work of Art"	13.95

(Potato skins, mozzarella sticks, chicken strips, bruschetta and onion rings)

Salads

Classic Chicken Caesar	9.95
Romaine lettuce, shredded parmesan, and garlic croutons tossed together	
Apple Pecan Salad	8.95
Mixed greens w/ diced Granny Smith apples & pecan in a dijon raspberry vinaigrette	
Cobb Salad	10.95
Mixed greens topped with grilled chicken, tomatoes, blue cheese, olives, hard-boiled egg, cheddar cheese, avocado and bacon	
Salmon Salad	12.95
Dill crusted grilled Norwegian salmon served mixed greens, avocado, tomatoes and cucumbers	

Entrees

Entrees include Fresh vegetables, choice of rice pilaf, baked potato or new creamy potatoes.

Chicken

Chicken Marsala	13.95
Sautéed chicken breast, fresh mushrooms, marsala wine sauce served over linguine	
Stuffed Chicken Breast	15.95
Breast of chicken stuffed with spinach, fontina cheese and sun-dried tomatoes, lightly layered with house gravy	
Chicken Parmesan	12.95
Baked chicken breast served with fresh parmesan cheese and marinara sauce	
Suggested wines with above entrees:	
Angeline Pinot Noir 2003 RR	7.00 26.00
La Playa Estate Sauvignon 2004	5.00 18.00

Meat

Claire's Sirloin Steak	16.95
Marinated to perfection with red wine sauce	
Slow Roasted Prime Rib	
Chef's Cut 12oz	12.95
Director's Cut 16 oz	16.95
Served with au jus and horseradish	
Grilled New York Steak	18.95
Certified Angus New York Steak grilled to perfection	
Pork Tenderloin	17.95
Sliced Tender Pork with our very special port wine and fig sauce	
Suggested wines with above entrees:	
Dry Creek Meritage 2001	38.00
Copperidge Merlot	5.00 18.00

Fish

Chilean Sea bass 22.95
Buttery light filet baked and served with lemon dill sauce

Salmon Picatta 19.95
Salmon sautéed with spinach and lemon caper butter sauce

Pistachio Crusted Mahi Mahi 17.95
Mahi Mahi – our House Specialty! Sautéed and served with a passion fruit butter sauce

Suggested wines with above entrees:

Raymond Estate 2002	7.00	26.00
Pinot Grigio 2003	5.00	18.00

Pasta Dishes

Chicken Fettuccini Alfredo 10.95
Delicate fettuccine tossed with sautéed chicken breast and a creamy alfredo sauce

Grilled Salmon Linguine Pasta 11.95
Served with capers, red onions, tomatoes, basil in a lemon cream sauce

Sun Dried Tomato Pasta 9.95
Penne pasta with a creamy sun-dried tomato sauce

Homemade Baked Lasagna 9.95
Served with our homemade meat sauce and layer of three cheeses

Vegetarian Linguine 9.95
Artichoke hearts, fresh tomatoes, fresh basil, broccoli, zucchini, yellow squash served in a light cream sauce

Suggested wines with above entrees:

Copperidge Cabernet	5.00	18.00
Angeline Cabernet Sauvignon	7.00	26.00

Side Dishes

Bowl of soup of the day	5.95
Signature house salad	5.95
Roasted seasonal vegetables	4.95
Sautéed mushrooms	3.95
Sautéed onions	3.95

Desserts

Apple Torte with Ice cream 4.95

Served with old fashioned vanilla ice cream

Chocolate Soufflé Cake 5.95

A flourless milk chocolate cake served warm with cream anglaise and chocolate shavings

New York Cheesecake 5.95

Served with raspberry coulee sauce

Crème Brulee 5.95

Vanilla bean custard and caramelized sugar topping

Vanilla Ice cream with chocolate dipped

Strawberries 5.95

Served in a Martini Glass.

Kids Menu

Includes a choice of side of fruit, french fries or chips and choice of drink (kids are 12 years and under)

Cheese Quesadilla 3.95

Flour tortilla stuffed with cheese

Penne Pasta 4.95

Penne pasta tossed in butter, topped with parmesan

House Pizza Bread 4.95

Melted cheese and pepperoni

Chicken Strips 5.95

Served with choice of ranch dressings or bar-b-queue or marinara sauce

Grilled Ham & Cheese 5.95

Grilled sandwich served with ham and jack cheese