



STARTERS

BEEF TENDERLOIN SKEWERS 15.00
teriyaki glaze, pickled ginger

CRAB CAKES 18.00
garlic aioli

BAKED BRIE 15.00
cranberry apple chutney

SALADS

CATALINA 16.00
romaine, tomato, egg, avocado, bacon, gorgonzola,
louie dressing

BEET SALAD 14.00
spinach, arugula, roasted beets, goat cheese, candied
almonds, raspberry vinaigrette

APPLE WALNUT 15.00
greens, candied walnuts, cranberries, gorgonzola,
champagne vinaigrette

WEDGE 13.00
diced tomatoes, bacon, gorgonzola, pickled onions,
gorgonzola dressing

ADD TO ANY SALAD

chicken +10 | shrimp +14 | salmon +20
ahi +18 | lobster +25 | filet +35

LUNCH ENTREES

MAC & CHEESE 15.00
green chile, ham, creamy cheese blend sauce

FISH & CHIPS 14.00
tartar sauce, hush puppies, fries

SEARED AHI SALAD 18.00
seared rare, greens, onions, candied almonds, wonton
crisps, asian ginger dressing, wasabi soy

HANDHELDS

choice of fries, onion rings or side salad

BBQ BRISKET 15.00
green chile bbq sauce, garlic aioli, pickled caramelized
onions on brioche bun

GRILLED PORTOBELLA 15.00
marinated portobella, black pepper garlic aioli,
melted provolone, onion, tomato, arugula,
toasted telera bread

ROAST BEEF 16.00
melted provolone, sauteed onions, horseradish cream
sauce, au jus, toasted telera bread

GREEN CHILE BURGER 15.00
bacon, green chile, guacamole, cheddar cheese,
red onions, lettuce, tomato on brioche

CHICKEN BLT 15.00
grilled chicken, bacon, mayo, lettuce, tomatoes,
onions, swiss, toasted telera bread

PATTY MELT 15.00
beef patty, swiss cheese, caramelized onions, pickles,
black pepper garlic aioli, toasted marble rye

TURKEY WRAP 14.00
bacon, green chile, guacamole, cheddar cheese,
lettuce, tomatoes, tortilla

PASTRAMI REUBEN 14.00
swiss cheese, sauerkraut, louie dressing, toasted
marble rye