

APPETIZERS

TACOS

A SEMI CRISPY CORN TORTILLA SHELL STUFFED WITH MELTED CHEESE, SEASONED GROUND BEEF, SHREDDED CABBAGE, PICO DE GALLO SALSA AND GUACAMOLE...

\$2.00 EACH.....SUB CHICKEN, CARNITAS OR STEAK....ADD \$.50

FRIJOLE CON QUESO

A BASKET OF FRESH CRISPY TORTILLA CHIPS SERVED WITH OUR SPICY BEAN DIP LOADED WITH CHEESE AND TOPPED WITH GREEN ONIONS

\$3.95

CHILI VERDE TACOS

GREEN CHILI PORK, CABBAGE, CHEESE, SALSA AND GUAC

\$ 2.00 EACH

CRISPY STRING BEANS

BATTERED AND FRIED GREEN BEANS SERVED WITH FRESH LEMON AND SPICY DIABLO

MAYONNAISE

\$5.75

CRISP VEGETABLE PLATTER

CHEF'S VEGETABLES DU JOUR SERVED WITH HERB RANCH DIP, ITALIAN DRESSING,

FRESH LEMON AND CURED OLIVES.

\$5.95

SPICY CORN FRITTERS

SPICY CORN FRITTERS AND BEER BATTERED JALAPENO SLICES SERVED WITH AN HERB RANCH

DIPPING SAUCE AND FRESH LEMON. COOL DOWN THE SPICE WITH A COLD BREWSKI!

\$6.75

SMOKEY POTATO SKINS

FOUR RUSSET POTATO BOATS STUFFED WITH CRISP BACON, SMOKED ONIONS A DAH OF

BARBECUE SAUCE AND CHEESE THEN BAKED TO PERFECTION. SERVED WITH SOUR CREAM

\$6.95

ONION RINGS

THREE-QUARTERS OF A POUND OF THICK BREADED SPANISH ONIONS DEEPEF FRIED CRISPY AND

SERVED WITH OUR HERB RANCH DRESSING

\$7.50

JALAPEÑO CHEESE RAVIOLIS

STUFFED PASTA PILLOWS LIGHTLY BREADED AND CRISPY FRIED AND SERVED WITH DIABLO

MAYONNAISE, BATTERED JALAPENO SLICES AND OUR HOUSE-MADE HOT SAUCE

\$7.50

OYSTERS DIABLO

EIGHT PETITE OYSTERS BREADED AND FRIED CRISPY BROWN AND SERVED WITH OUR SPICY

DIABLO SAUCE, FRESH LEMON AND COLE SLAW GARNISH

\$9.25

NACHOS GRANDE

FRIED TO ORDER TORTILLAS TOPPED WITH SEASONED TACO MEAT, REFRIED BEANS, CHILI SAUCE, CHEESE, OLIVES AND JALAPENOS. BAKED AND GARNISHED WITH SCALLIONS, GUACAMOLE, SALSA AND SOUR CREAM

\$7.95.....WITH CHICKEN OR CARNITAS...\$9.25

SLIDERS

All sliders garnished with lettuce, tomato and pickle

HAWAIIAN

MINI BUNS TOPPED WITH SWEET CHILI PORK, PROVOLONE

CHEESE AND PINEAPPLE SALSA \$2.50 EACH

BACON AND CHEDDAR

MINI SOFT BUNS TOPPED WITH GRILLED CHUCK PATTY, MAYONNAISE,

CHEDDAR CHEESE AND SMOKED BACON... \$2.50 EACH

TEXAS BARBECUE

PULLED PORK ON MINI SOFT BUNS WITH COLE SLAW AND TANGY BARBECUE SAUCE... \$2.50 EACH

FRIES

Fresh cut julienne russets deeeper fried in non-hydrogenated vegetable oil

FRESH CUT RUSSET FRIES

OUR SEASONED FRESH-CUT RUSSETS FRIED CRISPY GOLDEN BROWN AND SERVED WITH OUR DIABLO

MAYO. \$1.95 SINGLE...\$3.95 BUCKET...GARLIC-PARMESAN ADD \$.75

TACO FRIES

FRESH CUT RUSSET FRIES TOSSED IN OUR HOUSE-MADE HOT SAUCE AND LAYERED WITH

REFRIED BEANS, TACO MEAT AND CHEESE THEN BROILED AND TOPPED

WITH SOUR CREAM, SALSA AND GREEN ONIONS \$5.95

QUESADILLAS

Quesadillas served ala carte with guacamole, house-made hot sauce and sour cream

QUESO

GRATED CHEESE IN A CRISPY TORTILLA SHELL SERVED WITH

GUACAMOLE, SALSA AND SOUR CREAM.

\$5.50

HOG WILD

THREE CHEESES AND SHREDDED CARNITAS PORK. SERVED

WITH SALSA, GUACAMOLE AND SOUR CREAM

\$7.50

BARBECUE CHICKEN

A CRISPY GRILLED FLOUR TORTILLA STUFFED WITH JACK AND CHEDDAR CHEESE PICKLE SLICES

AND BARBECUE CHICKEN BREAST. GARNISHED WITH SLICED PICKLES

\$7.75

CREATIVE SALADS

CLASSIC CAESAR

OUR CLASSIC CAESAR WITH OUR SPECIAL HOUSE-MADE DRESSING, SHREDDED AGED PARMESAN CHEESE, CHERRY TOMATOES AND HOUSE MADE GARLIC-HERB CROUTONS \$6.50

CAESAR ADDITIONS

\$2.95 EACH... GRILLED CHICKEN BREAST, BUFFALO CHICKEN BREAST, CARNITAS PORK,
\$3.95 EACH... GRILLED STEAK OR SUPER CRUNCH SHRIMP

WINE COUNTRY SALAD

BABY GREENS TOSSED IN A SHERRY VINAIGRETTE WITH SMOKED APPLES, SUN-DRIED CRANBERRIES, PLUMP DRIED APRICOTS, GRAPES, BLEU CHEESE CRUMBLES AND CARAMELIZED WALNUTS. TOPPED WITH HERBED CHICKEN BREAST \$9.95

STRAWBERRY FIELDS SALAD

BABY GREENS IN A STRAWBERRY VINAIGRETTE WITH RED ONION, STRAWBERRIES, BLACKBERRIES, GOAT CHEESE, TOASTED ALMONDS, GRILLED CHICKEN AND BALSAMIC GLAZE \$10.25

FRIED CHICKEN COBB

ROMAINE TOSSED IN OUR HERB RANCH DRESSING AND GARNISHED WITH CHOPPED TOMATO, HARD BOILED EGG, DICED AVOCADO, BLUE CHEESE CRUMBLES AND BACON BITS THEN TOPPED WITH CRISPY FRIED BREADED CHICKEN TENDERS \$10.25

ACAPULCO CAESAR SALAD

OUR CLASSIC CAESAR SALAD TOPPED WITH PEPPERED SHRIMP, AVOCADO, OLIVES, RED BEANS, QUESO FRESCO, PICO DI GALLO SALSA AND SHREDDED TORTILLAS \$10.95

HAWAIIAN MAHI SALAD

BABY SPINACH TOSSED IN A TROPICAL VINAIGRETTE WITH FRESH PINEAPPLE CHUNKS, COLORFUL PEPPERS AND AVOCADO. TOPPED WITH GRILLED SWEET CHILI GLAZED MAHI MAHI, SHREDDED COCONUT AND CRISPY WON TONS \$10.95

GOURMET GROUND STEAK BURGERS

Burgers are made with a half pound fresh ground "Black Angus" beef and served with your choice of soup, side salad, caesar, fruit salad, onion rings or fries

THE ULTIMATE CHEESE BURGER

MONTEREY JACK GRILLED ON THE OUTSIDE OF THE BUN WITH A GROUND CHUCK PATTY ON THE INSIDE WITH MELTED SHARP CHEDDAR CHEESE, LETTUCE, BEEFSTEAK TOMATO AND SMOKED ONION MAYONNAISE \$8.75

CHAMPIONS BACON BURGER

A GROUND CHUCK PATTY WITH MELTED SHARP CHEDDAR SURFING THE EDGES AND SERVED ON A TOASTED BUN WITH MAYONNAISE, CRISPY BACON, LETTUCE, TOMATO AND RED ONION \$8.75

EARLY CALIFORNIA BURGER

GRILLED ANGUS CHUCK PATTY ON A TOASTED BUN WITH GREEN CHILE, MONTEREY JACK CHEESE, BACON, RANCH SALAD, BEEFSTEAK TOMATO AND RED ONION \$9.25

CAESAR'S PALACE BURGER

A GRILLED ANGUS PATTY ON A PARMESAN GRILLED BUN WITH CAESAR SAUCE, BEEFSTEAK TOMATO, RED ONION AND SHREDDED CAESAR SALAD \$9.25

HUMBOLDT BURGER

HALF POUND CHUCK PATTY CHAR GRILLED AND SERVED ON A TOASTED BUN WITH HUMBOLDT FOG GOAT CHEESE SPREAD, BEEFSTEAK TOMATO, SMOKED ONIONS AND ARUGULA SALAD \$9.75

THE HANGOVER

GRILLED ANGUS PATTY ON A CHEDDAR BUN WITH JACK CHEESE, SPICY MAYONNAISE, FRIED JALAPENOS, FRIED EGG, PICO DE GALLO SALSA AND RED LEAF LETTUCE \$9.75

"ON THE FLIPSIDE" BURGERS

TURKEY TERIYAKI

SEASONED SIX OUNCE TURKEY PATTY GRILLED AND SERVED ON A SESAME BUN WITH PINEAPPLE SALSA, TERIYAKI SAUCE AND COLE SLAW \$8.95

BAJA TURKEY BURGER

A SIX OUNCE SEASONED TURKEY PATTY ON A TOASTED SESAME BUN WITH SPICY MAYONNAISE, MELTED JACK CHEESE, GUACAMOLE, GREEN CHILIES, BEEFSTEAK TOMATOES AND SHREDDED CAESAR \$9.25

BLUESIANA BURGER

FRESH GROUND PORK PATTY BLACKENED IN LOUISIANA SPICES AND SERVED ON A GRILLED BUN WITH MELTED BLEU CHEESE, SPICY MAYONNAISE, BEEFSTEAK TOMATOES AND COLE SLAW \$9.50

THE SWAGGER BURGER

GRILLED GROUND PORK PATTY SERVED ON A TOASTED BUN WITH SPICY MAYONNAISE, PROVOLONE CHEESE, CURED COPPA, SALAMI, RED LEAF LETTUCE, PEPPERONCINIS, BEEFSTEAK TOMATO AND RED ONION \$9.75

THE OLYMPIC BURGER

A LONG 1/3 POUND "HOT DOG" SHAPED BURGER SERVED ON A SOFT SEEDED ROLL WITH CHEDDAR CHEESE, MAYONNAISE AND OUR HOUSE-MADE RED PICKLE RELISH \$7.50

SANDWICHES

Sandwiches are served with your choice of soup, side salad, caesar, fruit salad, cole slaw, onion rings or fries

BARBECUE PORK SANDWICH

SLOW ROASTED PORK, FORK TENDER, IN A BOLD BARBECUE SAUCE ON A GRILLED SESAME BUN WITH FRESH COLE SLAW. SERVED WITH COUNTRY PICKLES \$8.50

BUFFALO CHICKEN SANDWICH

A GRILLED BUN TOPPED WITH BLEU CHEESE DRESSING, CRISPY LETTUCE, SLICED TOMATO AND SPICY BUFFALO CHICKEN BREAST STRIPS. SERVED WITH SLICED PICKLES \$8.50

CHICKEN TERIYAKI

MARINATED CHICKEN BREASTS CHAR GRILLED TO PERFECTION AND SERVED ON A SESAME BUN WITH TERIYAKI GLAZE, LETTUCE AND PINEAPPLE SALSA \$9.25

CHICKEN MONTEREY SANDWICH

GRILLED BREAST OF CHICKEN ON A TOASTED BUN WITH AVOCADO SALSA, BACON, GREEN CHILES, MELTED JALAPENO JACK CHEESE, LETTUCE, TOMATO AND RED ONION \$9.50

WEST COAST RUEBEN

AN INVERTED SOURDOUGH ROLL GRILLED WITH 1000 ISLAND DRESSING, SWISS CHEESE, SAUERKRAUT, PICKLES AND PEPPERED PASTRAMI \$9.75

THE HAWAIIAN

SHREDDED PORK, SWEET CHILE SAUCE, SMOKED HAM, PROVOLONE CHEESE AND PINEAPPLE SALSA ON A TOASTED ROLL WITH SMOKED ONION MAYONNAISE \$9.75

ITALIAN PORCHETTA

SLOW ROASTED PORK ON GRILLED ITALIAN STEAK ROLL WITH BASIL PESTO, SLICED TOMATOES, PEPPERONCINIS AND MELTED PROVOLONE CHEESE \$9.75

BLACKENED CHICKEN BLT

TOASTED SOURDOUGH BREAD WITH CAJUN MAYONNAISE, BLACKENED CHICKEN, BACON, LETTUCE, TOMATOS AND AVOCADO SALSA. SERVED WITH FRENCH FRIES \$9.75

ITALIAN STALLION

A FRESH BAKED ITALIAN ROLL WITH PESTO, MAYONNAISE, SLICED DRY CURED SALAMI, CURED COPPA, TURKEY BREAST, HAM, PEPPERONCINIS, PROVOLONE CHEESE, TOMATO, RED ONION AND ARUGULA SALAD \$9.75

MEXICAN CARNITAS SANDWICH

A CRUSTY FRESH BAKED ROLL PILED HIGH WITH CARNITAS PORK, GUACAMOLE, SLICED TOMATOES, PICKLED JALAPEÑOS, MELTED CHEESE AND CHILI MAYONNAISE. \$9.95

BALL TIP STEAK SANDWICH

A GRILLED SOURDOUGH ROLL WITH SMOKED ONION MAYONNAISE, MELTED CHEDDAR CHEESE, THINLY SLICE ROASTED BALL TIP STEAK IN BARBECUE SAUCE, BEEFSTEAK TOMATOES AND RED LEAF LETTUCE. \$10.25

THE CHEESESTEAK DIP

A GRILLED HOGGIE ROLL STUFFED WITH SAUTÉED SLICED STEAK, PICKLED PEPPERS, SMOKED ONIONS AND MELTED PROVOLONE CHEESE WITH HORSERADISH MAYONNAISE. SERVED WITH AU JUS DIPPING SAUCE \$10.25

OVERSIZED CLUB

THREE SLICES OF TOASTED SOURDOUGH STACKED WITH TURKEY, HAM, BACON, SWISS CHEESE, LETTUCE, TOMATO AND MAYONNAISE. SUB DIABLO MAYONNAISE FOR A SPICY CLUB. \$10.25

SOUTH OF THE BORDER

South of the border inspired entrées with a north of the border flair

CHICKEN TACO PLATTER

THREE SEMI-CRISPY TACO SHELLS STUFFED WITH MELTED CHEESE, SEASONED CHICKEN BREAST, SHREDDED CABBAGE, PICO DE GALLO SALSA, AND FRESH MADE GUACAMOLE
SERVED WITH SPANISH RICE AND REFRIED BEANS \$8.25

TRES TOSTADAS

THREE PETITE TORTILLA SHELLS TOPPED WITH REFRIED BEANS, CHEESE, CARNITAS PORK, OUR HOUSE HOT SAUCE, PICO DE GALLO AND GUACAMOLE. SERVED WITH RICE AND BEANS \$8.95

STEAK FAJITAS

MARINATED SKIRT STEAK CHAR GRILLED, SLICED AND SERVED ON A SIZZLING PLATTER WITH PEPPERS, ONIONS, SPANISH RICE, REFRIED BEANS, WARM FLOUR TORTILLAS, SALSA, GUACAMOLE, SOUR CREAM AND OUR HOUSE-MADE HOT SAUCE \$11.95

CAMARONES A LA DIABLA

LARGE SHRIMP SAUCED IN A CHIPOTLE TOMATO SAUCE WITH PEPPERS AND ONIONS. SERVED WITH SPANISH RICE, REFRIED BEANS, SALSA, GUACAMOLE AND SOUR CREAM \$12.95

PASTA

Served with toasted garlic bread, parmesan cheese and chili flakes

SOUTHWESTERN SPAGHETTI

AL DENTE SEMOLINA SPAGHETTI SIMMERED IN OUR RED SAUCE WITH SPICY TACO MEAT, FAJITA PEPPERS AND ONIONS, SOUR CREAM AND CHEDDAR CHEESE. TOPPED WITH SLICED OLIVES AND FRESH SCALLIONS \$9.95

PASTA MARINARA

OUR IMPORTED SEMOLINA PASTA COOKED AL DENTE AND SIMMERED IN OUR HOUSE-MADE TOMATO SAUCE WITH GARLIC AND HERBS \$8.95...ADD STEAMED VEGETABLES... \$10.95

CHAMPIONS MAC AND CHEESE

CREAM, SHARP CHEDDAR CHEESE, GARLIC, CHICKEN BREAST AND BROCCOLI FLORETS TOSSED WITH AL DENTE IMPORTED PENNE PASTA THEN BROWNED IN THE BROILER \$10.95

PENNE WITH SHRIMP

SAUTÉED SHRIMP, GARLIC, CREAM, WHITE WINE AND ARUGULA TOSSED WITH IMPORTED AL DENTE PENNE PASTA AND TOPPED WITH ITALIAN BRUSCHETTA AND PARMESAN CHEESE \$13.95

ENTRÉES

FISH AND CHIPS

THREE BEER BATTERED COD FILLETS SERVED ON CRISPY FRIES WITH LEMON, COLE SLAW AND CAPER REMOULADE SAUCE \$12.95

DOUBLE CRUNCH SHRIMP

TEN JUMBO BREADED PRAWNS DEEP FRIED GOLDEN BROWN AND SERVED WITH FRIES, TANGY COLE SLAW, LEMON, COCKTAIL AND REMOULADE SAUCES \$13.50

CHICKEN PICCATA

MEDALLIONS OF FRESH CHICKEN BREAST PAN SEARED TO PERFECTION AND TOPPED WITH A LEMON CREAM SAUCE WITH CAPER BERRIES AND ITALIAN BRUSCHETTA SALSA. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR \$13.95

SOUTH TEXAS STEAK

A MARINATED SKIRT STEAK COOKED TO YOUR LIKING AND TOPPED WITH GUACAMOLE, HOT SAUCE AND FRIED ONIONS RINGS. SERVED WITH COLE SLAW AND FRIES \$13.95

TILAPIA WITH SHRIMP

A PAN SEARED TILAPIA FILLET TOPPED WITH A LEMON-CREAM SAUCE AND FIVE GARLIC BUTTER SHRIMP. SERVED WITH RICE PILAF AND VEGETABLE DU JOUR \$14.95

MAHI MAHI TROPICAL

A PACIFIC MAHI MAHI FILLET, PAN SEARED TO PERFECTION AND TOPPED WITH SWEET CHILE SAUCE, A SPICY TROPICAL FRUIT SALSA AND TOASTED COCONUT. SERVED WITH RICE PILAF AND VEGETABLES DU JOUR \$14.95

THE FISHERMANS PLATTER

A BEER BATTERED COD FILLET, FOUR DOUBLE CRUNCH BREADED PRAWNS AND THREE BREADED OYSTERS SERVED WITH FRIES, COLE SLAW, LEMON AND REMOULADE SAUCE \$15.95

FRIDAY NIGHT PRIME RIB DEAL

SERVING A 10 OUNCE CUT OF ROAST PRIME RIB WITH BAKED POTATO, VEGETABLE, A HOUSE SALAD AND PETITE CRÈME BRULÉE FOR DESSERT. WHAT A DEAL! EVERY FRIDAY, 5PM TIL CLOSE WHILE SUPPLIES LAST. \$20.00 THREE COURSE MENU

SWEETS

COOKIE SUNDAE

TWO CHOCOLATE CHIP COOKIES STUFFED WITH GOURMET VANILLA ICE CREAM TOPPED WITH CHOCOLATE SAUCE, WHIPPED CREAM, NUTS AND A CHERRY \$4.50

BAILY'S IRISH CREAM CAKE

LAYER CAKE FLAVORED WITH BAILYS IRISH CREAM AND SERVED ON A DECORATED PLATE \$4.50

SORBET DU JOUR

A COMBINATION OF FROZEN FRUIT SORBETS WITH A COOKIE WAFER GARNISH \$4.50

CHOCOLATE DECADENCE CAKE

A RICH CHOCOLATE MOUSSE AND GANACHE CAKE WITH A RASPBERRY SAUCE \$4.95

MOCHA CRÈME BRULÉE

CHOCOLATE AND ESPRESSO WITH VANILLA CREAM CUSTARD AND A CARAMELIZED SUGAR CRUST \$4.95

CHEESECAKE

NEW YORK STYLE WITH RASPBERRY SAUCE AND BERRIES IN SEASON \$4.95