

# Appetizers

<i>Lump Crab Cakes</i>	13	<i>*Lamb Lollipops</i>	14
<i>Lemon Dipping Sauce with a Southwest Twist</i>		<i>New Zealand Lamb with Mint Sauce</i>	
<i>Shrimp Cocktail</i>	10	<i>Battered Shrimp</i>	10
<i>Ten Jumbo Shrimp with Cocktail Sauce</i>		<i>10 Battered Shrimp with Bleu Cheese Slaw</i>	
<i>Clam and Mussel Basket</i>	10	<i>Mini Pork Osso Bucco</i>	11
<i>Fresh Steamed Clams and Mussels in a Seafood Broth</i>		<i>2 Pork Shanks with BBQ Bleu Cheese Slaw</i>	

# Pasta

*All Pastas Served with Mixed Greens Salad, Caesar Salad or Cup of Soup du Jour*

<i>Mixed Grill Pasta</i>	18
<i>Shrimp, Mussels, and Clams in a White Wine Sauce atop Fettuccini</i>	
<i>Roasted Chicken and Mushroom Risotto</i>	15
<i>Roasted Chicken, Garlic and Sautéed Mushrooms in a Creamy Risotto</i>	
<i>Bolognaise</i>	15
<i>Beef Bolognaise atop Fettuccini</i>	
<i>Sweet Potato Risotto</i>	15
<i>Creamy Risotto with Sweet Potatoes and Fresh Vegetables</i>	
<i>Shrimp Fettuccine Alfredo</i>	16
<i>10 Shrimp Sautéed in Creamy Parmesan Sauce atop Fettuccine Pasta</i>	
<i>Substitute *Beef, *Salmon, or Shrimp on any Pasta</i>	4

*\*Gluten-Free Pasta Available Upon Request*

# Salads

*All Salads served with Choice of Dressing*

<i>*Blackberry Salmon Salad</i>	14
<i>Salmon, Blackberries, Candied Pecans, Bleu Cheese, Onion</i>	
<i>Crispy Chicken Salad</i>	11
<i>Crispy Chicken Breast, Egg, Bacon, Cheese, Tomato, Onion</i>	
<i>Chilled Shrimp and Avocado Salad</i>	14
<i>10 Jumbo Shrimp, Avocado, Crisp Celery, Tomato, Parmesan Cheese</i>	
<i>Garden Cobb Salad</i>	11
<i>Grilled Chicken, Avocado, Tomato, Bacon, Olives, Egg, Bleu Cheese</i>	
<i>Crab Cake Salad</i>	15
<i>Lump Crab Cakes, Avocado, Egg, Tomato</i>	
<i>Substitute *Beef, *Salmon, or Shrimp on any Salad</i>	4

\* Maricopa County Health Environmental Services Department warns consumption of raw or under-cooked meats, chicken, seafood and eggs increases the risk of foodborne illness.

\*Can be cooked to order

-Heart Healthy Items Available

-All Menu Items Can Be Made Gluten Free Please Advise Server

*Dinner Entrees Include Choice of Caesar Salad, House Salad or Soup and Choice of Two Sides*

## *Beef, Chicken, Chops*

<b>*10oz Filet Mignon</b>	29
<i>10oz Certified Angus Grilled Beef Tenderloin</i>	
<b>Garlic Chicken</b>	17
<i>Pan-Seared in White Wine Garlic Cream Sauce with Mushrooms</i>	
<b>*Lamb Chops</b>	23
<i>Six Grilled Lamb Chops served with Mint Jelly</i>	
<b>Pork Osso Bucco</b>	20
<i>Slow-Cooked 24oz Pork Osso Bucco</i>	
<b>*Ribeye Steak</b>	28
<i>14oz Grilled Certified Angus Beef Ribeye Steak</i>	
<b>*Baby Beef Liver</b>	14
<i>Liver Sautéed with Caramelized Onions, Bacon and Brown Gravy</i>	
<b>*Chopped Steak</b>	16
<i>Ground Beef Patty with Brown Gravy and Fried Onions</i>	
<b>Bone-In Pork Chop</b>	17
<i>Dry Rubbed Double Bone Pork Chop</i>	
<b>Chicken Fried Chicken</b>	15
<i>Beer Battered Breast of Chicken Smothered in White Country Gravy</i>	

## *Seafood*

<b>*Salmon</b>	18
<i>6oz Grilled Fresh Atlantic Salmon Topped with Lemon Caper Sauce</i>	
<b>Shrimp Scampi</b>	18
<i>10 Shrimp Sautéed in White Wine Garlic Sauce</i>	
<b>Fish and Chips</b>	13
<i>2 Pieces of Beer Battered Atlantic Cod Served with Tartar Sauce</i>	
<i>Add a piece of fish for \$3</i>	
<b>Halibut</b>	23
<i>6oz Halibut Pan-Seared, Finished with a Butter Wine Sauce</i>	
<b>Canadian Walleye</b>	19
<i>7oz Walleye Pan-Seared, Topped with Lemon Caper Sauce</i>	
<b>Clams and Mussels Entree</b>	17
<i>Fresh Steamed Clams and Mussels in Seafood Broth</i>	