

Appetizers

Crab Cakes	13	*Lamb Lollipops	14
<i>Crab Cakes with Lemon Sauce and a Southwest Twist</i>		<i>New Zealand Lamb with Mint Sauce</i>	
Shrimp Cocktail	11	Tempura Shrimp	10
<i>Ten Jumbo Shrimp with Cocktail Sauce</i>		<i>5 Hand Battered Stella Tempura Shrimp</i>	
Clam and Mussel Basket	10	Mini Pork Osso Bucco	11
<i>Fresh Steamed Clams and Mussels in a Seafood Broth</i>		<i>2 Pork Shanks, BBQ Sauce, Bleu Cheese Slaw</i>	
Seasonal Vegetable Plate	10	Fig and Prosciutto Flatbread	9
<i>Chef's Choice of Seasonal Vegetables served with Ranch and Balsamic Dipping Sauces</i>		<i>Fig Spread, Prosciutto, Bleu Cheese, Caramelized Onion on Flatbread</i>	

Pasta

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

Mixed Grill Pasta	18
<i>Shrimp, Mussels, and Clams in a Creamy White Sauce atop Linguini Pasta</i>	
Chicken Carbonara	16
<i>Chicken, Bacon and Broccoli in a Creamy White Sauce atop Linguini Pasta</i>	
Grilled Shrimp Risotto	17
<i>Creamy Saffron Risotto topped with Grilled Shrimp</i>	
*Gorgonzola Steak Pasta	16
<i>Beef Tenderloin atop Linguini Pasta with Caramelized Onion, Gorgonzola and Tomatoes</i>	
Shrimp Alfredo	16
<i>10 Shrimp Sautéed in Creamy Parmesan Sauce atop Linguini Pasta</i>	
Substitute *Beef, *Salmon, or Shrimp on any Pasta	4
<i>*Gluten Free Pasta Available Upon Request</i>	

Salads

All Salads served with Choice of Dressing

*Strawberry Salmon Salad	15/12
<i>Salmon, Strawberries, Candied Pecans, Bleu Cheese</i>	
Crispy Chicken Salad	12/9
<i>Crispy Chicken Breast, Egg, Bacon, Cheese, Tomato</i>	
Shrimp Salad	15/9
<i>Shrimp, Celery, Parmesan Cheese, Tomato, Avocado</i>	
Garden Cobb Salad	12/9
<i>Grilled Chicken, Avocado, Tomato, Bacon, Olives, Egg, Bleu Cheese</i>	
Crab Cake Salad	15/12
<i>Crab Cakes, Avocado, Egg, Tomato</i>	
Greek Salad	12/9
<i>Grilled Chicken, Feta Cheese, Olives, Tomatoes, Cucumber</i>	
Caprese Salad	13/10
<i>Mozzarella Cheese, Tomatoes, Fresh Basil, Balsamic Glaze, Salt and Pepper</i>	

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

Beef, Chicken, Chops

*8oz Filet Mignon	27
<i>8oz Grilled Beef Tenderloin</i>	
Chicken Italiano	17
<i>Pan-Seared with Melted Mozzarella Cheese, Grape Tomatoes, Basil Pesto</i>	
*Lamb Chops	24
<i>Six Grilled Lamb Chops served with Mint Jelly</i>	
*Ribeye Steak	28
<i>12oz Grilled Certified Angus Beef Ribeye Steak</i>	
*Top Sirloin	21
<i>6oz Top Sirloin Grilled to Perfection</i>	
*Baby Beef Liver	14
<i>Liver Sautéed with Caramelized Onions, Bacon and Brown Gravy</i>	
*Chopped Steak	16
<i>Ground Beef Patty with Brown Gravy and Fried Onions</i>	
Bone-In Pork Chop	17
<i>Pan-Seared Double Bone Pork Chop with Caramelized Onions</i>	
Chicken Fried Chicken	16
<i>Battered Breast of Chicken smothered in White Country Gravy</i>	

Seafood

Chef's Catch	MKT
<i>Ask about our Fish of the Day</i>	
*Salmon	18
<i>6oz Grilled Fresh Atlantic Salmon Topped with Herb Cream Sauce</i>	
Shrimp Scampi	18
<i>10 Shrimp Sautéed in Lemon White Wine Garlic Sauce over Linguini</i>	
Fish and Chips	13
<i>2 Pieces of Beer Battered Atlantic Cod served with Tartar Sauce</i>	
<i>Add a Piece of Fish for \$3</i>	
Chilean Sea Bass	29
<i>6oz Sea Bass Pan-Seared, finished with Herb Cream Sauce</i>	
Canadian Walleye	19
<i>7oz Walleye Pan-Seared, topped with Herb Caper Cream Sauce</i>	

* 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