



DINNER MENU

SOUPS

SOUP DU JOUR - THE DAILY 6/8

Chef's Creation - Hot and Cold Choices

MISSION VALLEY CHILI 6/8

Topped with Cheddar-Jack Cheese and Diced Onions

FRENCH ONION SOUP GRATIN 10

*Holland Rusk Biscuit, Gruyere, Provolone,
Parmigiano*

STARTERS

FRIED GREEN TOMATOES 10

*House Made Fried Green Tomatoes, Tomato Jam,
Crispy Bacon*

BUFFALO CAULIFLOWER BITES 10

*Crispy Fried Cauliflower Florets tossed with House
Buffalo Sauce and served with Bleu Cheese Dressing.*

FRIED OYSTERS - CRISPY 15

*Cajun Dusted Oysters, Bayou Remoulade,
Creamy Slaw*

PORK BELLY BURNT ENDS 12

*House Smoked Pork Belly Bites tossed
in Sweet House-Made Barbecue Sauce*

SALADS

ADD-ONS: NATURAL CHICKEN BREAST \$7, 4 SHRIMP \$8, MAHI MAHI \$9,
SCOTTISH SALMON \$10, 5 OZ "1855" FLANK STEAK \$10

MISSION VALLEY SALAD 10

*Mixed Greens, Vine Ripe Tomato, Cucumber,
Julienne Vegetables, Balsamic Vinaigrette*

BEET AND BLUE SALAD 13

*Tender Beets, Tangy Bleu Cheese, Toasted
Almonds, Dried Cherries, Baby Greens, Blue
Cheese Dressing*

CAESAR SALAD 11

*Crisp Romaine, Seasoned Croutons, Creamy
Caesar Dressing. Anchovies Optional.*

ANCIENT GRAIN POWER SALAD 14

*Ancient Grains, Avocado, Heirloom Grape
Tomatoes, Beets, Garbanzo Beans, Julienne
Vegetables, Tahini Vinaigrette*



DINNER MENU

FEATURES

FEATURES SERVED WITH CHOICE OF SOUP DU JOUR, CAESAR OR HOUSE SALAD

STEAK AND SHRIMP 30

Beef Tenderloin Medallions, Bacon Wrapped Shrimp, Whipped Potatoes, Sautéed Fresh Corn, Fresh Tomato - White Balsamic Relish

MEDITERRANEAN GRILLED SALMON 27

Grilled Scottish Salmon Filet topped with Marinated Feta, Tomatoes, Kalamata Olive, Cucumber and Red Onion Salad.

RASPBERRY GLAZED AIRLINE CHICKEN BREAST 20

Pan Roasted Chicken, Cassis Glaze, Traditional Stuffing, Fresh Broccoli

GRILLED PORK PORTERHOUSE CHOP 22

Maple Brined Pork Chop, Whipped Potatoes, Sautéed Fresh Corn, Maple-Apple Glaze

MONGOLIAN BEEF 24

Crispy Marinated Flank Steak with Green Onions in a Savory Sauce. Served over Rice with Fresh Broccoli.

TUSCAN BEAN AND VEGGIE RAGOUT 22

Cannellini Beans, Zucchini, Yellow Squash, Grape Tomatoes, Spinach, and White Wine served on a Bed of Ancient Grains.



DINNER MENU

— OLD TIME FAVORITES —

SERVED WITH CHOICE OF SOUP DU JOUR, CAESAR OR HOUSE SALAD

BROILED COD 22

Atlantic Cod Filet Broiled with White Wine and Citrus Herb Butter. Served with Rice and Fresh Broccoli.

RIGATONI BOLOGNESE 22

Beef, Veal, Pork, and Pancetta in a Rich Creamy Tomato Sauce. Tossed with Fresh Mozzarella and Rigatoni Pasta. Topped with Freshly Grated Parmesan and Served with a Garlic Breadstick.

BEEF BURGUNDY 24

Sautéed Beef Tenderloin Tips, Crimini Mushrooms, Pearl Onions, Burgundy Wine Sauce. Served over Rice with Broccoli.

VEAL SCALLOPINI 30

Sautéed Veal Scallopini with Mixed Olives, Capers, and Lemon-White Wine Sauce. Served over Capellini with Fresh Spinach.



DINNER MENU

GRILL ROOM

BURGERS AND SANDWICHES SERVED WITH CHIPS.
(SHOESTRING FRIES, STEAK FRIES, SWEET FRIES, ONION RINGS - \$2)

BLACK ANGUS HAMBURGER 14

Lettuce, Tomato, Onion, Pickle Chips, served on a Brioche Bun.

SCOTTISH SALMON BURGER 16

House-Made Salmon Burger, Lettuce, Tomato, Avocado, and Chipotle Mayo served on a Brioche Bun.

CHICKEN SANDWICH 14

Natural Chicken, Lettuce, Tomato, Onion, Pickle Chips. Served Grilled, Blackened or Fried on a Brioche Bun.

JUMBO CHICKEN WINGS (10) 16

Choice of Buffalo or Sweet and Spicy Bourbon. Served with Carrot, Celery and Bleu Cheese Dressing.

GROUPEL SANDWICH 18

Gulf Black Grouper, Lettuce, Tomato, Onion, Pickle Chips. Served Grilled, Blackened or Fried. Served on a Brioche Bun.

BLACK BEAN BURGER 12

Cheddar Cheese, Arugula, Tomato, Chipotle Mayo served on a Brioche Bun

FOR THE KIDS

KIDS MEALS ACCOMPANIED BY FRIES OR FRESH FRUIT

ANGUS HAMBURGER 10

Served on a Toasted Bun.

FRIED FISH 10

Crispy Battered Cod.

HOT DOG 8

Served on a Warm Bun.

MACARONI AND CHEESE 6

GRILLED CHEESE 6

CHICKEN TENDERS 9



DINNER MENU

AFTER DINNER DRINKS

LEMON DROP MARTINI 12

Vodka, Triple Sec, Fresh Lemon Juice, Simple Syrup garnished with a Lemon

PEACH COBBLER MARTINI 12

Vanilla Vodka, Amaretto Liqueur, Peach Nectar garnished with a Sugar Rim

RASPBERRY LIMONCELLO PROSECCO 12

Prosecco, Limoncello, Muddled Raspberries garnished with a Lemon

SALTED CARAMEL MARTINI 12

Bailey's Irish Cream Liqueur, Vodka, Heavy Cream, Caramel Sauce garnished with Sea Salt and Caramel

ESPRESSO MARTINI 12

Three Olives Espresso Vodka, Kahlua Coffee Liqueur, Fresh Brewed Espresso garnished with Espresso Beans

SPECIALTY COFFEES AND

LIQUEURS

ESPRESSO 5

CAFÉ MOCHA 5

CAFÉ VANILLA 5

CAPPUCCINO 5

CAFÉ LATTE 5

CHAI TEA 5

DECAF ALSO AVAILABLE

**BAILEY'S IRISH CREAM, KAHLUA, SAMBUCA ROMANA,
AMARETTO, JAMESON, IRISH WHISKEY,
TOASTED MARSHMALLOW BOURBON, FRANGELICA &
CHILA ORCHATA**