



STARTERS

Fried Mozzarella \$10
Marinara Sauce / Parmesan

Boneless Chicken Tenders \$12
Red Devil Sauce / Ranch / Celery & Carrot

Filet Sliders \$15
Horseradish Cream / Arugula / Crispy Onions / Mini Rolls

SPECIALTY PIZZA

14 inch \$25

Mediterranean
Basil Pesto Sauce / Kalamata Olives / Tomato / Arugula / Mozzarella / Fett Cheese

Margherita
Red Sauce / Garlic / Fresh Mozzarella / Tomato / Torn Basil / EVOO

Pepperoni
Pizza Sauce / Pepperoni / Provolone, Parmesan & Mozzarella Cheeses

White
No Red Sauce / White Sauce / Provolone & Mozzarella Cheeses / Arugula / Italian Sausage

Veggie
Light Sauce / Roasted Red Peppers / Spinach / Artichoke Hearts/ Black Olives / Three Cheese Blend

BUILD YOUR OWN PIZZA

14 Inch Cheese Pizza \$21

Two Topping Pizza \$23 / Three Topping Pizza \$26 / Four Topping Pizza \$28 / Five Topping Pizza \$30

Toppings- Pepperoni, Italian Sausage, Bacon, Chicken, Feta, Blue Cheese, Arugula, Spinach, Artichoke Hearts, Black Olives, Kalamata, Garlic, Crushed Red Pepper, Green Peppers, Onion, Tomato, Spinach, Mushroom, Giardiniera

ENTRÉE PLATES

Classic Chicken Caesar Salad \$20
Romaine Lettuce / Tomatoes / Caesar Dressing / Parmesan Crostini

Grilled Steak & Blue Cheese Salad \$25
Filet Steak / Tomatoes / Crispy Onions / Mushrooms / Cucumber / Blue Cheese / Balsamic Vinaigrette

Pan Seared Salmon Salad \$25
Atlantic Salmon / Seasonal Greens / Baby Spinach / Cucumber / Tomato / Red Onion / Fresh Lemon Dill Vinaigrette / Parmesan Crostini

Spaghetti Marinara \$16
Basil / Oregano / Olive Oil / Crusty Bread / Add Chicken for \$7 / Add Salmon for \$11

Chicken Carbonara \$20
Pan Seared Chicken / Penne Pasta / Pancetta / Peas/ Mushrooms / Parmesan Cheese Sauce

BEVERAGE & DESSERT

Starbucks Coffee or Hot Tea \$4
Coke, Diet Coke, Sprite or Bottled Water \$3

Cheesecake \$8
Chocolate Cake \$8

BEER

Bud Light / Budweiser / Miller Lite \$6.50
Amstel Light / Heineken \$7.50

WINE BY THE GLASS

House White \$11
House Red \$11



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WHITES	Glass	Bottle
THE SEEKER SAUVIGNON BLANC, NEW ZEALAND ENTICING FLAVORS OF ZESTY LIME, GRAPEFRUIT AND PASSIONFRUIT	13	59
GUENOC CHADONNAY, CALIFORNIA FULL AND RICH, WITH POWERFUL FLAVORS OF YELLOW APPLE, PEAR AND VANILLA	11	55
THE CUPCAKE VINEYARDS PINOT GRIGIO DELLE VENEZIE REFRESHING FRUIT FLAVORS OF FRESH PEAR, CANTALOUPE, APPLE AND PINEAPPLE CRISP FINISH WITH SUBTLE NOTES OF HONEY AND LEMON ZEST	12	58
ROTH SAUVIGNON BLANC, ALEXANDER VALLEY BEAUTIFUL FRUIT WITH A MIX OF CITRUS WITH DISTINCT TROPICAL NOTES	14	63

REDS		
HANGTIME PINOT NOIR, CALIFORNIA WELL BALANCED SOFT TANNINS THAT EXHIBITS WILD CHERRY AND HINTS OF CRANBERRY	14	70
CARMEL ROAD PINOT NOIR, MONTEREY BRIGHT FRUIT FLAVORS OF POMEGRANATES, RHUBARB PIE, AND DUSTY BROWN SPICES	16	72
POIZIN ZINFANDEL, CALIFORNIA LUSCIOUSLY SATISFYING WITH CONCENTRATED RASPBERRY, JAMMY BLACK CHERRY AND MOCHA	13	48
COLUMBIA WINERY MERLOT, WASHINGTON ENTICING PLUM AROMAS WITH A TOUCH OF SPICE AND RIPE CHERRY	13	59
HOUSE WINES BY COPPER RIDGE CABERNET MERLOT CHARDONNAY WHITE ZINFANDEL	10	45

BEERS IN A BOTTLE		COCKTAILS	
HEINEKEN	7.50	MARGARITA	13
AMSTEL LIGHT	7.50	MARTINI	13
MILLER LIGHT	6.50	COSMOPOLITAN	13
BUDWEISER	6.50	MANHATTAN	13
BUDLIGHT	6.50	COCKTAIL	10
COORS LITE	6.50		
BLUE MOON	6.50		
MILLER GENUINE DRAFT	6.50		

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