



To start and share

The Daily Soup \$6

Tortilla Soup \$7

- Caesar Salad**, chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons \$9
- Add herb grilled chicken** \$12, **Add lemon grilled shrimp** \$15
- Grilled Buffalo Shrimp**, blue cheese and hot sauce \$11
- Maryland Jumbo Lump Crabcake**, Old Bay tartar \$12
- Shrimp, Avocado and Lime Cocktail**, grilled shrimp in an avocado salsa fresca served with tortilla chips \$12

Favorites

- Grilled Filet Mignon**, sautéed mushrooms, crisp fries and steak butter \$36
- Cowboy Steak** bone-in rib eye, 16 ounce prime steak, garlic sautéed mushrooms, crisp fries and steak butter \$41
- Pan Seared Salmon Fillet**, warm green bean and potato salad, mustard vinaigrette \$26
- Parmesan Chicken Breast**, wilted arugula, capers and tomatoes, simple mashed potatoes \$23
- Pot Roasted Short Rib**, roasted carrots, braised onions, cheddar mashed potatoes \$23
- Linguini Carbonara**, with garlic, bacon, peas, in a parmesan cream sauce \$16 Add shrimp \$19
- Rigatoni with Sausage**, spinach, tomatoes, shaved parmesan \$18 skip the sausage, add mushrooms [a low cholesterol choice] \$15

Sides \$5

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|-------------------------------|---------------------|
| *Roasted Fingerling Potatoes | *Rigatoni |
| *Fries with Horseradish Aioli | *Loaded Potato |
| *Sautéed Mushrooms | *Veggies of the Day |

Dessert

- Warm Apple and Pecan Cobbler**, vanilla ice cream \$8
- Key Lime Pie**, hand whipped cream \$8
- Chocolate Cake for two** \$14
- Ice Cream & Sorbet**, traditional and seasonal flavors \$6

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Wines

Blush

Beringer, White Zinfandel, "Special Select", 2008, California B \$26 G \$7

White Specialties

Chateau Ste. Michelle, Riesling, Columbia Valley, 2008, Washington B \$38 G \$10

Meridian Vineyards, Pinot Grigio, 2007, California B \$26 G \$7

Brancott, Sauvignon Blanc, 2009, Marlborough B \$34 G \$9

Kenwood Vineyards, Sauvignon Blanc, 2008, Sonoma County B \$30 G \$8

Chardonnay

Clos du Bois, North Coast, 2007, California B \$34 G \$9

La Terre, 2007, California B \$26 G \$7

Sterling, "Vintner's Collection", Central Coast, 2007, California B \$36 G \$10

Kendall-Jackson Highland Estates, Santa Maria Valley, 2005, California B \$32 G \$9

LaCrema, 2007, Sonoma Coast B \$36 G \$10

Red Specialties

LaCrema, Pinot Noir, 2008, Russian River Valley B \$46 G \$12

Mark West, Pinot Noir, Sonoma County, 2008, California B \$30 G \$8

Pascual Toso, Malbec, 2008, Mendoza Argentina B \$30 G \$8

Rosemount Estate, Shiraz, "Diamond Label", South Eastern Australia, 2006, Australia B \$26 G \$7

Beaulieu Vineyard, Merlot, "Century Cellars", 2005, California B \$26 G \$7

St. Francis Vineyards, Merlot, 2007, Sonoma County B \$46 G \$12

Clos du Bois, Merlot, North Coast, 2005, California B \$38 G \$10

Ravenswood, Zinfandel, "Vintner's Blend", 2004, California B \$34 G \$9

Pine Ridge, Merlot, "Crimson Creek", Napa Valley, 2005, California B \$80 G \$20

Cabernet Sauvignon

Beaulieu Vineyard, "Century Cellars", 2006, California B \$26 G \$7

Estancia, 2007, Paso Robles B \$38 G \$10

Aquinas, 2007, Napa Valley B \$46 G \$12

Franciscan, Napa Valley, 2005, California B \$52 G \$14

Bottled Beer

Domestic \$5

Blue Moon Belgian, Budweiser, Bud Light,

Bud Light Lime, Coors Light,

Michelob Ultra, Miller Lite, Shiner Bock

Sam Adams Boston Lager, O'Doul's

Import \$6

Amstel Light, Corona Extra, Corona Light,

Guinness Draught, Heineken, Pale Ale,

Stella Artois Lager

*Check with your server for the selection
of beers on draft

Cocktails

Mandrin Cosmopolitan

A traditional Cosmopolitan made with

Absolut Mandrin Vodka \$11

Wild Berry Mojito

made with fresh mint and fresh berries \$10

Texas Tea

The traditional minus the gin with fresh

squeezed lemon juice \$12

Texas Blue Bonnet

Bacardi Superior Rum, Blue Curacao, fresh
squeezed lime juice \$8

Pomegranate Rita

Jose Cuervo gold tequila, triple sec, fresh
squeezed lemon and lime juice and 100% pure
pomegranate juice \$8