

ENTREES

Linguini – 13.95

lightly sautéed fresh tomatoes tossed with pine nuts, garlic and red pepper flakes
finished with fresh lemon juice, crumbled feta cheese and basil
add chicken or shrimp 16.95

Wild Caught Salmon and Greens – 19.95

fresh grilled salmon filet served with a new potato, arugula, asparagus and
grape tomato salad, finished with a dill dijon mustard vinaigrette

Coulotte Steak & Baby Red Potatoes – 21.95

char grilled top sirloin served over mixed greens with sautéed vegetables and finished with
portabella and oyster mushrooms in a garlic sherry butter sauce

Chicken Fried Steak – 15.95

homemade 10oz chicken fried steak served with mashed potatoes,
country style gravy and sautéed vegetables

Pork Chops and Apple Sauce – 18.95

char grilled rosemary and black peppercorn rubbed pork loin served
with a crispy parmesan-scallion polenta cake, sautéed veggies,
homemade spiced apple sauce and finished with brandied pan jus

Pork Chimichanga – 14.95

crispy slow roasted shredded local pork burrito topped with guacamole, pico de gallo,
sour cream, and salsa verde served with a south western salad in a sweet lime vinaigrette

Back Yard BBQ Half Chicken – 16.95

spicy bourbon barbecued half chicken with cole slaw, ranchers beans and killer corn bread

BURGERS

all natural, hand pattied, ground beef, char grilled and served on a potato bun with fries

Half Pound Burger – 8.95

add swiss, american, gorgonzola, cheddar, provolone, bacon, mushrooms, grilled onions – .75 each

\$5 split fee on entrees