

APPETIZERS

| | |
|--|-------|
| VOO DOO GRILLED SHRIMP | 12.85 |
| GRILLED SHRIMP LIGHTLY SEASONED WITH A BLEND OF SPICES AND BASTED WITH A CHILI-LIME VINAIGRETTE, SERVED AROUND A BED OF ASIAN SLAW AND A RISOTTO EGG ROLL. | |
| CRAB CAKES | 14.85 |
| TENDER PIECES OF CRABMEAT BLENDED WITH RED, AND GREEN BELL PEPPERS, ONIONS AND A SPECIAL BLEND OF SPICES SERVED WITH A CHARDONNAY BEURRE BLANC. | |
| FILET SKEWERS | 14.95 |
| TENDER PIECES OF FILET MIGNON MARINATED IN A BALSAMIC HERB OIL SERVED WITH A RISOTTO CAKE AND HOLLANDAISE SAUCE. | |
| CHEESE BOARD | 13.95 |
| FIVE ASSORTED WISCONSIN ARTISAN CHEESES, CANDIED WALNUTS, DRIED FRUIT AND CRISPY TOAST POINTS | |
| VALLEY SWEET POTATO FRIES | 8.95 |
| SWEET POTATO FRIES WITH CILANTRO JALAPENO AIOLI DIPPING SAUCE. | |
| PRETZEL STIX | 9.85 |
| PRETZEL STIX WITH A GUINNESS CHEESE DIPPING SAUCE | |
| CRAB AND AVOCADO EGG ROLL | 13.25 |
| CRISPY GOLDEN WONTON WRAPS, A TANTALIZING BLEND OF CRAB, AVOCADO AND SOUTHWESTERN PESTO CREAM CHEESE. SERVED WITH A THAI SPICY SWEET CHILI SAUCE. | |
| NACHOS | 12.25 |
| CRISPY LIGHT CORN TORTILLA CHIPS TOPPED WITH REFRIED BEANS A BLEND OF CHEESES, GUACAMOLE, SOUR CREAM AND YOUR CHOICE OF CHICKEN MACHACA OR BEEF. SERVED WITH A SIDE OF SALSA | |
| GRILLED QUESADILLA | 10.95 |
| A FLOUR TORTILLA STUFFED WITH YOUR CHOICE OF CHICKEN MACHACA OR BEEF AND A BLEND OF CHEESES. | |
| BUFFALO WINGS | 10.25 |
| CHICKEN WINGS TOSSED IN OUR OWN HOT AND SPICY SEASONING SERVED WITH BLUE CHEESE DRESSING. | |

SOUPS & SALADS

| | |
|--|---------------------------------------|
| TORTILLA SOUP | 5.25 |
| TENDER PIECES OF CHICKEN SIMMERED IN A BROTH WITH A BLEND OF BELL PEPPERS, ONIONS, TOMATOES AND FRESH HERBS. | |
| CLAM CHOWDER BREAD BOWL | 9.25 |
| SOUP & SALAD BAR | 12.95 |
| UNLIMITED TRIPS THROUGH OUR INTERNATIONAL SOUP AND SALAD BAR. | |
| INSALATA CAPRESE SALAD | 10.25 |
| SLICED VINE RIPENED TOMATOES, FRESH BASIL AND MOZZARELLA CHEESE LACED WITH A BALSAMIC BASIL OIL. | |
| VALLEY DELIGHT SALAD | 10.25 |
| MIXED ORGANIC GREENS, TOSSED WITH GORGONZOLA CHEESE, DRIED CRANBERRIES, CANDIED WALNUTS AND SLICED PEARS IN A POPPY SEED DRESSING | |
| BISTRO SALAD | 10.95 |
| ORGANIC GREENS TOSSED WITH DRIED CHERRIES, CANDIED WALNUTS, GORGONZOLA CHEESE IN A HONEY DIJON BALSAMIC VINAIGRETTE. | |
| | GRILLED SALMON 18.50 |
| | FILET MIGNON SEARED RARE 18.95 |
| TRADITIONAL CAESAR SALAD | 10.25 |
| CRISP ROMAINE TOSSED WITH CRISPY GARLIC CROUTONS, PARMESAN CHEESE AND A ZESTY CAESAR DRESSING. | |
| | BLACKENED CHICKEN 13.95 |
| | VOO DOO SHRIMP 16.95 |
| SOUTHWESTERN CHICKEN SALAD | 13.95 |
| CRISPY CHICKEN BREAST LAID OVER A BED OF MIXED GREENS TOSSED WITH TOMATOES, RED ONIONS, BLACK BEAN RELISH, BLEND OF CHEESES AND AVOCADO, SERVED WITH OUR OWN SPICY HONEY MUSTARD DRESSING. | |
| FRESNO COBB SALAD | 13.95 |
| CRISP GREENS CROWNED WITH DICED TURKEY, TOMATOES, AVOCADO, BLACK OLIVES, BLUE CHEESE, BACON BITS, HARD BOILED EGG AND GREEN ONIONS. | |

PIZZA HUT®

FRESH PIZZA PREPARED TO ORDER BY OUR IN HOUSE PIZZA HUT® STAFF. PLEASE ASK YOUR SERVER FOR DETAILS.

ENTREES

| | |
|--|-------|
| TEQUILA LIME SHRIMP | 18.25 |
| SHRIMP SAUTÉED IN WITH GARLIC, LIME JUICE, CILANTRO AND A SPLASH OF TEQUILA FLOATED ON A BED OF CITRUS LIME BEURRE BLANC SAUCE AND DRIZZLED WITH BALSAMIC REDUCTION. | |
| BAJA FISH TACOS | 16.95 |
| SEARED WHITE FISH WITH AVOCADO, BLACK BEAN RELISH, CUCUMBER SLAW AND DRIZZLED WITH A WASABI AIOLI SAUCE. | |
| PACIFIC RIM SALMON | 21.50 |
| FRESH PACIFIC SALMON FILLET GRILLED THEN DRIZZLED WITH A GINGER SESAME SAUCE RESTING ON A BED OF CHILLED UDON NOODLE SALAD. | |
| GRILLED HALIBUT | 26.95 |
| GRILLED HALIBUT WITH GARLIC SHRIMP COMPOUND BUTTER. SERVED WITH RICE PILAF | |
| CREOLE CHICKEN PASTA | 18.25 |
| TENDER STRIPS OF CHICKEN BREAST LIGHTLY SEASONED WITH OUR OWN CAJUN SPICES AND BLACKENED SERVED OVER PENNE PASTA TOSSED IN A CREOLE CREAM SAUCE. | |
| CHICKEN JERUSALEM | 19.85 |
| SAUTÉED CHICKEN BREAST TOPPED JERUSALEM ARTICHOKE MUSHROOM SAUCE. SERVED WITH RICE PILAF. | |
| LEMON CHICKEN PICCATA | 18.95 |
| PAN ROASTED AIRLINE CHICKEN BREAST TOPPED WITH A LEMON PICCATA SAUCE. SERVED WITH CAPPELLINI TOSSED WITH FRESH GARLIC AND OLIVE OIL | |
| CAPPELLINI POMODORO | 18.95 |
| SUCCULENT SHRIMP AND SAUSAGE TOSSED WITH CAPPELLINI IN A CLASSIC SPICY POMODORO SAUCE. | |
| MAPLE GLAZED STUFFED PORK CHOP | 19.25 |
| 12OZ PORK CHOP STUFFED WITH SAUTÉED APPLE SMOKED BACON, CARAMELIZED ONIONS, FIGS, APPLES, GREEN ONIONS & HAVARTI CHEESE. GLAZED WITH A VERMONT MAPLE SYRUP | |
| FLAT IRON STEAK | 20.95 |
| 10OZ FLAT IRON STEAK CHARBROILED SET ON A BED OF TOBACCO ONION RINGS THEN TOPPED WITH A ROASTED GARLIC CREAM SAUCE | |
| PHILLY STYLE BLACKENED BLEU RIB EYE | 26.95 |
| A HEARTY CUT OF CHOICE RIB EYE COATED IN OUR OWN BLEND OF CAJUN SPICES, AND BLACKENED THEN TOPPED WITH SAUTÉED BELL PEPPERS, ONIONS AND BLUE CHEESE. | |
| FILET MIGNON | 28.95 |
| CENTER CUT FILET GRILLED, SITTING ATOP OF A SPINACH RISSOTO CAKE WITH A DRIED CHERRY PORT REDUCTION SAUCE, SERVED WITH SAUTÉED SPINACH | |

BURGER & SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES OR ONION RINGS. SUBSTITUTE SWEET POTATO FRIES \$2.25

| | |
|--|-------|
| ANGUS BURGER | 10.85 |
| GRILLED ANGUS BEEF SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, AND RED ONIONS | |
| KOBE BISTRO BURGER | 16.95 |
| HAND FORMED KOBE BEEF PATTY TOPPED WITH BLUE CHEESE, BACON, ONION STRAWS, LETTUCE TOMATO ON A BRIOCHE BUN . SERVED WITH SPICY MUSTARD | |
| TEXAS CLUBHOUSE SANDWICH | 10.85 |
| TURKEY, APPLE SMOKED BACON, LETTUCE, MAYONNAISE, TOMATO ON THICK SLICED TEXAS TOAST BREAD | |
| MEDITERRANEAN VEGETABLE SANDWICH | 10.55 |
| GRILLED EGG PLANT, PORTABELLA MUSHROOMS, ROASTED RED BELL PEPPERS, ZUCCHINI, AND YELLOW SQUASH COVERED WITH MELTED HAVARTI CHEESE THEN TOPPED WITH SPROUTS, AVOCADO AND A GARLIC AIOLI SAUCE ON TOASTED FOCCACIA | |
| CRISPY CHICKEN SANDWICH | 10.55 |
| CRISPY CHICKEN BREAST COVERED WITH MELTED SWISS CHEESE, FRESH AVOCADO, BACON, LETTUCE, TOMATO AND HONEY MUSTARD SAUCE. | |
| CHICKEN CHIPOTLE WRAP | 10.25 |
| A CHIPOTLE TORTILLA SPREAD WITH AVOCADO AIOLI THEN ROLLED WITH STRIPS OF CHICKEN, CRISPY BACON, BLEND OF CHEESES, GREEN ONIONS, LETTUCE AND TOMATOES | |

FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, PLEASE ASK TO SPEAK TO A MANAGER.

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY THOSE WITH CERTAIN MEDICAL CONDITIONS.