



### SOUPS

<b>CREAM OF TOMATO WITH TARRAGON INFUSE</b>	<b>\$5</b>
<b>HOMEMADE POTATO AND BACON SOUP</b>	<b>\$5</b>
<b>BEEF VEGETABLE</b>	<b>\$5</b>
<b>CUP AND A HALF</b>	<b>\$10</b>

Choice of a cup of soup with half of a sandwich with Ham or Turkey, and Swiss or American Cheese

### APPETIZERS

<b>NACHOS SUPREME</b>	<b>\$10</b>
-----------------------	-------------

Crispy Corn Tortilla topped with Refried Beans, Jalapenos, Onions, Tomatoes, and Black Olives, with your choice of Chicken or Ground Beef. Served with Salsa, Guacamole and Sour Cream.

<b>STUFFED JALAPENOS</b>	<b>\$9</b>
--------------------------	------------

Jalapenos wrapped with Bacon and stuffed with Cream Cheese.  
(Please allow 20 minute bake time)

<b>WARM ARTICHOKE SPINACH DIP</b>	<b>\$9</b>
-----------------------------------	------------

Artichoke Spinach Dip served with Crispy flavored Flat Bread

<b>JUMBO SHRIMP COCKTAIL</b>	<b>\$11</b>
------------------------------	-------------

Perfect cooked jumbo Shrimp served with Cocktail Sauce

### SALADS

<b>COBB SALAD</b>	<b>\$13</b>
-------------------	-------------

Traditional Salad with Bleu Cheese, Hard Boiled Eggs, Tomatoes, Bacon and Black Olives. Served with your choice of Dressing

<b>CLASSIC CAESAR SALAD</b>	<b>\$11</b>
-----------------------------	-------------

Chopped Romaine Lettuce tossed with Parmesan Cheese, Croutons and Caesar Dressing

<b>With Chicken</b>	<b>\$12</b>
<b>With Salmon</b>	<b>\$14</b>
<b>With Shrimp</b>	<b>\$15</b>

  

<b>ARUGULA SALAD</b>	<b>\$10</b>
----------------------	-------------

Baby Arugula Salad with Shave Pears, Dried Cranberries, Radish, Candy Walnuts, Goat Cheese and Fennel. Tossed with Lemon Herb Vinaigrette

<b>STUFFED AVOCADO SALAD</b>	<b>\$11</b>
------------------------------	-------------

Halved Avocado stuffed with Chicken or Tuna Salad. Served over Field Spring Mix and drizzled with Sunrise Dressing





### **THE LOCAL DISH**

- COUNTRY FRIED STEAK** **\$14**  
Breaded Cube Steak served with Vegetable Du Jour, Garlic Mashed Potatoes and Country Gravy
- SPICY FRIED CATFISH** **\$14**  
Lightly Breaded Catfish with Corn Meal, served with Hush Puppies and Raspberry Coleslaw
- SPICY BURGER** **\$10**  
Grilled Burger with Spicy Pepper Jack Cheese served on toasted Bun and Home Fries

### **BURGERS AND SANDWICHES**

- DT BURGER** **\$10**  
8oz Burger topped with Bleu Cheese, Crispy Bacon and Caramelized Onions. Served with French Fries.
- HIPRO** **\$14**  
Stuffed Hamburger with Jalapenos, Bleu Cheese, and Onions. Served with a Side of Cottage Cheese, Sliced Tomatoes, Black Olive and Hard Boiled Eggs
- FRENCH DIP** **\$12**  
A traditional French Dip served with Sautéed Onions, Swiss Cheese, Au Jus and French Fries.
- TURKEY CROISSANT SANDWICH** **\$13**  
Smoked Turkey sandwich with Cilantro Mayo, Alfalfa Sprouts, Tomatoes, Lettuces and Avocado. Served with a side of Fruit
- GREEN CHILI BACON CHICKEN SANDWICH** **\$11**  
Grilled Chicken Sandwich topped with Green Chili, Bacon, Swiss Cheese, Lettuce, Tomatoes, Onions and Mayo. Served on a Toasted Bun with French Fries.

### **CHICKEN, PORK, AND PASTA**

- SAUTÉED CHICKEN AMBASSADOR** **\$14**  
Sautéed Chicken with Garlic and Shallots, topped with Bacon, Tomatoes, Swiss Cheese, Avocado and Green Peppercorn Sauce. Served with Vegetable Du Jour
- CHICKEN PICATTA** **\$14**  
Sautéed Chicken Scaloppini with Lemon Caper Sauce served with Vegetable Du Jour
- PORK CHOP** **\$18**  
Grilled Pork Chop topped with a Port Sauce and served with Vegetable Du Jour
- BLACKENED SALMON WITH PENNE PASTA** **\$22**  
A Blackened Salmon served over Spicy Penne Pasta and Garlic Bread
- FETTUCINNI WITH CREAMY PESTO** **\$11**  
Fettuccini Pasta with Sautéed Garlic, Pesto Basil Sauce, Parmesan Cheese, Served with Garlic Toast  
**With Chicken \$13**  
**With Shrimp \$15**





## STEAKS AND SEAFOOD

### **FILET MIGNON**

**\$26**

8oz Filet Mignon topped with Peppercorn Sauce. Served with Vegetable Du Jour

### **CRUSTED POTATO HALIBUT**

**\$28**

Pan Seared Potato Crusted Halibut served with Tomato Vin Blanc Sauce and Vegetable Du Jour

### **NEW ZELAND RACK OF LAMB**

**MARKET PRICE**

Grilled marinated Rack of Lamb with Herbed Provence topped with Rosemary Red Wine Sauce served with Vegetable Du Jour

### **MAITRE'D HOTEL BUTTER RIB-EYE**

**\$24**

12oz Rib Eye grilled to perfection and topped with Maitre'D Butter. Served with Vegetable Du Jour

### **NEW YORK STEAK APROIVE**

**\$22**

Pan seared 12 oz New York Steak with Shallots and Peppercorn Brandy Sauce. Served with Vegetable Du Jour

*\*\*\* All entrées come with your choice of House Salad or Ceasar Salad and one (1) side\*\*\**

### SIDES

WILD MUSHROOM RISOTTO

FINGERLINK POTATOES

SWEET POTATO FRIES

MASHED POTATOES

BAKED POTATOE

RICE

### DESSERTS

**\$5.95**

CHEESECAKE

KEY LIME PIE

TRIPLE MOUSSE CAKE

PECAN PIE ALA MODE

APPLE PIE ALA MODE

CRÈME BRULEE

