

## APPETIZERS

- BAKED BRIE WITH FRESH BERRIES** **\$11**  
WRAPPED IN PUFF PASTRY TOPPED WITH BERRIES  
SERVED WITH ASSORTED CRACKERS
- GREEK MUSSELS** **\$12**  
WHITE WINE, GARLIC, SUN-DRIED TOMATOES & FETA CHEESE
- SPINACH ARTICHOKE DIP** **\$9**  
FRESH SPINACH AND ARTICHOKE BAKED WITH FOUR CHEESES
- BUFFLO WINGS** **\$9**  
CRISPY JUMBO WINGS SERVED WITH BLUE CHEESE OR  
RANCH DRESSING
- SUPER NACHOS** **\$10**  
MELTED JACK AND CHEDDAR CHEESES TOPPED WITH SPICY  
HOUSE SALSA & SOUR CREAM  
ADD CHICKEN OR BEEF... \$2.50
- CHIPS & SALSA** **\$4.50**

## SALADS & SOUP

- RANDI'S CHICKEN SALAD** **\$15**  
OUR SIGNATURE SALAD: MIXED GREENS, GRILLED CHICKEN,  
DICED AVOCADO, MEDJOL DATES, GOUDA CHEESE  
& GRAPE TOMATOES  
RECOMMENDED WITH IN OUR HOUSE MUSTARD VINAIGRETTE
- GRILLED SHRIMP CHEF SALAD** **\$13**  
MIXED GREENS, SHREDDED CHEDDAR CHEESE, BACON,  
GRAPE TOMATOES, CARROTS, MUSHROOMS & ONIONS  
CHOICE OF DRESSING
- BLACKENED SALMON SALAD** **\$14**  
MIXED GREENS, GOAT CHEESE, GRAPE TOMATOES, CARROTS,  
ONIONS & PISTACHIOS  
RECOMMENDED WITH ORANGE HORSERADISH VINAIGRETTE
- SOUP, SALAD & CORN BREAD** **\$10**
- SIDE SALAD** **\$3.50**
- BOWL OF IRISH POTATO SOUP** **\$7**

# ENTREES

**RACK OF RIBS** **\$20**

FALL-OFF-THE-BONE RIBS THAT ARE A HOUSE FAVORITE  
SERVED WITH FRIES

*Recommended Wine – Beer!*

**CHICKEN PARMESAN** **\$21**

HAND POUNDED & BREADED TO ORDER, FINISHED WITH  
MELTED MOZZARELLA & MARINARA. SERVED WITH  
POTATO GNOCCHI & FRESH VEGETABLES

*Recommended Wine – Rodney Strong Merlot*

**14 oz. STERLING SILVER AGED RIBEYE STEAK** **\$29**

HAND CUT, AGED BEEF GRILLED THE WAY YOU LIKE IT.  
SERVED WITH GARLIC MASHERS & FRESH VEGETABLES

*Recommended Wine – Kendall-Jackson Cabernet Sauvignon*

**FILET MIGNON** **\$28**

TOPPED WITH WILD MUSHROOMS  
& A CARAMELIZED SHALLOT DEMI-GLAZE  
SERVED WITH GARLIC MASHERS & FRESH VEGETABLES

*Recommended Wine – Jordan Cabernet Sauvignon*

**SEARED SUSHI GRADE TUNA STEAK** **\$21**

SPICY MAPLE GLAZED TUNA  
SERVED OVER RISOTTO & FRESH VEGETABLES

*Recommended Wine – Ravenswood Zinfandel*

**APPLE CURED KUROBUTA PORK CHOP** **\$23**

CHARBROILED AND SERVED WITH GARLIC  
MASHERS & FRESH VEGETABLES

*Recommended Wine – La Crema Pinot Noir*

**BAKED LOBSTER MACARONI & CHEESE** **\$18**

BAKED GOLDEN BROWN WITH CHUNKS OF LOBSTER  
& APPLE-WOOD BACON IN A VERMONT WHITE  
CHEDDAR SAUCE

*Recommended Wine – Sonoma Curter Chardonnay*

**MEAT TEMPERATURES**

RARE – PURPLE AND COOL IN CENTER

MEDIUM RARE – PURPLE TO RED AND JUST WARM IN CENTER

MEDIUM – RED TO PINK AND HOT IN CENTER

MEDIUM WELL – LINE OF PINK IN CENTER

WELL – GREY WITH LITTLE JUICE

*18% GRATUITY ADDED TO PARTIES OF 6 OR MORE*

SAMPLE MENU - Menu and Pricing Subject to Change

## PUB FARE

- SHEPHERD'S PIE** **\$9**  
GROUND BEEF & VEGETABLES IN HEARTY GRAVY TOPPED WITH GARLIC MASHERS & SHREDDED PARMESAN
- STEAK & MUSHROOM PIE** **\$11**  
BEEF & MUSHROOMS SAUTÉED IN A BURGUNDY WINE SAUCE TOPPED WITH PUFF PASTRY
- STUFFED MEATLOAF** **\$11**  
STUFFED WITH AGED IRISH CHEDDAR AND TOPPED WITH GOLDEN MUSHROOM GRAVY
- FISH & CHIPS** **\$10**  
BEER-BATTERED COD FILLETS WITH COLESLAW & TARTAR SAUCE
- CHICKEN & CHIPS** **\$10**  
BREADED CHICKEN FRITTERS WITH COLESLAW & TANGY MUSTARD

## BURGERS & SANDWICHES

SERVED WITH LETTUCE, TOMATO, ONION, PICKLES & FRIES

- ½ lb. All Natural Harris Ranch Angus Burger** **\$9**
- ½ lb. Buffalo Burger** **\$10**
- Garden Burger** **\$8**

*ADD ANY OF THE FOLLOWING: CHEDDAR, SWISS, AMERICAN, PEPPER JACK, BLUE CHEESE, GRILLED ONION, MUSHROOMS... .50¢ EACH  
APPLE-WOOD BACON, AVOCADO, GOUDA CHEESE... .85¢*

- GRILLED CHICKEN SANDWICH** **\$10**  
6OZ. CHICKEN BREAST, SWISS CHEESE & AVOCADO
- GRILLED REUBEN** **\$9**  
CORNEB BEEF, SWISS, SAUERKRAUT & THOUSAND ISLAND DRESSING ON SWIRLED RYE BREAD
- APPLE-WOOD TURKEY SANDWICH** **\$10**  
ROASTED TURKEY ON A CROISSANT, LAYERED WITH APPLE-WOOD BACON, TOMATOES, PROVOLONE CHEESE & PESTO MAYO

*SIDE ORDER OF FRIES.....\$3.50  
SIDE ORDER OF ONION RINGS....\$4.50*