
DINNER

AVAILABLE 4PM-CLOSE

APPETIZERS

BRUSSELS SPROUTS	15
served on blue cheese dressing and topped with bacon and blue cheese crumbles	
SAUTÉED BEEF TIPS AND MUSHROOMS	17
tender beef tips and cremini mushrooms sautéed and tossed in a rich demi-glaze served with baguette bread	
CHICKEN WINGS	15
deep fried bone-in wings tossed in your choice of buffalo, honey barbecue, or a carolina sauce with a side of carrots	
MARGHERITA FLATBREAD	14
pesto, mozzarella, and cherry tomato	
CALI FLATBREAD	14
grilled chicken, bacon, roasted red peppers topped with avocado and chipotle ranch	
PEPPERONI SALAMI FLATBREAD	13
marinara sauce and mozzarella topped with thick sliced salami and pepperoni	
CHARCUTERIE BOARD	24
assorted meats, cheeses and seasonal fruits with marinated olives, dijon mustard, varietal jam, and baguette bread	

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

DINNER CONTINUED

ENTREES

CHICKEN FLORENTINE 28
chicken breast stuffed with fresh spinach and mozzarella topped with sundried tomato basil cream sauce and served with rice pilaf and sauteed vegetable medley

SALMON* 27
pan seared salmon served with rice pilaf and vegetable medley with your choice of a pesto topping or a honey bourbon glaze

BRAISED BEEF AND CREMINI PASTA 25
tender braised beef tossed with fettuccini pasta, diced tomato, cremini mushrooms, fresh herbs, and demi glaze

SHRIMP SCAMPI PASTA 26
shrimp sautéed in garlic, shallots and herbs with linguine tossed in butter and white wine sauce

CHICKEN ENCHILADAS 19
tender chicken wrapped in corn tortillas with house-made red chili sauce, served with Spanish rice and our corn and black bean salsa

MEATLOAF 24
ground beef and pork meatloaf served with roasted garlic mashed potatoes, green beans, and a rich brown gravy

10 OZ FLAT IRON STEAK* 40
flat iron steak topped with blue cheese butter, and caramelized onions with a side of garlic mashed potatoes and vegetable medley

12 OZ RIBEYE STEAK* 42
ribeye steak topped with blue cheese butter, or house-made demi glaze with a side of garlic mashed potatoes and sautéed green beans

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

DINNER CONTINUED

ENTREES

RUNNING Y BURGER* 21

our savory burger served on a pretzel bun with lettuce, tomatoes, onions, and pickles, house-made A1 aioli, and your choice of cheese and side | add bacon 3.00

GARDEN BURGER 19

plant based garden burger grilled and served on a pretzel bun with onions, tomatoes, pickles, lettuce, and you choice of side

EGGPLANT PARMESAN 24

breaded and fried eggplant layered with marinara and mozzarella and parmesan cheese, served with a side of vegetable medley

FETTUCCHINE ALFREDO 18

fettuccine pasta tossed with creamy alfredo sauce and topped with parmesan cheese

LINGUINE MARINARA 18

linguine pasta tossed in our house-made marinara

Add Chicken*

6.00

OR

Add Shrimp*

10.00

DESSERTS

CRÈME BRÛLÉE CHEESECAKE 9

classic vanilla cheesecake with a caramel torched topping

TRIPLE CHOCOLATE CHEESECAKE 10

milk chocolate cheesecake with a dark chocolate crust, finished with dark chocolate ganache and milk chocolate drizzle

LEMON BERRY MARSCAPONE CAKE 9

lemon berry cake with a mascarpone filling

CHOCOLATE DECADENT CAKE 10

rich dark chocolate cake layered with chocolate frosting