

# ENTREES

ALL ENTREES ARE SERVED WITH CHOICE OF RICE PILAF, STICKY WHITE RICE OR GARLIC MASHED POTATOES, FRESHLY STEAMED VEGETABLES AND FRESHLY BAKED DINNER ROLLS

## STEAKS, RIBS & CHICKEN

ALL OUR STEAKS ARE HAND CUT FROM THE FINEST EASTERN CORN FED BEEF WITH AT LEAST 3 WEEKS AGE FOR TENDERNESS AND FLAVOR

<b>PRIME TOP SIRLOIN STEAK</b> .....	19.95
<b>PRIME TERIYAKI TOP SIRLOIN STEAK</b> .....	20.95
<b>“BASEBALL” TOP SIRLOIN</b> - WITH TUMBLEWEED ONION RINGS (RARE TO MEDIUM RARE ONLY).....	26.95
<b>BABY BACK RIBS</b> - A HALF RACK OF RIBS SLOW ROASTED WITH SPICY PLUM BARBECUE SAUCE .....	20.95
<b>NEW YORK PEPPER STEAK</b> OUR CHOICE NEW YORK COATED IN PEPPER CORNS, BRANDY PEPPER CORN SAUCE ON THE SIDE.....	29.95
<b>DESIGNER COMBINATIONS</b> - DESIGN YOUR OWN COMBINATION. ASK YOUR SERVER FOR SUGGESTIONS OR TO HELP YOU WITH PRICING. ....	AQ
<b>HAWAIIAN CHICKEN</b> - A DOUBLE BREAST OF CHICKEN MARINATED IN OUR ISLAND STYLE TERIYAKI THEN GRILLED AND TOPPED WITH PINEAPPLE .....	16.95
<b>CHICKEN MACADAMIA</b> - AN ISLAND FAVORITE, A BONELESS BREAST OF CHICKEN ROLLED IN MACADAMIA NUTS AND TOPPED WITH A MILD PLUM SAUCE SET ATOP SAUTÉED BOK CHOY.....	19.95

## SEAFOOD

<b>CALAMARI STEAK</b> - REMINISCENT OF ABALONE –LIGHTLY BREADED AND SAUTÉED GOLDEN BROWN, SERVED WITH FRESH LEMON AND TARTAR SAUCE.....	14.95
<b>FISH “N” CHIPS</b> –DEEP FRIED IN A DELICIOUS BEER BATTER, SERVED WITH FRIES, COLESLAW AND TARTAR SAUCE .....	15.95
<b>TERIYAKI SHRIMP</b> - WHITE MEXICAN SHRIMP MARINATED IN TERIYAKI THEN LIGHTLY GRILLED.....	18.95
<b>FRIED SHRIMP</b> - BEER BATTERED AND DEEP FRIED - SERVED WITH TWO DIPPING SAUCES.....	19.95
<b>SCAMPI</b> – JUMBO WHITE MEXICAN SHRIMP SAUTÉED IN GARLIC BUTTER.....	19.95
<b>STEAK AND SHRIMP</b> - A 7 OZ PRIME TOP SIRLOIN STEAK WITH 3 TERIYAKI, FRIED, OR SCAMPI SHRIMP .....	21.95
<b>SEAFOOD COMBINATION</b> - A SEAFOOD LOVER’S DELIGHT, A BROCHETTE OF TERIYAKI SHRIMP, SCALLOPS AND FRESH FISH WITH BELL PEPPERS AND ONIONS BASTED WITH LEMON BUTTER AND BROILED TO PERFECTION .....	21.95
<b>STEAK AND LOBSTER</b> – A 7 OZ PRIME TOP SIRLOIN STEAK AND AN AUSTRALIAN LOBSTER TAIL.....	AQ
<b>AUSTRALIAN LOBSTER TAIL</b> - BROILED AND SERVED WITH DRAWN BUTTER.....	AQ.

## PASTA & VEGETABLE

SERVED ALA CARTE

<b>SEAFOOD PASTA</b> - SHRIMP, BAY SCALLOPS, CALAMARI, GREEN LIP MUSSELS AND FRESH FISH IN A BASIL MARINARA SAUCE OVER FETTUCINI.....	18.95
<b>BLACKENED CHICKEN PASTA</b> - BLACKENED CHICKEN SAUTÉED WITH ZUCCHINI AND YELLOW SQUASH – TOSSED IN CHARDONNAY CREAM SAUCE AND MARINARA SAUCE SERVED OVER PENNE PASTA.....	16.95
<b>VEGETABLE CASSEROLE</b> – A HUGE BOUNTY OF FRESH STEAMED VEGETABLES – INCLUDES MUSHROOMS, ZUCCHINI, BROCCOLI, SNOW PEAS, AND RED BELL PEPPERS ON A BED OF WHITE RICE OR RICE PILAF, TOPPED WITH FRESH SALSA, MONTEREY JACK AND CHEDDAR CHEESE <i>SPICY!</i> .....	12.95

## FROM THE CAFE

SERVED WITH FRIES

<b>STEAK SANDWICH</b> A TENDER JUICY STEAK, SERVED ON A FRENCH ROLL WITH LETTUCE, TOMATO AND MAYO.....	15.95
<b>HAWAIIAN CHICKEN SANDWICH</b> - A BONELESS, SKINLESS BREAST MARINATED IN TERIYAKI, GRILLED AND SERVED ON A SESAME SEED BUN WITH SWISS CHEESE, PINEAPPLE, LETTUCE, TOMATO, ONION AND MAYO.....	11.95
<b>DELUXE BURGER</b> - A ½ POUND FRESH 100% GROUND CHUCK PATTY, TOPPED WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONIONS, 1000 ISLAND, MAYO AND PICKLE ON A SESAME SEED BUN .....	10.95
<b>GRILLED CHICKEN CLUB</b> – A FRESH BONELESS, SKINLESS BREAST ON GRILLED SOURDOUGH WITH JACK CHEESE, BACON, LETTUCE AND TOMATO AND MAYO.....	12.95

SINCE 1972

CELEBRATING OVER 36 YEARS OF GOOD FRIENDS, GOOD TIMES & GREAT FOOD

# DINNER FISH

SERVED WITH FRESH VEGETABLES CHOICE OF GARLIC MASHED POTATOES, RICE PILAF OR STICKY WHITE RICE AND WARM SQUAW BREAD.

WE HOPE YOU WILL TRY ONE OF OUR WINE PAIRINGS

## ***ALASKAN HALIBUT***

SIMPLY BROILED AND SERVED WITH OUR FAMOUS TARTAR SAUCE  
29.95

*CAKEBREAD CHARDONNAY – NAPA*

A FULL BODY CHARDONNAY WITH PEAR, AND RIPE GRANNY SMITH APPLE AROMAS

## ***FRESH SESAME HAWAIIAN AHI***

ROLLED IN SESAME SEEDS AND SEARED RARE WITH A SPICY ASIAN SAUCE  
22.95

*EROICA REISLING – COLUMBIA VALLEY, WA*

TANGERINE AROMAS AND MINERAL NOTES WITH CRISP ACIDITY ARE A PERFECT MATCH FOR THE SPICY FLAVORS OF THIS DISH. THIS WINE HAS BEEN IN WINE SPECTATORS TOP 100 FOR THE LAST 5 YEARS

## ***STUFFED HALIBUT***

STUFFED WITH SHRIMP, CAJUN SPICES AND CREAM CHEESE.  
THEN TOPPED WITH LOBSTER SAUCE  
32.95

*FOLEY CHARDONNAY – SANTA RITA HILLS*

THIS WINES TROPICAL FRUIT AROMAS WITH NUANCES OF MANGO, GUAVA AND CITRUS GIVE FULL BODY AND TEXTURE THAT ENDS ON A NOTE OF CRISP ACIDITY

## ***WALNUT CRUSTED SALMON***

SERVED OVER SAUTÉED SPINACH AND TOPPED WITH BUTTERMILK  
CHEESE SAUCE  
18.95

*SAINSBURY PINOT NOIR – CARNEROS, NAPA*

A FULL BODY CLASSIC PINOT WITH CHERRY AND BERRY FLAVORS

## ***FRESH SALMON***

AN 8-9 OUNCE FILET CHARBROILED AND TOPPED WITH LEMON HERB BUTTER  
16.95

*FOLEY ESTATE PINOT NOIR – SANTA RITA HILLS*

FOLEY PINOT JUST SAYS “SALMON, PLEASE” WITH LAYERS OF LUSCIOUS CHERRY AND CRANBERRY, NOTES OF SPICE AND A SILKY FINISH

## ***MACADAMIA NUT CRUSTED MAHI-MAHI***

GRILLED WITH A MACADAMIA NUT CRUST AND DRIZZLED WITH A CHIVE PLUM SAUCE OVER SAUTÉED BOK  
CHOY  
19.95

*BERINGER VIOGNIER – NAPA*

THE PEAR AND PEACH FLAVORS WITH A SLIGHT HONEYSUCKLE FINISH COMPLEMENT THE MACADAMIA AND PLUM SAUCE

## ***STUFFED SALMON***

FRESH ATLANTIC SALMON STUFFED WITH CRAB, MUSHROOMS, AND CREAM CHEESE TOPPED WITH  
BOURSIN CREAM SAUCE  
19.95

*FERRARI-CARANO CHARDONNAY – ALEXANDER VALLEY*

RICH TROPICAL FRUIT AND A TOASTY FINISH WORK TO BALANCE NICELY WITH THIS VARIETY OF FOOD FLAVORS

## ***MAHI-MAHI***

CHARBROILED AND TOPPED WITH TROPICAL FRUIT SALSA  
16.95

*DIAMOND OAKS CHARDONNAY – CARNEROS, NAPA*

THE TROPICAL FLAVORS OF THIS BEAUTIFULLY BALANCED WINE MAKE IT A PLEASANT MATCH FOR THE TROPICAL FRUIT

## ***FRESH ONO***

CHAR-BROILED AND TOPPED WITH A PESTO AIOLI  
18.95

*ARTESA CHARDONNAY-CARNEROS, NAPA*

THE RICH CITRUS STYLE IS A WONDERFUL MATCH WITH THIS DISH

SINCE 1972

CELEBRATING OVER 36 YEARS OF GOOD FRIENDS, GOOD TIMES & GREAT FOOD