



FEATURED DINNER MENU ITEMS FOR JULY 14TH - JULY 20TH

GENERAL MANAGER: SHAWN MURPHY

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.00
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.50
Viognier, Yalumba, South Australia	6.50

RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
Syrah, Stonecap, WA	6.75
Cabernet Sauvignon, Two Tone Farms, CA	6.75
Zinfandel, Bogle Old Vine, CA	7.25
Merlot, Mirassou, CA	6.25

SMOKED SALMON RAVIOLI

In house smoked Alaskan salmon sauteed with mushrooms, garlic, tarragon, lemon and capers. Finished with a touch of white wine and cream.

Served over a bed of lobster raviolis. Garnished with fresh shredded parmesan, scallions and diced tomatoes.

17.95

T - BONE STEAK

16 Oz T- Bone rubbed with southwestern spices and broiled. Brushed with a zesty chipotle butter. Served with garlic mashed potatoes and oven roasted vegetables.

25.95

GREEK CHICKEN PASTA

Organic chicken breast sauteed with garlic, shallots, sundried tomatoes, kalamata olives, spinach, fresh lemon and herbs. Finished with in house made chicken stock and garnished with feta cheese and scallions. Served over orzo pasta.

16.95

BANQUET ROOMS

Book your next party with us. We have a number of unique banquet rooms for meetings, birthday parties, rehearsal dinners and wedding receptions. Call our catering director Cindy Genovesi at 777-3900 to make reservations.

MUG CLUB

ARE YOU A MEMBER OF OUR MUG CLUB?
IF SO, IT IS TIME TO RENEW YOUR MEMBERSHIP!
WANT TO BECOME A MEMBER OF OUR MUG CLUB? ASK YOUR SERVER OR BARTENDER FOR DETAILS!

GAME ROOM

COME ON INTO OUR GAME ROOM AND RELAX WITH OUR HAND CRAFTED ALES AND A GAME OF DARTS, FOOS BALL OR POOL. YOU'LL FIND IT DOWNSTAIRS IN OUR LOUNGE.