



**FEATURED LUNCH MENU ITEMS**

**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

WEEK OF JULY 14TH- JULY 20TH

**FRENCH DIP SANDWICH**

Thin sliced roast beef piled high on a sour-dough roll. Served with our in house made au jus and potato salad.

10.95

**ITALIAN CHEF SALAD**

Salami, capocoli, red and green peppers, sun dried tomatoes, artichokes, fontina and provolone cheese served a top a bed of fresh greens. Laced with our smoked tomato viniagrette.

11.95

**PORKLOIN PEARS WILLIAM**

Berkshire pork thinly sliced and sauteed with bosc pears, white wine, fresh basil and tarragon. Served with brown rice and oven roasted vegetables.

13.95

**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 INTO OUR GAME ROOM AND RELAX WITH OUR HAND CRAFTED ALES AND A GAME OF DARTS, FOOSBALL OR POOL. YOU'LL FIND IT IDOWNSTAIRS IN OUR LOUNGE.