



FEATURED DINNER MENU ITEMS FOR JUNE 9TH - JUNE 15TH

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

ROCK SHRIMP

Fresh gulf coast rock shrimp dusted in cumin, garlic and pepper. Sautéed in olive oil with poblano, jalapeno and red peppers. Finished with a tomatillo sauce and served with andouille and shrimp stuffed raviolis. Garnished with queso fresca and cilantro.

20.95

RIBEYE STEAK

Double R Ranch natural raised ribeye cut in house, lightly seasoned and broiled. Topped with roasted artichoke and sundried tomato butter.

27.95

CHICKEN SALTIMBOCCA

Fresh organic chicken breast stuffed with provolone cheese, prosciutto ham, sage and lemon. Seasoned with kosher salt and black pepper. Baked and served with a lemon caper beurre blanc, black truffle sacchettini and our oven roasted vegetables.

18.95

FATHER'S DAY

Make reservations now for Father's Day. Don't make dear old dad barbeque. Bring him in for our bbq ribs and chicken or a Double R ranch steak.

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!

LIVE MUSIC

JOIN US IN OUR LOUNGE THURSDAY NIGHTS AT 6 P.M TO 9 P.M FOR LOCAL MUSICIANS SHOWCASING THEIR TALENT.