



FEATURED LUNCH MENU ITEMS

GENERAL MANAGER: GABE BARRY

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 APRIL MAY 5TH - MAY 11TH

PORKLOIN WITH DRIED CRANBERRY

DEMI GLACE

Heirloom Berkshire porkloin sliced and lightly seasoned. Broiled and served with a dried cranberry port demi glace and served with garlic mashed potatoes.

11.95

CATFISH SANDWICH

Idaho raised catfish dredged in seasoned cornmeal and fried. Served on a ciabatta roll with lettuce, tomato, onion and cajun remoulade sauce. Complimented with jicama slaw.

10.95

CLAM LINGUINI

Manila clams sauteed with red onions, mushrooms, garlic and herbs. Finished in a light lemon beurre blanc. Served over linguini noodles and garnished with parmesan cheese and green onion.

12.95

MOTHER'S DAY

Join us on Mother's Day for our in house smoked prime rib special. It's organically grown from Imperial Valley California.

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.