

SALADS

*Caesar Salad 16

grilled chicken 18 calamari 18 *ahi 20
crisp romaine hearts tossed with our fabulous Caesar dressing, garlic croutons and Parmesan cheese

House Salad 16

grilled chicken 18 calamari 18 *ahi 20
mixed field greens tossed in a balsamic vinaigrette with crisp apple, candied walnuts, and bleu cheese

Chopped Italian Salad 18

chicken, lettuce, tomato, Fontina cheese, garbanzo beans, dry salami, Kalamata olives, and fresh basil are chopped and tossed with a Dijon vinaigrette and Parmesan cheese

'Brown Derby' Style Cobb Salad 18

turkey, tomato, avocado, bacon, egg, bleu cheese, romaine, and lettuce are finely chopped like the original from the Brown Derby restaurant and tossed in a buttermilk vinaigrette

Marcy's Divine Salad 18

chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, peanuts, barbeque ranch dressing and topped with crisp tortilla strips

*Seared Ahi Salad 24

seared rare ahi over field greens with portobella mushrooms, sweet peppers, and toasted sesame seeds with a wasabi-ginger vinaigrette

Seafood Salad 26

shrimp, crab, and scallops with asparagus, marinated cucumber, artichoke hearts, egg, olives, and tomato over mixed greens with 1000 island on the side

Chicken Papaya Salad 18

mildly curried chicken salad (mayonnaise, onions, celery and raisins) topped with cashews and filled in half of a ripe papaya served with fresh fruit and batter bread

Salmon-Spinach Salad 24

salmon over baby spinach with, fresh dill, red grapes, bacon, goat cheese, green onion, oranges, jicama, and strawberries tossed with a raspberry vinaigrette

BURGERS AND TACOS

Angus Hamburger 15

hand pressed Angus beef charbroiled and served with lettuce, tomato, pickles, 1000 island, and French fries

- may sub portabella mushroom at no extra cost

add any of the following for 2.00 each:

avocado • pecan smoked bacon • cheese

Vegan Hamburger 18

plant based, charbroiled and served on toasted sourdough with lettuce, tomato, pickles, and French fries

*Grilled Ahi Burger 19

sashimi grade ahi on a wheat bun with jalapeño tartar sauce, tomato, sprouts, and Swiss cheese served with Caesar salad

Fish Tacos 14 (served until 3pm)

in corn tortillas with cilantro aioli, and a spicy mango relish served with rice and beans

Filet of Beef Tacos 13 (served until 3pm)

shredded filet of beef in corn tortillas with chopped tomato and cilantro served with our spicy green salsa, rice and beans

Chicken Tacos 13 (served until 3pm)

in corn tortillas with chopped tomato and cilantro served with our spicy green salsa, rice, and beans

SANDWICHED

Ultimate BLT 17

pecan wood smoked bacon, fresh mozzarella, tomato, and lettuce with a basil aioli on grilled sourdough and served with kale quinoa salad

Albacore Tuna Melt 16

tuna salad (mayo and red onions) with fresh herbs and tomato on rye bread with melted cheddar served with French fries

Turkey Supreme 17

with basil pesto mayonnaise, tomato, Havarti cheese, lettuce, avocado and bacon on multi-grain bread served either cold or grilled with French fries

Short Rib Sandwich 17

grilled sourdough with caramelized pickled onions, melted Jack cheese and arugula served with onion rings

Monte Cristo Sandwich 18

turkey, ham, and Swiss on egg bread, dipped in a light batter and grilled; served with raspberry preserves and fresh fruit

Prime Rib French Dip Sandwich 18

sliced prime rib, melted Gruyère and sautéed onions on a crusty roll served with creamed horseradish, au jus, and French fries

Chicken Cashew Croissant 17

mildly curried chicken salad (mayonnaise, onions, celery and raisins) topped with cashews in a croissant with Swiss cheese served with cranberry sauce and fresh fruit

Steak Sandwich 26

8 oz. premium aged Angus beef on grilled sourdough served with coleslaw and onion rings

PLATES

Angel Hair Pasta 16

with olive oil, fresh basil, Roma tomatoes, mushrooms, spinach, garlic, goat cheese, and toasted pine nuts

Jalapeño Jack Pasta 16

chicken, peas, corn, bell peppers and penne pasta in a spicy, creamy sauce

Seafood Fettucini 20

spinach fettuccini with shrimp and scallops in a lemon-caper tomato butter sauce with capers and Parmesan

Stir Fry chicken 16 shrimp 17 (served until 3pm)

fresh vegetables with chicken or shrimp quickly stir fried and served with steamed rice and a spicy orange-ginger sauce

Fish & Chips 19

our friend Ann Dreyer's light and crispy fish with French fries, cole slaw, and jalapeño tartar sauce

Hot Turkey Sandwich 17 (served until 3pm)

Roasted turkey breast served on sourdough bread with gravy, cranberry sauce, served with garlic mashed potatoes and vegetables

Cedar Planked Salmon 23

6 oz. roasted with a maple-soy glaze and served with whole grain mustard mashed potatoes and vegetables

Prime Rib 26

10 oz. premium aged Angus beef roasted to perfection and served with creamed horseradish, garlic mashed potatoes, and vegetables

Stuffed Portobella Mushroom 15

with spinach, polenta, and Gorgonzola over a ruby port sauce served with our kale and quinoa salad

Crab and Scallop Cakes 19

served with our famous jalapeño tartar sauce and Caesar salad

we will happily split your lunch for \$5

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

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Chopped Italian Salad 18

chicken, lettuce, tomato, Fontina cheese, garbanzo beans, dry salami, Kalamata olives, and fresh basil are chopped and tossed with a dijon-vinaigrette and Parmesan cheese

'Brown Derby' Style Cobb Salad 18

turkey, tomato, avocado, bacon, egg, bleu cheese, romaine, and lettuce are finely chopped like the original from the Brown Derby restaurant and tossed in a creamy vinaigrette

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chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, peanuts, barbeque ranch dressing and topped with crisp tortilla strips

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on grilled sourdough with caramelized pickled onions, melted Jack cheese and arugula served with onion rings

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Prime Rib French Dip Sandwich 18

sliced prime rib, melted Gruyère and sautéed onions on a crusty roll served with creamed horseradish, au jus served with French fries

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Jalapeño Jack Pasta 17

chicken, peas, corn and bell peppers and penne pasta in a spicy creamy sauce

Seafood Fettuccini 19

spinach fettuccini with shrimp and scallops in a lemon-caper tomato butter sauce with capers and Parmesan

Fish & Chips 19

light and crispy fish with French fries, cole slaw, and jalapeño tartar sauce

Stuffed Portobella Mushroom 17

with spinach, polenta, and Gorgonzola over a ruby port sauce served with kale & quinoa salad

DINNERS

begin with soup, Caesar salad, or house salad

Brie and Pecan Chicken 27

organic breast of chicken stuffed with Brie and pecans, finished with a pear sage sauce served with garlic mashed potatoes and vegetables

Cedar Planked Salmon 30

roasted with a maple-soy glaze and served with whole grain mustard mashed potatoes and vegetables

Braised Short Ribs 29

melt-in-your-mouth boneless beef short ribs served with garlic mashed potatoes and vegetables

Meatloaf and Mashed Potatoes 23

our very special recipe with a Dijon shallot gravy served with garlic mashed potatoes and vegetables

Wild Shrimp 38

jumbo prawns sautéed in lemon-garlic butter with capers, Roma tomatoes, Parmesan, and bread crumbs; served with sautéed spinach over crème fraîche-chive mashed potatoes

Rack of Lamb 39

16 oz. New Zealand lamb roasted to perfection with cracked pepper garlic and finished with a pinot noir-tarragon reduction served with garlic mashed potatoes and vegetables

Porcini Crusted Filet Mignon 39

(2) 4 oz. premium aged all natural Angus beef medallions with a fresh herb butter served with a three-cheese potato gratin and vegetables

Prime Rib 12 oz. regular cut 35 16 oz. cedar creek cut 39

premium aged all natural Angus beef, slowly roasted to perfection; served with garlic mashed potatoes and vegetables

Pot Roast 27

topped with a Dijon-shallot gravy and braised cabbage served with mashed potatoes, applesauce, and creamed horseradish

New York Strip 38

12 oz. aged all natural Angus beef served over black pepper-bourbon sauce served with garlic mashed potatoes and vegetables

Prime Rib of Pork 28

natural, brined pork ribs roasted with pears and served with a bourbon-black pepper demi glaze served with garlic mashed potatoes and vegetables

Land & Sea

• (3) jumbo prawns and filet mignon 36

• 6 oz. lobster and filet mignon 52

a porcini crusted medallion of beef tenderloin with an herb butter and your choice of lobster or prawns served with crème fraîche mashed potatoes and vegetables

ADD-ONS

wild prawns (3) 15 sautéed mushrooms 5

we will happily split your dinner for \$8

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*