

## SALADS

### Caesar Salad 15

chicken 17 ahi 19  
crisp romaine hearts tossed with our fabulous caesar dressing, garlic croutons, and parmesan cheese

### House Salad 15

chicken 17 ahi 19  
mixed field greens tossed in a balsamic vinaigrette with apples, candied walnuts, and bleu cheese

### Chopped Italian Salad 16

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 16

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

### Marcy's Divine Salad 16

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

### Seared Ahi Salad 21

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

### Seafood Salad 23

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 16

mildly curried chicken salad with cashews, onions, and raisins fill half of a ripe papaya served with fresh fruit & batter bread

### Salmon-Spinach Salad 21

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

## SANDWICHED

add any of the following for 2.00 each:

avocado • pecan smoked bacon • cheese

### Angus Hamburger 14

hand pressed angus beef, charbroiled and served with lettuce, tomato, pickles, 1000 island, and french fries.

### Turkey Supreme 16

basil pesto mayonnaise, tomato, havarti cheese, lettuce, avocado and bacon, served on multigrain bread, served either cold or grilled, served with french fries

### Grilled Cheese and Short Rib Sandwich 15

on sourdough with jack cheese, caramelized pickled onions and arugula served with onion rings

### Grilled Ahi Burger 18

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

### Prime Rib French Dip Sandwich 17

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

### Prime Rib Sandwich 23

10 oz premium aged all natural angus beef served open-faced on grilled sourdough with french fries

## PLATES

### Angel Hair Pasta 15

with fresh basil, roma tomatoes, blanched garlic, goat cheese, and toasted pine nuts

### La Paz Pasta 16

penne pasta with grilled chicken, fresh basil, shiitake mushrooms, green onion, and a spicy asian cream sauce

### Seafood Fettuccini 24

spinach fettuccini with shrimp, scallops, and tomatoes in a lemon-caper butter sauce with capers and parmesan

### Fish & Chips 18

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

### Stuffed Portobello Mushroom 16

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 26

organic breast of chicken stuffed with brie and pecans, finished with a pear sage sauce

### Cedar Planked Salmon 29

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

### Braised Short Ribs 27

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

### Meatloaf and Mashed Potatoes 21

our very special recipe with a dijon shallot gravy, garlic mashed potatoes, and vegetables

### Wild Shrimp 35

jumbo prawns sauteed in lemon-garlic butter with capers, roma tomatoes, parmesan, and bread crumbs; served with sautéed spinach over crème fraiche-chive mashed potatoes

### Rack of Lamb 39

16oz new zealand lamb roasted to perfection with cracked pepper and garlic and finished with a pinot noir-tarragon reduction

### Porcini Crusted Filet Mignon 39

premium aged all natural angus beef medallions with a fresh herb butter and a three-cheese potato gratin

### Prime Rib 12oz regular cut 34 16oz cedar creek cut 39

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

### Pot Roast 25

with a dijon-shallot gravy, braised cabbage, mashed potatoes, applesauce, and creamed horseradish

### Crusted New York Strip 36

12oz aged all natural angus beef with a black pepper-bourbon sauce and garlic mashed potatoes

### Prime Rib of Pork 26

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

### Land & Sea 35

a porcini crusted medallion of beef tenderloin with an herb butter and three wild shrimp with crème fraiche mashed potatoes