

# Tasters

## Chicken Wings

Buffalo style wings, order Hot, Sriracha BBQ or Sesame Ginger Teriyaki sauce. Try them "Charred" for even more flavor! \$8.49

## Chicken Tenders

Prepared fresh to order, coated & fried to perfection in our seasoned flour & batter blend, with your choice of dipping sauce. \$6.99  
**WINGS AND FINGERS SERVED WITH RANCH DRESSING AND CELERY STICKS**

## Cheese Quesadilla

Jack cheese & Poblano peppers stuffed in a large flour tortilla, topped with Crema. Served with house made charred tomato salsa, guacamole & sour cream. \$6.99 **\*ADD CHICKEN, +\$3 (AVAILABLE BLACKENED)**

## Shrimp Cocktail **NEW!**

Eight (8) plump shrimp, chilled cocktail style, complete with lemon wedges, crackers and our home made cocktail sauce. \$7.99

## Calamari

Tubes & tentacles lightly dusted in our seasoned flour and Flash Fried to tender perfection. Cayenne spiced aioli & marinara for dipping. \$7.99



## Stuffed Potato Skins

Two Idaho potatoes, halved and stuffed with melted cheddar cheese, bacon crumbles & chives. Served with Ranch dressing and sour cream for dipping. \$6.99

## Salads

**RANCH, BLEU CHEESE, THOUSAND ISLAND, ITALIAN, HONEY MUSTARD, FRENCH, CITRUS VINAIGRETTE AND OIL & VINEGAR  
CHOOSE YOUR FAVORITE!**

## Soup & Salad

Your choice of House or side Caesar salad and a bowl of our Soup of the Day, served with grilled garlic bread. \$6.99

## Classic Caesar Salad

Romaine lettuce, grated Parmesan cheese & seasoned croutons tossed in our house made Caesar dressing, served with grilled garlic bread. \$6.99

**ADD CHICKEN\* + \$3, GRILLED SHRIMP + \$5, NEW YORK STEAK\* + \$6,  
SIMPLY GRILLED OR BLACKENED WILD SALMON\* + \$7**

## Chef Salad

Smoked Ham, Turkey, American & Swiss cheeses with Iceberg lettuce, tomato, cucumber and hard boiled egg. Served with garlic bread & dressing choice. \$9.29



## Traditional Cobb

Iceberg lettuce, chicken breast, bacon, avocado, tomato, hardboiled egg and bleu cheese crumbles, with choice of dressing. \$9.49

## Apple Pecan Salad

Fresh mixed greens, dried cranberries, candied pecans, bleu cheese crumbles & apples, tossed in our Citrus Vinaigrette dressing. \$7.99

**ADD CHICKEN\* +\$3, GRILLED OR BLACKENED SHRIMP + \$5, NEW YORK STEAK\* + \$6,  
SIMPLY GRILLED OR BLACKENED WILD SALMON\* +\$7**

## House Salad

Our small side salad with your choice of dressing. \$2.99



## House Made Soups

### French Onion Soup

Caramelized onions in our savory house made broth with croutons and melted Swiss cheese served piping hot in an earthenware crock. \$4.99

### Soup of the Day

House made daily from scratch with the highest quality ingredients! Ask your server about today's creation.  
Cup \$2.99 or Bowl \$3.99

**\*RARE MEAT ADVISORY: THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN REDUCES THE RISK OF FOODBORNE ILLNESS.  
INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.**