



DINNER MENU



Appetizers

Crab Stuffed Mushrooms

Portobello Mushroom with a savory Crab Stuffing drizzled with a Roasted Garlic Butter Sauce. **10**

Shrimp Ceviche Stuffed Avocado GF

A Fresh Mix of Shrimp, Tomatoes, Cucumber, Red Onion, Cilantro, marinated in a Zesty Citrus Dressing served in Avocado Halves. **12**

California Sushi Bites GF

Crisp fresh Cucumber Coins topped with Avocado and Seaweed Salad. Topped with Green Onions, Toasted Sesame Seeds, and Spicy Mayo. **12**

Avocado Fries

Battered & Fried Avocado Slices. Served with Southwestern Ranch Dip. **8**

Soup Du Jour

Chef's Choice.

Dessert

Ask your server about our Weekly dessert specials.

Entrées

Surf N Turf GF

12 oz Ribeye topped with Grilled Mushrooms, Onions, and Demi Glaze. Served with 6 Grilled Shrimp, Loaded Baked Potato, and Vegetable Du Jour. **32**

The Great Strawberry Salad GF

Mixed Greens tossed in a house-made Strawberry Vinaigrette, topped with Fresh Strawberries, Candied Pecans, Red Onions, Fresh Broccoli, and Grilled Chicken. **16**

Citrus Glazed Grilled Chicken GF

Boneless Grilled Chicken Breast, house-made Citrus Glaze, topped with a Mango and Pineapple Salsa. Served with Herbed Rice and Vegetables Du Jour. **20**

Grilled Swordfish GF

Swordfish Steak Grilled topped with a Cilantro and Citrus Cream Sauce. Served with Herbed Rice and Vegetables Du Jour. **24**

Drunken Mussel Linguine GF

Mussels Simmered in a Vodka and Beer Butter Sauce with Mushrooms and Tomatoes. Served with Linguine Pasta and Parmesan Cheese. **22**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

** All dishes with GF can be made to be gluten free.**