

# Appetizers

<b>Olive Antipasto Plate</b>	12	<b>*Lamb Lollipops</b>	14
4 Olive Varieties, Fresh Mozzarella, Salami and more		New Zealand Lamb with Mint Sauce	
<b>Crab Cakes</b>	13	<b>Tempura Shrimp</b>	10
Crab Cakes with Lemon Sauce and a Southwest Twist		5 Hand Battered Shrimp with Asian Slaw	
<b>Shrimp Cocktail</b>	11	<b>Mini Pork Osso Bucco</b>	11
Ten Jumbo Shrimp with Cocktail Sauce		2 Pork Shanks, BBQ Sauce, Bleu Cheese Slaw	
<b>Clam and Mussel Basket</b>	10	<b>Fig and Salami Flatbread</b>	9
Fresh Steamed Clams and Mussels in a Seafood Broth		Fig Spread, Salami, Bleu Cheese, Onion on Flatbread	

# Pasta

*All Pastas Served with Mixed Greens Salad, Caesar Salad or Cup of Soup du Jour*

<b>Mixed Grill Pasta</b>	18
Shrimp, Mussels, and Clams in a Marinara Sauce atop Fettuccini Pasta	
<b>Bay Shrimp Risotto</b>	16
Creamy White Risotto topped with Bay Shrimp	
<b>*Gorgonzola Steak Pasta</b>	16
Beef Tenderloin atop Fettuccini Pasta with Caramelized Onion and Sundried Tomato	
<b>Pesto Risotto</b>	19
Chilean Sea Bass with Pico de Gallo, Sundried Tomato and Pesto Risotto	
<b>Shrimp Fettuccini Alfredo</b>	16
10 Shrimp Sautéed in Creamy Parmesan Sauce atop Fettuccini Pasta	
<b>Substitute *Beef, *Salmon, or Shrimp on any Pasta</b>	4

*\*Gluten Free Pasta Available Upon Request*

# Salads

*All Salads served with Choice of Dressing*

<b>*Blackberry Salmon Salad</b>	15
Salmon, Blackberries, Candied Pecans, Bleu Cheese	
<b>Crispy Chicken Salad</b>	11
Crispy Chicken Breast, Egg, Bacon, Cheese, Tomato	
<b>Antipasto Salad</b>	12
Salami, Sundried Tomato, Fresh Mozzarella, Olives	
<b>Garden Cobb Salad</b>	11
Grilled Chicken, Avocado, Tomato, Bacon, Olives, Egg, Bleu Cheese	
<b>Crab Cake Salad</b>	15
Crab Cakes, Avocado, Egg, Tomato	
<b>Substitute *Beef, *Salmon, or Shrimp on any Salad</b>	4

\* Maricopa County Health Environmental Services Department warns consumption of raw or under-cooked meats, chicken, seafood and eggs increases the risk of foodborne illness.

\*Can be cooked to order

-Heart Healthy Items Available

-All Menu Items Can Be Made Gluten Free Please Advise Server

*Dinner Entrees Include Choice of Caesar Salad, House Salad or Soup and Choice of Two Sides*

## *Beef, Chicken, Chops*

<b>*10oz Filet Mignon</b>	29
<i>10oz Certified Angus Grilled Beef Tenderloin</i>	
<b>Chicken Italiano</b>	17
<i>Pan-Seared with Melted Mozzarella Cheese, Sundried Tomato, Basil Pesto</i>	
<b>*Lamb Chops</b>	24
<i>Six Grilled Lamb Chops served with Mint Jelly</i>	
<b>*Ribeye Steak</b>	28
<i>14oz Grilled Certified Angus Beef Ribeye Steak</i>	
<b>*Veal Tenderloin</b>	23
<i>6oz Veal Tenderloin with Roasted Garlic Pan Sauce</i>	
<b>*Baby Beef Liver</b>	14
<i>Liver Sautéed with Caramelized Onions, Bacon and Brown Gravy</i>	
<b>*Chopped Steak</b>	16
<i>Ground Beef Patty with Brown Gravy and Fried Onions</i>	
<b>Bone-In Pork Chop</b>	17
<i>Pan-Seared Double Bone Pork Chop with Caramelized Onions</i>	
<b>Chicken Fried Chicken</b>	16
<i>Battered Breast of Chicken smothered in White Country Gravy</i>	

## *Seafood*

<b>*Salmon</b>	18
<i>6oz Grilled Fresh Atlantic Salmon Topped with Butter Wine Sauce</i>	
<b>Shrimp Scampi</b>	18
<i>10 Shrimp Sautéed in White Wine Garlic Sauce</i>	
<b>Fish and Chips</b>	13
<i>2 Pieces of Beer Battered Atlantic Cod served with Tartar Sauce</i>	
<i>Add a piece of fish for \$3</i>	
<b>Chilean Sea Bass</b>	29
<i>6oz Sea Bass Pan-Seared, finished with a Butter Wine Sauce</i>	
<b>Canadian Walleye</b>	19
<i>7oz Walleye Pan-Seared, topped with Butter Wine Sauce</i>	
<b>Haddock Filet</b>	17
<i>2 Pieces of Poached Haddock in a Garlic Seafood Broth</i>	