

Starters

Shrimp Cocktail	16.00
Six large shrimp with cocktail sauce	
Shrimp and Cheesy Grits	15.00
Five large shrimp in southern style grits	
Sonoran Crab Cakes	14.00
With chipotle remoulade sauce	
Potato Skins	11.00
House made with shredded cheese, green onions, bacon bits and sour cream	
Spinach Artichoke Dip	11.00
Creamy spinach, roasted garlic, artichoke, sautéed peppers, three cheese blend, served with flour tortilla chips	

Salads

Add Grilled Chicken \$5.00 or Blackened Chicken \$6.00 to any salad.

Caesar Salad	7.00
A classic with garlic croutons and fresh grated Parmesan cheese	
Wedge Salad	7.00
Diced tomato, red onion, bacon bits, blue cheese crumble	
Watermelon Strawberry Salad	7.00
Watermelon, strawberries, burrata cheese, balsamic glaze, fresh basil	
Harvest Blend Greek Dinner Salad	7.00
Cherry tomatoes, cucumber, tangerine spanish olives, feta (Green Goddess suggested dressing)	
Soup of the Day	5.99

ALL ENTRÉES COME WITH seasonal vegetables

Steaks and Chops

FILET MIGNON* 6 oz. bacon wrapped filet mignon	33.00
N.Y. STRIP* tender 12 oz. New York strip steak	32.00
RIBEYE* 12 oz. flavorful grilled ribeye	33.00
PRIME RIB OF BEEF* 12 oz. slow roasted and served with au jus and creamy horseradish	33.00
PRIME SIRLOIN* 8 oz. flavorful grilled sirloin	20.00
PORK CHOP* center cut 10 oz. bone-in pork chop glazed with house-made prickly pear barbecue sauce	21.00

Enhancers

PEPPERCORN DEMI	3.00	CHIMICHURRI	3.00
GREEN CHILI	3.00	GARLIC BUTTER SHRIMP	10.00

SAUTÉED MUSHROOMS & ONIONS 5.00 LOBSTER TAIL 6 OZ. 14.00

Seafood

GRILLED ATLANTIC SALMON* with garlic butter and fresh lemon **22.00**
BLACKENED ATLANTIC SALMON* with garlic butter and fresh lemon **23.00**
THREE PROSCIUTTO WRAPPED SCALLOPS* with lemon sauce **23.00**

Specialties

CHICKEN PICCATA with cream sauce, capers and lemon white wine sauce, served over fettuccine **25.00**
SOUTHWEST CHICKEN grilled bone-in chicken breast marinated in Ancho **20.00**
SMOKED BABY BACK RIBS glazed with house-made prickly pear barbecue sauce and served with tobacco onion rings
1/2 RACK 19.00 FULL RACK 25.00

Sides

LARGE BAKED POTATO	2.00	CHEESY GRITS	5.00
APACHE BREAD	2.00	MUSHROOM RISOTTO	5.00
LOADED BAKED POTATO	3.00	BAKED MAC AND CHEESE	6.00
LOADED MASHED POTATOES	3.00	GARLIC MASHED POTATOES	2.00

Desserts

CHOCOLATE DECADENCE CAKE 10.00
Five layer chocolate cake with seasonal berries, whipped cream, gaufrette cookie
WHITE CHOCOLATE RASPBERRY CHEESE CAKE 10.00
Cheese cake with raspberry swirls with seasonal berries, whipped cream, gaufrette cookie
PECAN PRALINE SUNDAE 10.00
Southern-style with candied pecans, carmel sauce, vanilla bean gelato and whipped cream, gaufrette cookie
APPLE CRISP À LA MODE (serves 2 – 4) 10.00
Hot caramelized apples with a crisp topping served with vanilla bean gelato