



SEASONAL SUMMER MENU

STARTER


GOAT CHEESE & TOMATO BRUSCHETTA | 12

Herbed goat cheese, tomatoes, basil, olive oil, and balsamic vinegar served with toast points

Santa Cristina Pinot Grigio, Italy Glass 8 | Bottle 30

ENTREES

SUMMER SALMON SALAD^{gf} | 18

Fresh spring greens tossed in  summer berry vinaigrette dressing, topped with crisp red onion, toasted almonds, blue cheese crumbles, strawberries and a 5oz. grilled salmon filet

Primarius Pinot Noir, Oregon Glass 9 | Bottle 34

GRILLED MAHI MAHI^{*gf} | 24

Grilled 8oz. Mahi Mahi topped with a pineapple-mango salsa, served with grilled asparagus

Waterbrook Chardonnay, Columbia Valley Glass 9 | Bottle 34

BBQ RIBS & CHICKEN | 22

Half slab of  Signature pork ribs, glazed with barbecue sauce and a hickory grilled barbecue chicken breast, served with  Cowboy Beans

Las Rocas Red Blend, Aragon Spain Glass 9 | Bottle 34

SUMMER STEAK KABOBS | 22

Juicy steak pieces tenderized in our signature  marinade, skewered with green pepper, mushroom, cherry tomato, pineapple and onion, grilled to perfection, served with Apple Coleslaw

Browne Family Cabernet, Columbia Valley Glass 9 | Bottle 34

SIDE DISHES

APPLE COLESLAW | 5

 COWBOY BEANS | 5

DESSERT

OLD FASHIONED STRAWBERRY SHORT CAKE | 7

Flaky biscuit topped with strawberries, served warm with butter and sweetened cream

*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. gf gluten free