

# FEATURE MENU

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• JANUARY 2026 •



## Appetizers

Italian Meatballs ..... \$21

Braised meatballs in roasted garlic tomato sauce, parmesan and fresh basil and pan bread

Shrimp Crunch Roll ..... \$20.<sup>75</sup>

Crispy prawns, asparagus, avocado, cucumber, soy glaze, Sriracha mayo

Cowboy Sushi Roll ..... \$20.<sup>75</sup>

8 pc. sliced sirloin, asparagus, avocado, cucumber, Japanese BBQ spicy mayo

Citrus Calamari & Tempura Shrimp ..... \$20.<sup>75</sup>

Crispy fried, citrus dip, grilled lime

Tuscan Bruschetta ..... \$12

Grilled baguette slices topped with tomato bruschetta, asiago cheese, balsamic glaze

## Favorites

That New Burger ..... \$24.<sup>75</sup>

Soft cheddar bun, 8oz beef patty, bacon jam, double American cheese, crispy bacon, lettuce, tomatoes and our secret sauce

Spaghettini & Meatballs ..... \$28

Pasta tossed in roasted garlic tomato sauce, braised Italian meatballs topped with parmesan, fresh basil and pan bread

Braised Roast Beef Sandwich ..... \$23.<sup>50</sup>

Slow braised beef, horseradish cream, caramelized onions, Monterey Jack cheese, griddled sourdough bread served with au jus and fries

Peppercorn Steak Sandwich ..... \$34

8oz Sirloin with a brandy peppercorn cream sauce, served with fries and seasonal vegetables

Sante Fe Chicken Salad ..... \$24.<sup>50</sup>

Cajun chicken breast, avocado, corn, black bean, feta cheese, lime Ranch dressing

## Refreshing Treats

Mile High Ice Cream Cake ..... \$12

Espresso ice cream finished with toasted almonds, fudge and caramel sauce on an Oreo crust

Espresso Martini ..... \$12

Vodka, Kahlua, double shot espresso with demerara sugar