Salads
House Salad
Romaine lettuce, red onion, cucumbers, tomatoes, olives and cheese - $3
Arugula Salad
Arugula with fresh berries, roasted peanuts, feta cheese, and a house dressing - $5

Egg Dishes
Western Omelet
Ham, cheddar, peppers, and onions served with hash browns and toast - $8
Spinach and Feta Cheese Omelet
Three egg omelet with hash browns and toast - $8
Steak and Eggs
Two eggs, cooked to your liking, with steak, hash browns and toast - $14
Salmon & Eggs
Grilled wild salmon with eggs, toast and hash browns - $15
Crab Cake & Eggs
Jumbo lump crab cake in a sherry cream sauce with eggs, toast and hash browns - $15

Lunch Dishes
Braised Short Ribs
Slow cooked until they fall off the bone, finished with apple butter and pear gastrique. Served with crunchy fingerling potatoes and house or Caesar salad - $16
Wild Salmon
Pan seared wild salmon finished with a brown sugar reduction, served with a house or Caesar salad - $15
Fire Roasted Chicken Thigh
Fire roasted chicken thigh finished with sweet baby rays BBQ sauce, served with a house or Caesar salad - $13
Scallops Au Gratin
Four jumbo diver scallops seared and topped with cave aged gruyere cheese and herb bread crumbs, served with a house or Caesar salad - $14
Vegetable Penne
Zucchini, squash, onions and mushrooms tossed with roasted garlic in a creamy alfredo sauce, finished with herb butter and served over penne - $12

Desserts
Ask your server for the dessert selections of the week.