



All Entrees are served with the described accompaniments, house made artisan breads & seasoned butter. All full dinners are served with the described accompaniments your choice of house salad or soup of the day, house made Artisan Breads & Seasoned Butter. We Are Happy to Make Accompaniment Substitutions.

SEAFOOD

	Entree	Full Dinner
Grilled Salmon	\$15	\$18
<small>Served with Tomato Basil Hollandaise & Jasmine Rice Pilaf</small>		
Cedar Plank Salmon	\$16	\$19
<small>Mustard Dill Sauce, Rice Pilaf & Seasonal Vegetables</small>		
Fish & Chips	\$12	\$15
<small>Tender Fillets of Alaskan Pollock, Fried Crispy Golden Brown Served with Fresh House Chips, Tartar Sauce & Malted Vinegar</small>		
Coalfish Dore'	\$13	\$16
<small>Sautéed in Egg Batter with Lemon White Wine Butter Sauce, Served with Rice & Seasonal Vegetable.</small>		
Crispy Prawns	\$16	\$18
<small>Batter Crusted Prawns with Dipping Sauces served with Rice & Seasonal Vegetables</small>		
Paella	\$19	\$22
<small>Chicken, Clams, Mussels, Prawns, Salmon and Chorizo, Simmered in Saffron Rice</small>		
Garlic Prawns	\$17	\$20
<small>Prawns Sauteed in Butter & Garlic, Served with Rice & Seasonal</small>		

AMERICAN RANCH BEEF

	Entree	Full Dinner
Filet Mignon	\$32	\$35
<small>Seasoned & Grilled to Perfection with a Rich Demi Glace, Bearnaise, Potato Gratin & Seasonal Vegetables</small>		
Petite Filet Mignon	\$18	\$22
<small>Seasoned & Grilled to Perfection with a rich Demi, , Bearnaise, Potato Gratin & Seasonal Vegetables</small>		
Asian Skirt	\$17	\$21
<small>Marinated in a House Made Chinese Barbeque Sauce, Served with Wasabi Mashed Potatoes</small>		
Sweeny Steak	\$19	\$23
<small>Grilled USDA Choice Sirloin Steak, Glace de Veau, Crispy Onions, Garlic Mashed Potatoes & Seasonal Vegetables</small>		
Sirloin Steak	\$14	\$18
<small>Choice Sirloin Grilled to Order with Sautéed Mushrooms Served with Garlic Mashed Potatoes & Seasonal Vegetables</small>		
Black & White	\$19	\$23
<small>USDA Choice Filet Mignon, Two Giant Prawns with Glace de Veau Hollandaise, Garlic Mashed Potatoes & Seasonal Vegetables</small>		
Steak Diane	\$30	\$33
<small>Medallions of Filet Mignon Flambéed Tableside, Dijon Mustard, Mushrooms, Demi-glace & Brandy, Potato Gratin & Seasonal Vegetables</small>		

MORE RANCH CHOICES

	Entree	Full Dinner
Lamb Chasseur	\$14	\$17
<small>Cutlet of Lamb Sautéed with Garlic & Tomatoes Port Wine & served with Garlic Mashed Potatoes & Seasonal Vegetables</small>		
Lamb Dijonaise	\$14	\$17
<small>Dijon Crusted with a Mustard Demi, Garlic Mashed Potatoes & Seasonal Vegetable</small>		
Pork Marsala	\$10	\$13
<small>Loin of Pork Sautéed with Garlic & Mushrooms & Sweet Marsala Wine served with Garlic Mashed Potatoes & Seasonal Vegetables</small>		
Pork Toscana	\$11	\$14
<small>Sauteed with Artichoke Hearts, Mushrooms, Onions, Garlic and Peppers served with Rice & seasonal vegetable</small>		

POULTRY

	Entree	Full Dinner
Chicken Picatta	\$11	\$14
<small>Tender Cutlets of Chicken, Sautéed with Capers & White Wine, Finished with Butter Served with Rice Pilaf and Fresh Vegetables</small>		
Chicken Oscar	\$14	\$17
<small>Tender Cutlets of Chicken, Sautéed with Crab & Asparagus, Finished with Bearnaise Served with Rice Pilaf and Fresh Vegetables</small>		
Artichoke Chicken	\$12	\$15
<small>Tender Cutlets of Chicken, Sautéed with Artichoke Hearts & Mushrooms Served with Rice Pilaf and Fresh Vegetables</small>		

CHILDREN'S MENU

All Children's Meals include a Beverage Bread and Butter. If you have a special request please let us know.

Linguine	\$5.95
<small>Sauce Marinara or Alfredo Sauce</small>	
Burger	\$5.95
<small>Freshly Ground Beef with Cheese, served with Fries</small>	
Grilled Cheese	\$5.95
<small>White Cheddar on Home-made Focaccia, served with Fries</small>	
Chicken Strips	\$5.95
<small>Tender Breast cooked golden brown, served with Fries</small>	

PASTA

	Entree	Full Dinner
Shrimp Linguine	\$14	\$17
<small>Fresh Pasta with Prawns in a Garlic Cream Sauce</small>		
Chicken & Sun-dried Tomato Pesto	\$12	\$15
<small>Penne Pasta, Grilled Chicken in a Sun-dried Tomato Pesto Sauce</small>		
Pasta Fruit Di Mar	\$14	\$17
<small>Prawns, Clams, Mussels and Fresh Fish in an Herb Cream Sauce</small>		
Pasta Primavera	\$10	\$14
<small>Spring Vegetables with Fresh Pasta in a Light Cream Sauce</small>		
Cannelloni Ala Romano	\$11	\$14
<small>Beef & Pork Married with Rosemary & Ricotta & Two Sauces</small>		
New York Linguine & Clams	\$11	\$14
<small>Clams in a Buttery White Sauce</small>		