

Sparkling and Blush		
	Glass	Bottle
White Zinfandel, Beringer, California	10	30
Champagne, Moet & Chandon, France		100
Whites		
	Glass	Bottle
Chardonnay, Kendall Jackson, California	12	38
Chardonnay, Josh Cellars, California	10	32
Chardonnay, C.K. Mondavi, California	10	30
Chardonnay, Barefoot, California	9	26
Chardonnay, Layer Cake, California	9	22
Sauvignon Blanc, Robert Mondavi, California	11	35
Sauvignon Blanc, Seaglass, California	9	26
Riesling, Chateau St. Michelle, Washington	9	26
Riesling, The Hoque Cellars, WA.	9	26
Riesling, The Hoque Cellars, Late Harvest, WA	9	26
Pinot Grigio, C.K. Mondavi, California	9	26
Pinot Grigio, Mezzacorona, Italy	9	22
Moscato, Cavit, Italy	10	30
Reds		
	Glass	Bottle
Cabernet Sauvignon, Josh Cellars, California	12	36
Cabernet Sauvignon, C.K. Mondavi, California	10	30
Cabernet Sauvignon, Red Diamond, California	10	30
Merlot, Ferrari Carano, California		45
Merlot, Chateau St. Michelle, WA	11	34
Merlot, Rodney Strong, California	10	30
Merlot, C.K. Mondavi, California	10	30
Pinot Noir, Mark West, California	10	30
Pinot Noir, Clos du Bois, California	10	30
Malbec, Trivento, Argentina	10	30
Shiraz, Jacob's Creek, Australia	10	30



Specialty Cocktails

House Classic Cadillac: A timeless margarita made with silver tequila, fresh lime juice, sweet and sour, and Grand Marnier. Served in a salt-rimmed glass. 15

House Old Fashioned: Smooth Buffalo Trace bourbon with peach-infused brown sugar syrup and aromatic bitters. Rich, balanced, and slightly sweet with a warm peach finish. 15

Deadman's Bourbon: A bold, sophisticated blend of Buffalo Trace Bourbon, Hennessy Cognac, banana liqueur, aromatic bitters, and simple syrup, delivering rich notes of oak and caramel with a subtle touch of banana and a smooth, balanced finish. 17

Devil's Margarita A refreshing blend of 1800 Tequila, Triple Sec, fresh lime juice, and simple syrup, perfectly balanced for a smooth, crisp finish with a bright citrus kick. 15

Oogie Boogie Brew: A vibrant tropical blend of Malibu Coconut Rum, Midori Melon Liqueur, pineapple juice, and Blue Curaçao, creating a refreshing cocktail with sweet coconut, juicy pineapple, and a splash of citrus. 15

Jack's Midnight Martini: A rich and creamy blend of Tito's Handmade Vodka, Mr. Black Coffee Liqueur, and frozen cappuccino mix, creating a smooth, indulgent coffee cocktail with bold espresso flavor and a velvety finish. 15

Beer

Bud Light	6.50
Budweiser	6.50
Miller Lite	6.50
Coors Light	6.50
Coors Original	6.50
Michelob Ultra	6.50
Kilt Lifter	6.50
Blue Moon	7
Modelo Especial	7
Heineken	7
Corona Light	7
Corona	7



Appetizers

CRAB CAKES	23
Two jumbo crab cakes served with beurre blanc sauce and lemon crowns	
TEMPURA SHRIMP	18
Six lightly battered shrimp fried to perfection and served with peanut sauce and Chef's Asian dipping sauce.	
SHRIMP COCKTAIL	18
With spicy horseradish sauce and lemon wedges	
SPINACH ARTICHOKE DIP	14 19
Served with freshly baked pita chips	
SOUTHWEST CHICKEN SPRING ROLL	14
Sweet and spicy chili sauce served on the side	

Soup and Salads

TRADITIONAL HOUSE CAESAR SALAD	12
Crisp romaine, grated Parmigiano Reggiano cheese, and croutons.....with chicken, 18 with shrimp, 23**	
HOUSE SALAD	12
Crisp greens topped with applewood smoked bacon, cherry tomatoes, red onions, cucumbers, and choice of dressing	
CHEF'S SOUP OF THE DAY	13

TWO FOR \$65

Entrees available from 4PM to 6 PM

Choose from one of the entrées below. Two for \$65 entrees come with bread service, choice of house salad or Chef's soup, Chef's vegetable, and choice of one side. Add a mud pie, decadent chocolate cake, or tiramisu for 10

TOP SIRLOIN STEAK
A 6-ounce cut of top sirloin, seasoned and mesquite-grilled to perfection for a rich, smoky flavor

GRILLED PORK CHOP**
Served with sautéed mushroom demi-glace

CHICKEN PICCATA**
Topped with lemon wine sauce and capers

FETTUCCINE ALFREDO
Fettuccine served in a rich alfredo sauce with your choice of chicken or shrimp

SALMON
6-ounce hand cut filet. Mesquite-grilled, sauteed, piccata, or blackened

*** Our Two for \$65 menu is not available during holiday and special event nights. ***

Parties of 8 or more will be presented with one check. An 18% gratuity will be added to the final bill

Sides

Baked Potato	9
Macaroni and Cheese	9
Rice Pilaf	9
Garlic Mashed Potatoes	9
French Fries or Sweet Potato Fries	9
Add-Ons	
Four Jumbo Cajun or Scampi Shrimp	12
Sauteed Mushrooms	12
Sauteed Mushrooms and Onions	10
Maytag Bleu Cheese	8
Sauteed Onions	8
Cajun or Blackened Seasoning	5

Parties of 8 or more will be presented with one check. An 18% gratuity will be automatically added to the final bill.

** Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Peanuts, nuts, and other food allergens are present at this restaurant. Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the allergens identified by the FDA. Please inform your server or the manager if an individual in your party has a food allergy.

FALL HOURS

Closed Monday, Tuesday, and Wednesday
Thursday through Sunday | 4 PM - 9 PM

Come spend your fall evening with us!!

Entrées

Entrées come with bread service, choice of house salad or house soup, Chef's vegetable, and choice of one side

SLOW ROASTED PRIME RIB**	16 oz. 65	12 oz. 57
Prime grade cut served with au jus and creamy horseradish sauce		
RIBEYE STEAK**		64
16-ounce Prime cut ribeye		
NEW YORK STRIP**		62
16-ounce Prime cut, mesquite-grilled		
FILET MIGNON**	10 oz. 73	6 oz. 45
Prime cut, mesquite-grilled		
MESQUITE-GRILLED RACK OF LAMB		58
Tender rack of lamb, mesquite grilled to perfection with mint jelly and a rich demi-glace.		
FRESH FILET OF SALMON		48
10-ounce mesquite-grilled, sautéed, piccata, or wok-charred		
PARMESAN-CRUSTED CHICKEN		45
Double chicken breast coated with Parmesan and pine nuts and pan-seared		
HALF RACK OF BABY BACK RIBS		45
Slow roasted pork ribs finished over mesquite coals and served with BBQ demi-glace		
CHICKEN MARSALA		45
Double chicken breast sautéed with Marsala wine, mushrooms, and butter		
STEAK HOUSE BURGER**		27
Served with cheddar cheese, lettuce, tomato, grilled onions, and French fries. Add soup or a spring salad for 10		
SHRIMP SCAMPI		40
Sautéed shrimp in beurre blanc sauce and served over angel hair pasta		
ADD A LOBSTER TAIL		Market
Cold-water tail, served with drawn butter and lemon crown		

Beverages

Fresh Brewed Coffee	5
Soda	5
Milk	5
Iced Tea	5

Desserts

New York Cheesecake	16
Served plain or with your choice of strawberry, chocolate, or caramel sauce	
Mud Pie	14
Decadent Chocolate Cake	14
Tiramisu	14

Plate Charge	30
Choice of house salad or Chef's soup, choice of one side, and Chef's vegetable	