



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Quesadillas 14.95

pulled chicken, pinto beans, caramelized onions, roasted red peppers, four cheese blend, flour tortilla, shredded lettuce, pico de gallo, sour cream

Yum Yum Chicken 17.95

fried chicken, ginger fried rice, green onions, egg, edamame, wild mushrooms, yum yum sauce

Buffalo Chicken Sandwich 14.95

crispy chicken, buffalo sauce, lettuce, tomato, onion, blue cheese dressing, brioche bun, choice of side

Thai Chicken Pizza 14.95

sweet thai chili sauce, pulled chicken, mozzarella & provolone, pineapple salsa, bean sprouts, carrots, peanut sauce, cilantro, chopped peanuts

Featured Drinks

Modist Brewing Co. Teal Label Can 5

West Coast IPA 6.3% ABV

Strawberry Splash 11

gray whale gin, fresh strawberries, lime juice, lemon lime

PRIME RIB after 5pm

Friday & Saturday

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

Queen Cut 32.95 King Cut 39.95

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.