

entrées

SOUP OF THE DAY

menu changes daily

bowl 6.00

CHICKEN STRIPS

three strips, french fries and choice of barbeque or ranch dipping sauce

8.00

BUFFALO WINGS

celery and carrots served with bleu cheese dressing

10.00

NACHOS

aged cheddar, jalapeno, olives, guacamole and sour cream

8.00

FISH TACOS

two battered mahi mahi fillets, corn tortilla, vegetable slaw and cilantro

11.00

CHICKEN QUESADILLAS

grilled chicken, mushrooms and aged cheddar in a flour tortilla served with fresh salsa, guacamole and sour cream

10.00

PASTA PUTTENESCA

spicy tomato, olives, capers and parmesan cheese

12.00

grilled chicken 16.00

GRILLED SALMON FILLET

stir fried vegetables, jasmine rice, ginger, soy and citrus

20.00

FISH & CHIPS

batter-fried fish fillet of mahi mahi with tartar sauce and lemon

16.00

RIBEYE OF BLACK ANGUS BEEF

with aromatic butter and french fries

19.00

GRILLED HERB CHICKEN

garlic mashed potatoes, corn and queso fresco

17.00

burgers · sandwiches · salads

FIELD GREEN SALAD 8.00
queso fresco, avocado, tomato and lemon dressing

GRILLED SALMON SALAD 16.00
avocado, tomato, white corn and tortilla

GRILLED CHICKEN SALAD 14.00
apple, cranberries, walnuts and bleu cheese

CAESAR SALAD 8.00
crisp romaine, classic caesar dressing, parmesan and croutons

grilled chicken 12.00
grilled salmon 14.00

COBB SALAD 13.00
crisp romaine, chicken, tomatoes, chopped eggs, crumbled bleu cheese, bacon and avocado
choice of dressing

All burgers are made with Black Angus Beef or Grilled Chicken
Any burger can be substituted with a Turkey or Vegetable patty
Served with natural cut french fries tossed in sea salt and black pepper

COUNTRY CLASSIC BURGER 11.00
lettuce, tomato, red onion and choice of cheese

FIRESIDE WESTERN 12.00
tomato, bacon, cheddar, avocado and smoky chili mayo

COUNTRY BLEU 12.00
crumbled bleu cheese, bacon, red onion and barbeque sauce

SWISSHROOM 13.00
grilled mushrooms, caramelized onions with swiss cheese

TURKEY CLUB SANDWICH 12.00
choice of white or wheat toasted, romaine, tomato, aged cheddar, monterey jack and bacon

WARM FOCACCIA SANDWICH 10.00
marinated vegetables, tomato, pesto and mozzarella

grilled chicken 14.00

dessert

ICE CREAM OR SORBET	4.00
WARM CHOCOLATE BROWNIE ice cream and chocolate sauce	6.00
CHEESECAKE seasonal varieties	5.00

coffee & tea

SELECTION OF TEAS	3.00
ICED TEA	3.00
SODA	3.00
FRESH BREWED OR DECAFFEINATED COFFEE	3.00
HOT CHOCOLATE	3.00

draught beer

KARL STRAUSS	6.00
--------------	------

bottled beer

BUDWEISER (USA)	5.00
BUD LIGHT (USA)	5.00
COORS LIGHT (USA)	5.00
MILLER LITE (USA)	5.00
NEW BELGIUM RANGER IPA (USA)	6.00
NEWCASTLE (England)	6.00
GUINNESS (Ireland)	6.00
HEINEKEN (Holland)	6.00
CORONA (Mexico)	6.00
AMSTEL LIGHT (Holland)	6.00

cocktails

BLOODY MARY	9.00
Svedka vodka, tomato juice, horseradish & spice	
COSMOPOLITAN	9.00
Svedka vodka, Cointreau, lime & cranberry juice	
TENNESSEE LEMONADE	9.00
Jack Daniel's, Cointreau & lemonade	
NEGRONI	9.00
Campari, gin, sweet vermouth & orange	
MARTINI	9.00
vodka or gin, dry vermouth & olives	
MARGARITA	9.00
tequila, Cointreau & lime	
MOJITO	9.00
light rum, simple syrup, lime & mint	

liquors

VODKA/GIN	
ABSOLUT	7.00
ABSOLUT MANDARIN	7.00
ABSOLUT CITRON	7.00
ABSOLUT VANILLA	7.00
KETEL ONE	7.00
KETEL ONE CITROEN	7.00
SVEDKA	7.00
CHOPIN	8.00
GREY GOOSE	9.00
BEEFEATER	7.00
BOMBAY SAPPHIRE	8.00
TANQUERAY	8.00
RUM/TEQUILA	
JOSE CUERVO	7.00
PATRON SILVER	9.00
PATRON ANEJO	9.00
BACCARDI SUPERIOR	7.00
CAPTAIN MORGAN	7.00
MYERS'S ORIGINAL DARK	7.00
MALIBU	7.00
PARROT BAY	7.00
BOURBON/SCOTCH/BLENDS	
JACK DANIEL'S	7.00
SOUTHERN COMFORT	7.00
JOHNNY WALKER RED	8.00
JOHNNY WALKER BLACK	9.00
KNOB CREEK	9.00
GLENLIVET 12 YEARS	8.00
GLENLIVET 15 YEARS	9.00
CHIVAS REGAL	8.00

white wines

	bottle	glass
STELLA, Pinot Grigio delle Venezie (Italy) Clean and stylish, vibrant on the palate with fruit aromas of pears and citrus, balanced yet zesty acidity.	22.00	7.00
MONTEVINA, Pinot Grigio (California) Aromas of white nectarine and peach blossom, Bartlett pear, stone fruit flavor with hint of nutmeg spice, crisp acidity, no oak and very light color.	26.00	8.00
MAIN STREET, Chardonnay (Santa Barbara) Tropical flavors and great acidity, typical of Los Alamos Vineyards in Santa Barbara, silk finish with spice notes.	25.00	8.00
CLEAN SLATE, Riesling (Mosel, Germany) Ripe peach flavor, lime notes and an element of mineral imparted from the slate soil.	26.00	8.00
YEALANDS, Sauvignon Blanc (Marlborough, New Zealand) Straw yellow in color with a greenish hue, guava and fresh grass aromas and fresh herbs. Balanced with passion fruit, grapefruit with a racy acidity and mineral finish.	28.00	9.00
TILIA, Chardonnay (Mendoza, Argentina) Shows a straw - yellow color with light shades of green. The nose presents ripe tropical fruit aromas with citrus and floral notes. The mouthfeel is full and rich, with concentrated pear and fig fruit flavors with layers of vanilla and sweet spice from light oak aging. The finish is clean and fresh with bright, crisp acidity.		7.00

sparkling wine

ZARDETTO, Prosecco Brut, NV. (Veneto, Italy)	33.00	
---	-------	--

red wines

JARGON, Pinot Noir (California) Black cherry, berries, violets with smooth silky texture. Followed by mild tannins with structure and complexity.	24.00	8.00
LEYDA, Pinot Noir (San Antonio, Chile) Bright and intense, the fruit-driven bouquet boasts plum, cherry and soft smokiness. Fresh on the palate with cherry fruit, spices, and soft, sweet tannins.	28.00	9.00
CATENA, "Vista Flores" Malbec (Mendoza, Argentina) Dark violet color, rich and explosive with dark fruit intermingled with delicate floral notes and a touch of anise. The mouthful is ripe and juicy with black cherry and raspberry flavors layered with notes of spice cake and a touch of tobacco.	32.00	9.00
TILIA, Merlot (Mendoza, Argentina) Presents a dark violet color with reddish tones. The nose is full of ripe plum and cherry aromas with light notes of chocolate and toast. The mouthfeel is soft and gentle with excellent texture, showing jammy red fruit flavors and finishing with supple tannins and vibrant acidity.		7.00
TILIA, Cabernet Sauvignon (Mendoza, Argentina) Presents a dark purple color with ruby red tones. The nose is full of ripe red fruits, sweet spice and a touch of tobacco. The mouthfeel shows red currant and cassis fruit layered with notes of cedar and espresso bean the finish is soft and sweet, with fine grained tannins adding structure and length.		7.00
TILIA, Malbec (Mendoza, Argentina) Presents a dark purple color with violet highlights. The nose offers bright black cherry aromas with light floral notes and a touch of toast. The mouthfeel is full and rich, with ripe, concentrated cassis and black raspberry fruit flavors interwoven with a touch of chocolate and sweet spice from light oak aging. The finish shows ripe and silky tannins.		7.00

