

starters

TRADEMARK SHRIMP **SP**

Crispy, cornmeal crusted popcorn shrimp tossed in our signature creamy, spicy sauce (i.e. like a trademarked “bang bang” sauce) with just the right amount of kick, and served in a wonton cup on spring greens. 15

FRIED RISOTTO BALLS (ARANCINI) **SP**

House-made parmesan risotto tossed with mozzarella cheese, bread crumbs & fried crispy to perfection. Served with a side of delicious marinara. 14

SOFT PRETZELS

Four soft pretzel sticks with Chef Micky’s house-made, not-to-spicy mustard and a creamy poblano, smoked-gouda beer cheese sauce. 14
[+add two additional sticks - \$2]

MUSSELS

Tender mussels and Cajun sausage in a rich, smoked tomato butter, perfect for sopping up with a toasted baguette! 15

ROASTED PEPPER & ARTICHOKE BAKE

Roasted red and poblano peppers, Boursin, Parmesan, feta, spinach and artichokes baked & served with grilled baguette, pita crisps & tortilla chips. 13

IDAHO NACHOS **SP**

Seasoned waffle fries smothered in Cheddar & Jack cheeses, bacon and scallions. Served with sweet and spicy BBQ ranch. 14
[+add side of our smoked-gouda beer cheese - \$2]

Happy
NEW
YEAR

salads

POACHED PEAR SPINACH SALAD

Bacon, poached pear, candied walnuts, gorgonzola, and red pepper strips on a bed of spinach with a side of hot bacon vinaigrette. 16 *CHEF PROTEIN RECOMMENDATION: GRILLED CHICKEN*

GLUTEN FREE SELECTION

AVOCADO CAESAR SALAD **SP**

Crisp romaine with fresh avocado, Chef’s creamy Caesar dressing, croutons, grape tomato, red onion and shaved Parmesan. 16
CHEF PROTEIN RECOMMENDATION: GRILLED STEAK, SALMON, OR CHICKEN*

GLUTEN FREE SELECTION WITH NO CROUTONS

TRADEMARK SHRIMP SALAD **SP**

Crispy, golden shrimp coated in our signature creamy, spicy sauce (a.k.a. like a trademarked “bang bang” sauce), served with spring greens, cabbage, red bell peppers, crispy wontons, green onions with a side of sesame vinaigrette. 19

optional salad protein adds: **grilled steak* 7, salmon 7, or chicken 4; six sauteed shrimp* 6.5; chicken tenders 4**

pop, fizz, & cheers

MARTINI & ROSSI ASTI BUBBLES

Split of bubbly wine with sweet, delicate flavors of apple, melon, peach, and grapefruit. 8

N.A. GRUVI BUBBLY ROSE

Are you ready to start a dry January early or you’re the D.D. for the group tonight? Give this dealcoholized bubbly Rose in your very own split a try! 7

CHEERS TO ‘26 COCKTAIL

(a.k.a. The PARTY starter)
Toast to a great night with prosecco, Grand Marnier, and cranberry juice. 9.5

COPPOLA PROSECCO

A split of delicious sparkling citrus fruit and fresh finish. A perfect bubbly to celebrate the new year! 8

*May be cooked to order. **Notice: Consuming raw or under-cooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.”

[LIMITED QUANTITY AVAILABLE FOR SOME ITEMS]

entrees

ADD \$ CUP OF SOUP, HOUSE SALAD,
OR CAESAR SALAD OPTIONAL

CLASSIC PRIME RIB* SP

Enjoy a 14-ounce cut of our delicious slow-roasted Certified Angus Prime Rib, served with Au Jus, our house made creamy horse radish sauce and your choice of potato or fresh steamed vegetables. 38 [LIMITED QUANTITIES AVAILABLE - ORDER EARLY]

10 OZ. "KOBE BLACK" NEW YORK STRIP*

A delightful cut from Snake River Farms, grilled to your liking and served with choice of potato or steamed vegetables. Snake River Farms beef is American Wagyu - which is world renowned. 50 [LIMITED QUANTITIES AVAILABLE]

GLUTEN FREE SELECTION

8 OZ KOBE SIRLOIN*

Simple but delicious American Kobe steak, perfectly seasoned and served with your choice of fresh steamed vegetables or potato. 28

GLUTEN FREE SELECTION

12 OZ RIBEYE*

Quality aged hand-cut 12 ounce Angus ribeye grilled and served with your choice of potato or fresh steamed vegetables. 34

GLUTEN FREE SELECTION

DRY RUBBED BABY BACK RIBS SP

Chef Micky's delicious and tender, dry rubbed baby back ribs. Served with a side of our signature mango BBQ sauce and your choice of potato or steamed vegetables. 1/2 Rack 24 Full rack 32

GLUTEN FREE SELECTION

accessories

MOLASSES BBQ
SHRIMP

SMOKED GOUDA
BEER CHEESE

TRADEMARK
SHRIMP

HAYSTACK ONIONS

CARAMELIZED
ONIONS

TWO SCALLOP
SCAMPI

TOMATO
BACON JAM

GORGONZOLA
CRUMBLES

SAUTÉED
MUSHROOMS

PRETZEL CHICKEN

Chicken breast coated in crushed pretzel and topped with smoked gouda beer cheese, tomato bacon jam & scallions over mashed potatoes & veggies. 24

BALSAMIC CHICKEN

Grilled chicken breasts topped with sun-dried tomato pesto, an Italian five-cheese blend, drizzled with reduced balsamic and scallions. Served with garlic mashed potatoes & fresh steamed veggies. 25

GLUTEN FREE SELECTION

LEMON THYME SALMON RISOTTO SP

Grilled salmon served with lemon thyme risotto topped with chilled, grilled asparagus, kale, sun-dried tomatoes, parmesan flakes, and a champagne mustard dressing. 29 {OPTIONAL: Substitute eight sautéed shrimp for grilled salmon}

GLUTEN FREE SELECTION

SEAFOOD SCAMPI PASTA

Scallops, shrimp, clams, and langostinos (think if a lobster & shrimp had a baby), tossed in a scampi cream sauce with sundried tomatoes and spinach with spaghetti noodles. Served with a toasted baguette. 32

CORN-FLAKE CRUSTED WHITEFISH SP

Crispy house-made cornflake crusted whitefish, served over toasted almond lemon rice and sided with mango tartar sauce. 29

desserts

THE CHARLIE BROWN SP

Sweet, nutty, and loveable - just like it's namesake. Enjoy an huge slice of Chef's secret recipe with Oreo crust, chocolate ganache, peanut butter fluff, and creamy whipped topping. 8.5

WINTER CHEESECAKE

A slice of creamy vanilla cheesecake topped with salted caramel sauce, bourbon vanilla pears, and served with a winter spiced whipped cream. 8.5

PEANUT BUTTER CUP BROWNIES

Ghiradelli chocolate & Reese's peanut butter cup brownies served warm with vanilla ice cream, chocolate sauce, and whipped cream. 7.5

CRÈME BRULÉE

Rich, creamy vanilla custard topped with a contrasting layer of crispy caramelized sugar that is flamed to order. 7

GLUTEN FREE SELECTION