

ENTREES

Delmonico \$21

16 oz. chargrilled, trimmed Delmonico cooked to your liking.

Chicken Oscar \$25

Twin boneless breasts of chicken, sautéed, then topped with asparagus, lump crab meat and Béarnaise sauce.

BBQ Ribs & Shrimp \$29

A full rack of barbecued baby back ribs with skewered barbecued shrimp.

Grilled Salmon \$20

Lightly seasoned and grilled Chilean salmon filet drizzled with Dijon dill sauce.

Pesto Chicken Sandwich \$10

Grilled chicken breast with pesto, sun-dried tomatoes, lettuce and provolone cheese on a Brioche bun.

Southwest Burger \$12

6 oz. angus burger with Nick's homemade corn salsa, avocado, lettuce, cheddar cheese and a chipotle ranch sauce.

~ The above entrees are served with 2 sides of your choice: Red Mashed Potatoes, Roasted Vegetables, Tossed Salad, Coleslaw, Hand-Cut Fries, Spicy Fries (add \$1.00), Sweet Potato Fries (add \$1.00) ~

Butternut Squash Ravioli \$16

A favorite seasonal vegetable wrapped in pasta pillows, covered with a sweet nutmeg sauce and chunks of butternut squash. Served with garlic bread and your choice of one side.

Sweetheart Salad \$11

Spring mix with grilled chicken, fresh strawberries, roasted beets, red onion and red peppers, and served with a raspberry vinaigrette dressing.



Valentine's Specials (Served Feb 14th ONLY)



Entrees

Snowcapped Denver Filet \$44

10 oz. chargrilled Filet Mignon wrapped with Applewood smoked bacon then topped with sautéed crab meat & Béarnaise sauce.

Broiled Scallops \$24

Jumbo Sea Scallops seasoned and broiled.

16oz. Prime Rib \$22

Succulent, tender USDA choice prepared to your liking.

Appetizer

Portabello Mushroom \$7

Stuffed with a crab filling.

APPETIZERS

Smoked Trout \$9
French Onion Soup \$5

Vegetable Pot Stickers \$5
Coconut Shrimp \$7

DESSERT

Lziby's Vanilla Ice Cream
Homemade Dessert of the Week

DRINK SPECIALS

Ommegang Rosetta \$7.00

Pouring a mahogany-brown with a hint of red, this Cherry-flavored sour ale offers elegance, depth, complexity, and an intriguing interplay of tartness and sweetness.

Anderson Valley Winter Solstice \$5.75

Hints of toffee, spice, and caramel tease the senses making this the perfect ale to share with friends and family during the cold days and long nights of winter. 6.9% ABV.

Troegs Nugget Nectar \$5.75

Squeeze those hops for all they're worth and prepare to pucker up! Nugget Nectar Ale will take hophheads to nirvana with a heady collection of Nugget, Warrior and Tomahawk hops. 7.5% ABV \$5.5

River Horse Oatmeal Milk Stout \$5.75

A velvety smooth Stout brewed with oats and milk sugar that create a creamy finish over a dark malt base. 6.7% ABV.

Otter Creek Drip Drop Coffee Stout \$5.00

Developed alongside roasters in Middlebury, Vermont, Drip Drop features a full-bodied flavor profile rich with slightly sweet notes of chocolate and caramel derived from a heavy dose of dark malts while a touch of brown sugar reveals subtle notes of plum and vanilla. 5.6% ABV.

Comfortable Fuzzy Screw \$6.00

Southern Comfort, Peach Schnapps Fuzzy, Keystone Rail vodka Screw. Honestly...

Death by Sex \$6.00

We give you Keystone Rail vodka, Peach Schnapps, Amaretto, SoCo, Triple sec – the rest is up to you.

French Kiss Cocktail \$7.00

Pucker up with Chambord, Keystone Rail vodka, and Pineapple juice.

Sex on the Golf Course \$5.00

Keystone Rail vodka, Peach Schnapps, Cranberry and Orange juices bring a whole new meaning to a round of golf.

Sticky Nuts \$5.00

Honey and almonds... add alcohol and you have Wild Turkey American Honey and Amaretto.