



# Dinner Menu

## Appetizers

**Garlic Crostini Bruschetta** \$11.95  
Garlic rubbed crostini served with roma tomatoes, fresh basil with a drizzle of olive oil, sea salt and garnished with rosemary

**Tempura Calamari** \$13.95  
Pacific Ocean Squid, lightly fried to a golden brown served in rice paper bowl with cabbage and a sweet chili sauce on the side

**Buffalo Wings** \$10.95  
Six hot wings served with carrots, celery and ranch dressing and hot sauce on the side

**Southwest Chili Nachos** \$11.95  
Homemade southwest chili and tortilla chips topped with cheddar and mozzarella cheese, onions, olives tomatoes, jalapenos and cilantro served with guacamole and sour cream: Add Steak \$4 or Chicken for \$3

**Veggie Quesadilla** \$10.95  
Large flour tortilla filled with cheddar and mozzarella cheese, mushrooms, red onions and bell peppers served with black olive tapenade: Add Steak \$4 or Chicken for \$3

## Prime Rib

(Available only on Friday and Saturday)

Slow roasted USDA Prime Rib served with Chef's choice of potatoes and seasonal vegetables

Regular Cut 8 oz	\$21.95
Agave Cut 10 oz	\$26.95
Angeles National Cut 16 oz	\$34.95
Sunland-Tujunga Cut 20 oz	\$42.95

## Soup du Jour

Ask your server for details  
Cup \$4.95 Bowl \$6.95

## Southwest Chili

Cup \$4.95 Bowl \$6.95

## Fresh Garden Salads

**House Salad** \$10.45  
Crisp organic spring mix, cucumbers, heirloom tomatoes, kalamata olives, gold and red beets and panna granada cheese with your choice of dressing

**Barbeque Ranch Salad** \$13.65  
Grilled chicken with mixed greens tossed with kernel corn, black beans, diced tomatoes, tortilla strips, red onions, olives and cilantro in a creamy barbeque ranch

**Cobb Salad** \$15.95  
Crisp organic spring mix, chicken, bacon, bleu cheese, egg, kalamata olives, heirloom tomatoes and avocado with your choice of dressing

**Chicken Avocado Salad** \$13.45  
Baked chicken breast, romaine lettuce, heirloom tomatoes, red cabbage, candied walnuts, bleu cheese and avocado with your choice of dressing

## Entrees

Ask your server for daily specials

**Royal Agave Burger** \$16.45  
Top sirloin beef burger topped with iceberg lettuce, sliced tomato, a farm fresh fried egg, two slices of applewood smoked bacon, sliced avocado, onion, pickles and Thousand Island on a brioche bun

**Black Miso Salmon** \$19.95  
Miso glazed, pan seared Atlantic salmon served with fresh vegetables and white rice

**Fish and Chips** \$18.25  
Fillets of Lingcod dipped in a light beer batter and fried to a golden brown, served with crispy seasoned steak fries and tartar sauce

**Chicken Parmesan** \$13.95  
Breaded baked chicken breast served with marinara, fresh mozzarella and basil. served with a side of pasta and vegetables

**Ribeye Steak** \$24.95  
Charbroiled ribeye topped with a rosemary balsamic vinaigrette and mushroom glaze served with vegetables and mashed potatoes

**Rainbow Tortellini Chicken Alfredo** \$13.95  
Rainbow tortellini set in Alfredo sauce with spinach and chicken. Add Shrimp \$4.00

Please notify your server of any allergies