

# STARTERS & LATE NIGHT

Calamari  
with Lime Chipotle Sauce  
9

Grilled Asparagus  
with Bucheron Cheese  
9.50

Grilled Shrimp & Veggie Skewers  
12

Lemon Crab Cakes  
with Beefsteak Tomatoes and Tartar Sauce  
13.50

Beer Battered Onion Rings  
7

BBQ or Buffalo Wings  
9.50

Chicken Strips and Fries  
9.50

Chili and Cheese Nachos  
9.50

Carne Asada or Grilled Chicken Quesadilla  
9.50

Asiago Cheese Bread and Artichoke Dip  
5

## STARTER SALADS

Spinach Salad  
with Strawberries, Grapes,  
Burrata Cheese, Tossed with our  
Honey Lemon Dressing  
8

Classic Caesar Salad, 1930's Recipe  
with Homemade Croutons  
6

Mixed Greens  
with Choice of Dressing  
5

Chopped Salad  
with Lettuce, Tomato, Cucumber, Feta Cheese,  
Onions, Choice of Dressing  
6

Iceberg Blue Cheese Wedge  
6

## ENTREE SALADS

Far East Salad with Grilled Chicken Breast,  
Mandarin Oranges, Napa Cabbage, Ginger,  
Won Ton Strips Tossed with Oriental Dressing  
14

Charbroiled Herb Chicken Breast  
with Apple Slices, Blue Cheese Crumbles,  
Walnuts and Baby Greens  
14

Classic Caesar Salad, 1930's Recipe  
with Homemade Croutons  
10

Seared Ahi Tuna  
With Champagne Dressing  
and Baby Greens  
19

## MEAT ENTREES

Meatloaf  
on a Bed of Red Mashed Potatoes with Gravy  
16

16oz Rib Eye  
with Garlic Rub, Red Mashed Potatoes and  
Homemade Steak Sauce  
29

Carne Asada, Tortillas, Black Beans & Rice  
16

Grilled Chicken Breast  
over Brown Rice with Veggie Skewer  
14

Chicken Marsala or Cranberry Chicken Marsala  
15

Half Roasted Chicken  
with Red Mashed Potatoes  
13.50

12 Ounce Bone-In Grilled Pork Chop  
With our House Apple Sauce and Rice Pilaf  
21

Baby Back Ribs with Slaw and French Fries  
Half-15 Full-23

## SEAFOOD ENTREES

House Special Fish & Chips  
16

Fish Tacos – Sautéed or Baja Style  
Shredded Cheese, Black Beans, & Spanish Rice  
14

Linguine Seafood Pasta with Scallops, Shrimp,  
Salmon, and a White Wine Sauce  
20

Cedar Plank Roasted Halibut with Red  
Mashed Potatoes and House Special Sauce  
MP

Fresh Fish of The Day  
MP

Grilled Cedar Salmon with Pesto & Rice Pilaf  
19

## VEGETARIAN ENTREES

Grilled Vegetables Skewers Over  
Steamed Spinach and Brown Rice  
12

Portabella Mushroom Ravioli  
in White Wine Sauce  
12

Penne with Sundried Tomato,  
Artichoke and Goat Cheese  
14

Veggie Tacos with Black Beans/Brown Rice  
14

## FIVE DOLLAR SIDES

Veggie Skewers \* Fresh Seasonal Vegetables \* Brown Rice \* Rice Pilaf \* House Red Mashed Potatoes \*  
Pasta \* Garlic Steamed Spinach \* Grilled Asparagus \* House or Garlic Parmesan Fries \* Sweet Potato Fries

## BURGERS AND SANDWICHES

Spitfire *Classic* Burger – Beef or Turkey  
11

B-52 Bomber - Double Burger, Double Cheese, Double Onions, Bacon, Lettuce and Tomato  
16

Charbroiled Herb Chicken Breast - Served on Sourdough, Topped with Jack Cheese,  
Sautéed Mushrooms, Avocado, Lettuce, Tomato, Sour Cream and Served with Fries  
13

Veggie Glider - Roasted Red Peppers, Baby Spinach, Avocado, Tomato, Daichon Sprouts on Herb Focaccia with  
Pesto & Melted Cheese  
11

With Chicken or Roasted Turkey add \$3