

DINNER

Served 4pm - 8pm

Rib Eye Steak \$28

12oz steak grilled to order served with seasonal veggies & a baked potato.

Chicken Alfredo \$18

Penne pasta with chicken in a creamy Alfredo sauce served with garlic bread.

NY Strip Steak \$24

12oz Steak grilled to order served with vegetables & a baked potato.

Street Tacos \$17

Chicken or Steak street tacos with avocado, lettuce & onion, served with Spanish rice & a black bean salad.

Blackened Salmon \$19

Blackened salmon served with rice pilaf & seasonal veggies.

Drunken Noodles \$15

Wide Rice noodles with carrots, bell pepper, broccoli, green onion, fresh jalapeños & basil.
+\$4 chicken +\$5 steak

Small Plates

Seared Tuna Wontons \$12

Fried wontons topped with seared Ahi tuna, cilantro, green onion, sesame, jalapeño & soy glaze.

Garlic Parm Wedges \$8

Fried potato wedges tossed in garlic Parmesan sauce.

Loaded Fries \$8

French fries topped with sour cream, bacon, cheese & green onions.

Garden Salad \$10

Mixed greens, red onion, tomato, cucumber & choice of dressing.

Drinks

Espresso Martini \$12

Suerte tequila, espresso & coffee liqueur

Witches Brew \$12

Vanilla fireball, spiced apple cider, caramel, cinnamon sugar & ginger beer.

House Red Wine \$7/\$21

House White Wine \$7/\$21

Veranda Lambert \$12

Hendricks gin, elderflower, lemon & Sauvignon Blanc.

Desserts

Ice Cream \$5

Vanilla ice cream topped with seasonal gastrique.

Molten Chocolate Cake \$8

Decadent chocolate cake with molten center served with vanilla ice cream.

Chocolate Mousse \$6

Milk chocolate mousse topped with dark and white chocolate, berries and whipped cream.

Ice Cream Sandwich \$6

Freshly baked chocolate chip cookies with vanilla ice cream.