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- Steak Bites Skewered New York steak bites & a sweet Vidalia onion sauce 8.95
Artichoke Dip (Serves 2) Served with warm pita bread for dipping 6.95
Chips & Queso (Serves 2) Tortilla chips, queso dip, & salsa 4.95
Fried Asparagus Tempura fried & served with a Wasabi Ranch 5.65

~ SOUP & SALAD BAR ~

A selection of fresh, seasonal, & unique items
With Entrée 3.95 As an Entrée 9.95

~ SALADS & SANDWICHES ~

- Ahi Tuna Salad Spinach with raisins, almonds, onion, oranges, & a sweet chili dressing 12.95
Grilled Chicken Sandwich Lettuce, tomato, red onion & Ranch dressing 10.95
Caesar Salad Romaine, house-made croutons & shaved Parmesan 7.95 Add grilled chicken 3.00
PC Grill Burger Lettuce, tomato, red onion & choice of; Swiss, Cheddar, or Provolone cheese 9.95

~ ENTRÉES ~

- Filet Mignon 8 oz filet topped with fried onion, served with potato pancakes & a side of
 Bernaise sauce 25.95
Steak Jack Daniels Seared tenderloin medallions with Jack Daniels demi-glace, Shitake
 & Crimini mushrooms, & mashed potatoes 22.95
Surf & Turf 6 oz sirloin steak, tempura shrimp & a baked potato 18.95
Rotisserie Turkey Breast Hand carved & served with mashed potatoes & gravy 15.95
Pot Roast Home style pot roast with mashed potatoes, gravy & green beans 15.95
Salmon Cakes Served with polenta cakes & a Roasted Corn Dill sauce \$13.95
Almond Crusted Red Trout Almond crust, herb butter & rice pilaf 14.95
Bowtie Pasta ... Onions, toasted pine nuts, garlic, artichokes, fresh Basil, & a balsamic reduction 10.95
 Add Grilled Chicken 12.95 Add Shrimp 14.95
Baked Mac n' Cheese Orecchiette pasta & bread crumb topping 10.95
Tilapia Fish Tacos (3) Spanish rice, black beans, cabbage, pico de gallo & Cilantro-lime crema 12.95
Rotisserie ½ Chicken Adobe sauce & mashed potatoes 14.95
Lobster Mac n' Cheese Orecchiette pasta, lobster & bread crumb topping 15.95
Baby Back Ribs ½ Rack of pork ribs with brown sugar BBQ sauce, French fries & slaw 15.95
Stuffed Cider Pork Loin Cranberry apple stuffing & potato cakes 16.95
Tempura Shrimp (8) French fries & slaw 17.95
New York Steak Au Poivre 10 oz. steak dredged in Melange peppercorns, served with a brandy pepper
 sauce & a baked potato \$18.95



~ A 20% Gratuity will be added to parties of 6 or more ~

~ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness ~

DESSERT

Bananas Foster (Serves 2) Bananas & vanilla ice-cream, with a sauce made from butter, brown sugar, cinnamon & dark rum 7.95

Chocolate Layer Cake Layers of rich decadent chocolate cake 5.95

Chocolate Mousse A light serving of our silky smooth house-made chocolate mousse 2.95

Apple Crisp Fresh apples, cinnamon & our popular house-made granola, baked until crisp 2.95

Cheesecake New York style cheesecake with fresh seasonal berries 3.95

One scoop of Vanilla Bean ice-cream \$1.00

BOTTLED BEER

Budweiser 4.00
Bud Light 4.00
Coors Light 4.00
Miller Light 4.00
Amstel Light 5.00
Heineken 5.50
Cutthroat Pale Ale 5.50
Corona 5.00
Sierra Nevada Pale Ale 6.00
Sam Adams 7.00

DRAFT BEER

Budweiser 4.50
Bud Light 4.50
Heineken 5.00

~ Alcoholic beverage pricing is inclusive of all taxes

~ Inquire with your server about our seasonal selection available on draft

WINES BY THE GLASS

Salmon Creek Chardonnay 5.00
Beringer Chardonnay Stone Cellars.. 7.00
Folonari Pinot Grigio 10.00
Geyser Peak Sauvignon Blanc 12.00
Beringer White Zinfandel PVS 7.00
Salmon Creek Merlot 5.00
Salmon Creek Cabernet 5.00
Beringer Cabernet Stone Cellars 7.00

WINES BY THE BOTTLE

BLUSH

Beringer White Zinfandel PVS 28.00

CHARDONNAY

Salmon Creek 18.00
Penfolds Koonunga Hill 24.00
Beringer Stone Cellars 28.00
Columbia Crest 40.00
Kendall Jackson 46.00

OTHER WHITES

Folonari Pinot Grigio 32.00
Geyser Peak Sauvignon Blanc 40.00

MERLOT

Salmon Creek 18.00
Columbia Crest 29.00
Jacobs Creek
32.00
Parducci
38.00

CABERNET

Salmon Creek 18.00
Beringer Stone Cellars 24.00
Chateau St. Jean 38.00
BV Coastal 40.00

OTHER REDS

Red Bicycleette Pinot Noir 38.00
Rosemount Shiraz 38.00

SPARKLING

Segura Estates Brut 30.00
Gloria Ferrer Brut 53.00

