

APPETIZERS

Scallops		\$13.99
Pan seared sea scallops with Iowa cider bacon and wilted spinach		
Vegetable tray		\$4.99
Fresh, seasonal vegetables served with ranch & roasted garlic-Parmesan dressing		
Yellowfin tuna		\$12.99
Seared sushi-grade tuna loin over julienne vegetables with wasabi, ginger & sweet soy reduction		

SOUPS

Homemade Chili		\$3.99	\$5.99
Garnished with onions and cheddar cheese			
Soup of the day		\$3.99	\$5.99
Ask your server if tonight's selection is gluten-free			

SALADS

House salad		\$4.99	\$10.99
Romaine & iceberg tossed with julienne vegetables and roasted garlic-Parmesan (or choice) dressing			
Roasted almond salad		\$4.99	\$10.99
Romaine and iceberg lettuce with bleu cheese, seasonal apples, roasted almonds, red onion, and balsamic vinaigrette			
Top entrée salads w/ grilled chicken or grilled portabella			\$2.99
Grilled salmon*, scallops*, yellowfin tuna*, or sirloin steak*			\$4.50
Blue cheese, roasted garlic-parmesan			

ENTRÉES

Herb-roasted half chicken			\$14.99
With mashed potatoes & grilled asparagus			
Almond tilapia*			\$16.99
Tilapia baked with toasted almonds served with grilled asparagus, potato gateau & lemon-thyme beurre blanc			
The Jeff Western			\$24.99
A char-grilled 10oz beef tenderloin wrapped in Iowa cider bacon. Served with a cheesy hash brown cake			
De Burgo			
Choice of meat, seared in herbed-lemon-garlic butter served atop a giant grilled portabella cap with mashed potatoes			
6oz filet tenderloin*	\$22.99	Sea scallops	\$23.99
8oz chicken breast	\$15.99	Vegetarian	\$14.99
		(with grilled asparagus)	

GRILL

		Choice of potato & vegetable	
		All steaks choice or better, dry-aged beef and cut in-house	
6oz filet tenderloin*	\$19.99	12oz sirloin*	\$18.99
8oz chicken breast	\$14.99	Giant portabella caps	\$13.99
8oz salmon*	\$18.99	12oz New York Strip*	\$21.99

Vegetables

Grilled asparagus, julienne vegetables, sautéed mushrooms or chef's vegetables

Potatoes

Baked, mashed, hashed or gateau

Toppers

Add any toppers for \$.99 each

Peppercorn crust, blackened, blue cheese crumbles or lemon-thyme beurre blanc

Almond mascarpone cheesecake	\$5.50
Garnished with raspberry puree and fresh fruit	

*Consumer advisory: thoroughly cooking foods of animal origin such as beef, fish, eggs, lamb, poultry, or shellfish, reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.