

Appetizers



Fried Shrimp

Served with cocktail sauce and a fresh lemon wedge

6.95

Grilled Quesadilla

Chicken and cheese filled flour tortilla, grilled and served with salsa and sour cream

4.95

Side Salads



Caesar

Crisp Romaine lettuce topped with aged parmesan cheese, croutons and tossed in our house Caesar dressing.

4.25

Chopped Iceberg

Topped by blue cheese, red onion, chopped bacon, sliced eggs and diced tomatoes.

3.95

Baby Spinach

With goat cheese, dried cranberries and toasted almonds.

4.25

Soup



Homemade Chicken Rice

3.75

Soup Du Jour

Ask your server for details

3.75

Entrée Salads



Classic Caesar

Crisp Romaine lettuce tossed in our house Caesar dressing, topped with croutons and aged parmesan cheese and served with your choice of grilled chicken breast, salmon or shrimp.

12.95

Organic Baby Spinach Salad

Topped with goat cheese, dried cranberries, and toasted almonds. Served with your choice of grilled chicken breast, salmon or shrimp.

12.95

Avocado or Tomato Tuna Salad

A fresh California avocado or vine ripe tomato cut in half and topped with tuna salad and served with mixed greens, fruit salad, and cottage cheese.

11.95

Salad Dressing Selections



Caesar, Balsamic Vinaigrette, 1000 Island, Bleu Cheese,
Fat Free French, Fat Free Honey Mustard,
Fat Free Ranch, Fat Free Raspberry Vinaigrette,
and Fat Free Italian Roasted Pepper.

Entrees



All Entrees are accompanied by your choice of two sides:

Choices include: Sweet Potato, Baked Potato, Rice Medley, Mashed Potatoes, Sweet Potato Fries, French Fries, Onion rings, Sautéed Spinach, Corn, Carrots, Green Beans, Peas, Broccoli, Asparagus, or Vegetable du Jour.

Atlantic Salmon Filet

Pan seared and topped with a Dill-lemon Butter.

17.95

Grilled Beef N.Y. Strip Steak

Eight ounces of Sterling Silver upper choice strip steak grilled to your specifications and topped with a red wine-mushroom compound butter.

18.95

Grilled Twin Lobster Tails

Two, four ounce Canadian lobster tails grilled and served with a warm citrus butter.

22.95

Grilled Chicken Teriyaki

Grilled garlic-soy marinated breast of chicken, pineapple skewer and finished with a teriyaki glaze.

16.95

Broiled Colorado Lamb Loin Chop

One six ounce Lamb Loin chop cooked to perfection and served with mint jelly.

16.95

Linguine with a Marinara-Meat sauce

Hearty marinara meat sauce served over linguine with vegetable of the day

13.95

Bar Menu



Build Your Own Sandwich

Choose between turkey, tuna salad, or bacon, with your choice of American, Swiss, or Cheddar cheese and served with lettuce tomato and red onion. Served on your choice of Rye, Wheat or White bread and the side of your choice.

8.00

Balfour Sandwich

Your choice of a Grilled beef patty or Chicken breast, with lettuce, tomato and onion on a toasted bun with your choice of American, Swiss, Cheddar or Bleu cheese. Served with the side of your choice.

8.50

Tuna Melt

Tuna salad and melted Swiss cheese on Rye bread. Served with the side of your choice.

8.50

Grilled Tomato and Cheese Sandwich

Made with American cheese and sliced tomatoes on whole wheat bread and served with the side of your choice.

6.50

Fried Chicken

Three pieces of Fried chicken served with mashed potatoes, vegetable of the day and gravy

8.50

Turkey Wrap

Sliced Turkey, lettuce, tomato, bacon, avocado and ranch dressing wrapped in a flour tortilla and served with the side of your choice.

8.50

Your Choice of Sides Are:



French Fries, Fruit Salad, Cottage Cheese, Vegetable Du Jour, Onion rings or Sweet Potato Fries

Dessert Menu



Brownie Sundae
Home Style Carrot Cake
Dessert Du Jour
Pie Du Jour
3.75

Assortment of Ice Creams and Sorbets
Ask Your Server for Available Flavors
2.00

Wine Menu



Ask Your Server for a Full Bar Menu.

White Wine

Carlson Chardonnay \$5.50/Glass \$17.00/Bottle

Colorado-grown, off dry, fruity, medium-bodied and deliciously un-oaked. Enjoy the aromas of pear, green apple, lemon and honey.

Cline Viognier \$4.75/Glass \$14.00/Bottle

Cline's Viognier offers rich and distinctive aromas of pears, apricots, orange blossoms and honeysuckle.

Bolla Pinot Grigio \$3.75/Glass \$13.00/Bottle

Pinot Grigio has the fresh, summer fruit flavors of peaches and limes, with a taste that is soft, generous and well-balanced

Pink Truck Rose \$4.75/Glass \$14.00/Bottle

This exceptional blend exhibits berry and citrus aromas and strawberry, raspberry and pomegranate flavors that tantalize the palate. Juicy orange notes make for a delicious, bright finish.

Red Wine

Carlson Laughing Cat Red \$5.50/Glass \$17.00/Bottle

Carlson Vineyards' Laughing Cat Sweet Baby Red is a semi-sweet red blend which is primarily Merlot. This red wine is medium-bodied with aromas of raspberries and other berries.

Ruffino Chianti \$4.75/Glass \$14.00/Bottle

Chianti features a deliciously vinous bouquet, where the floral and fruity notes lead towards a finish of slightly spicy scents of wild cherry and hazelnuts. Medium-bodied, Chianti Ruffino is pleasantly fruity, harmonious and persistent.

Cline Mouvedre \$5.50/Glass \$17.00/Bottle

Ancient Vines Mourvèdre offers distinct chocolate characteristics and a luscious deep plum flavor. Tannins are soft with a substantial mouth-feel.

