

MARINATED GRILLED STEAK AND CHICKEN FAJITA served with sautéed onions, shredded cheese, peppers, flour tortillas, homemade guacamole, sour cream and salsa fresco.  
Spanish rice and refried beans.

BONELESS BREAST OF CHICKEN marinated in white wine, balsamic vinegar, extra virgin olive oil, garlic, cracked olives, sun dried tomatoes and plums, fresh herbs.  
Caesar salad and herbed potatoes.

OVEN ROASTED TOP ROUND OF ANGUS BEEF, sliced thin, served in a sweet onion broth.  
Pan roasted vegetables and green salad. Freshly baked rolls and butter.

LIME AND TEQUILA CURED ATLANTIC SALMON, seared over hot coals, served with roast corn and pepper chutney. Grilled seasonal vegetables and rolls.

THIN SLICED BREAST OF CHICKEN smothered in onions, mushrooms and Marsala wine.  
Texmati rice and roasted vegetables.

CLASSIC MEAT LASAGNA layered with fresh tomato basil Bolognese sauce.  
Mixed greens salad and garlic bread.

POT ROAST SLOW ROASTED WITH POTATOES, peas, pearl onions, mushrooms and carrots.  
Creamy mashed potato and house salad. Fresh rolls and butter.

GRILLED BEEF, CHICKEN AND VEGETABLE KABOBS served with Greek salad. Cracked grains and wild rice tossed with tomatoes and curry. Hummus with pita bread.

CITRUS MARINATED FLANK STEAK, grilled over hot coals, sliced thin, served with a smoked tomato aioli. Oven roasted rosemary potatoes and mixed green salad.

WOK-FRIED SOY MARINATED BEEF STRIPS with broccoli with chili.  
House special vegetarian fried rice. Crab puffs and egg rolls.

TEXAS GULF SHRIMP SAUCE PIQUANTE with mushrooms, peas, corn, tomatoes and roux served with Texmati rice and green beans.

ANCHO CRUSTED LOIN OF IOWA PORK, charred and sliced thin, served with a roast garlic sauce.  
Shell pasta stuffed with ricotta and spinach. Green salad.