

Lunch & Dinner

Salads, Sandwiches & Snacks

All house made sandwiches & burgers come with choice of fries or coleslaw, choose onion rings for \$1.00
Add bacon \$0.95 or cheese \$0.50 to any sandwich

	Caesar A traditional favorite prepared by our chef	\$8.95
add Grilled Chicken Breast \$3.95 add Colossal Shrimp \$6.95 add Fresh Grilled Salmon \$6.95 add Beef Tenderloin Tips \$7.95		
	Quinoa Salad Natures perfect grain with kale and garden fresh vegetables	\$8.95
	Cobb Salad Fresh mixed greens topped with grilled chicken breast, crispy bacon, boiled egg, cherry tomatoes, avocado, and bleu cheese crumbles with ranch dressing	\$11.95
	Red white & Bleu Salad Mixed greens with sliced apples, cranberries and Gorgonzola Bleu cheese. Served with grilled chicken breast and candied walnuts, tossed in a Dijon vinaigrette	\$10.95

DHL Build Your Own Burger **\$10.95**

Customize your burger with the following ingredients:
Choice of cheese: American, Swiss, chipotle cheddar, gorgonzola
Add-ons: Bacon 95¢ and Fresh Avocado \$1.50



Veggie Burger **\$9.95**

100% Vegan hand formed Burger. 100% Delicious. Made with barley, fresh carrot and celery

Philly Cheese Steak Sandwich **\$10.95**

Thinly sliced steak chopped on the grill then served on a Italian roll with grilled onions and provolone cheese

Reuben Sandwich **\$10.95**

Grilled corned beef on our home baked rye bread with Swiss cheese, sauerkraut and thousand Island dressing

Kalbi Short Rib Tacos **\$13.95**

Three soft tacos filled with marinated and grilled boneless Kalbi short rib garnished with our house made "Kogi" red pepper sauce, sour cream, toasted sesame seeds and Asian slaw


Chicken Wings with Gochujang or Classic Buffalo **\$9.95**

Spicy chicken wings served with ranch dressing and celery.

Shrimp Cocktail **\$9.95**

Half-Dozen JUMBO shrimp with our homemade cocktail sauce

Pasta Specialties

	Spaghetti Carbonara Traditional "charcoal-makers" pasta in a creamy sauce with bacon and imported Parmigiano-Reggiano cheese	\$12.95
	Fettuccine Alfredo Contains only the finest imported Parmigiano-Reggiano cheese, butter, heavy cream and pasta.	\$15.95
	Linguinni Alla Siciliana Spicy Scilian stlye pasta with roasted garlic, broccoli, spinach and olives. Anchovies are optional.	\$12.95
add Grilled Chicken Breast \$3.95 add Colossal Shrimp \$6.95 add Fresh Grilled Salmon \$6.95 add Beef Tenderloin Tips \$7.95		

Chicken Parmesan **\$12.95**

Breaded chicken cutlet lightly breaded and topped with five Italian cheeses and pomodoro sauce. Served with spaghetti

Spaghetti alla Bolognese **\$12.95**

Our secret Italian meat sauce recipe made only with freshly ground beef

Seafood Pasta Mamma Rosa **\$15.95**

Shrimp, scallops and mushrooms served with fettuccine and tomato cream sauce

Mamma Mia Meatball Spaghetti **\$12.95**

Mama's secret meatball recipe served over spaghetti and marinara sauce

Phad Thai **\$18.95**

Stir-fried linguine noodles with spicy shrimp and vegetables, Dragon style

Entrees

Great Steaks Chilled, never frozen, American Angus beef. Served char-broiled, pan-seared or teriyaki style

*Meats are char-broiled to perfection and served with your choice of French fries, mash potato or baked potato
Add sautéed mushrooms and onions to any steak for only \$2.50!*



Filet Mignon...\$31.95

New York Strip...\$23.95

T-Bone...\$26.95

Sirloin Steak...\$13.95

Rib Eye Steak...(10 oz) \$25.95 / King Cut (14 oz)...\$28.95

Steak Add-ons

Lobster Tail.....\$20.00

Fresh Salmon.....\$6.95

Colossal Shrimp.....\$6.95

Baby Back Ribs

Smoked slow and low and served packed with tender lip smacking flavor! Order your ribs wet or dry.

Full Slab....\$17.95

Half Slab....\$12.95



Grilled Salmon

Fresh North Pacific salmon seasoned and char-grilled to perfection

\$18.95



Grilled Salmon with Avocado, Cherry Tomato, and Corn Salsa

Char-grilled salmon served with a delicious southwestern style salsa guaranteed to pack every bite with flavor

\$21.95

Beer Battered Fish and Chips

Made with flaky white fish and our micro-brew batter, served with lemon, tartar sauce and traditional malt vinegar

\$11.95



Seafood Stir-Fry

Tender scallops and shrimp stir fried with celery, carrots, mushrooms and almonds served over steamed rice

\$15.95

LA Kalbi

Traditional marinated beef short ribs, char-grilled served with rice and kimchi

\$22.95

Tender Bone-in 12-ounce Pork Chop

Topped with an apple cider-balsamic reduction with hints of fresh garlic and onion. Served with your choice of mushroom and parmesan pesto risotto or mushroom and green pea mushroom potatoes.

\$19.95

Beef & Shrimp Stir-Fry

Tenderloin tips and large shrimp stir-fried with your choice of teriyaki or Thai sauce served over a bed of steamed rice with vegetables

\$21.95



Curried Lentils with Cashews

Spicy vegan lentil curry with carrots, celery, cashews, raisins and organic brown rice

\$12.95

Steak and Lobster Tail

Main lobster tail served with a juicy steak, potato and seasonal vegetables

\$29.95

Live Maine Lobster

Our Maine lobster is served with drawn butter & lemon includes our famous soup and salad

Market Price

Jumbo Shrimp Scampi

Our largest shrimp sautéed with butter and garlic, your choice of regular or spicy, served with pasta or rice

\$19.95



Teriyaki Chicken

Tender teriyaki glazed boneless chicken served with sauteed vegetables and steamed rice

\$11.95

Beverage Menu

Soft Drink Coke, Diet Coke, Sprite, Iced Tea, Lemonade

\$2.25

Juice Orange, Apple, Pineapple, Grapefruit, Cranberry

\$3.25

Coffee or Tea

\$2.25

Bottled Water

\$2.25

Acqua Panna Natural spring water

\$4.00

S.Pellegrino Sparkling natural mineral water

\$4.00

Just For Kids



Kidburger with Fries or "Sketti" with Meat Sauce

\$3.95

For kids 11 and under, dine-in only, please.

Daily Buffet




All You Can Eat



Variety of classic American dishes along with our pasta, soup and salad bar **\$13.95**

Complimentary Buffet for your children age 4 and younger with the purchase of a regular entree or buffet

Ages 5 to 11 are \$4.95

Salads

	Greek Salad Romaine lettuce, tomatoes, feta cheese, red onions, peperoncini, kalamata olives, cracked pepper, and our Greek dressing	\$8.95
	Caesar A traditional favorite prepared by our chef	\$8.95
	Grilled Squash Salad Kabocha squash, mixed greens, walnuts and gorgonzola with extra virgin olive oil	\$8.95
add Chicken Breast...\$3.95 add Salmon...\$6.95 add Shrimp...\$6.95 Add Beef Tenderloin Tips...\$7.95		

	Red White & Bleu Salad Mixed greens with sliced apples, cranberries and gorgonzola bleu cheese. Served with grilled chicken breast and candied walnuts, tossed in a dijon vinaigrette.	\$10.95
	Asian Sesame Chicken Salad Grilled chicken strips tossed with romaine lettuce, fresh cilantro, sliced almonds, sesame seeds, green onions, crispy wonton and Asian sesame vinaigrette	\$10.95

Sandwiches

All house made sandwiches & burgers come with choice of fries or coleslaw, choose onion rings for \$1.00

Add bacon \$0.95 or cheese \$0.50 to any sandwich

	Roast Beef Panini Slowly roasted and thinly sliced, our house roasted USDA choice beef top round is served on our parmesan crusted ciabatta roll	\$9.95
	Executive Club Smoked ham, breast of turkey, crisp bacon and cheese with lettuce, tomato and Dragon Sauce on an onion dill bun	\$9.95
	Grilled Chicken & Brie Sandwich Grilled chicken breast with brie cheese melted between sourdough bread	\$10.95
	Good Earth Sandwich Choice of dolphin safe albacore tuna or roasted chicken salad with avocado, lettuce and cucumber on a whole wheat pumpkin seed date roll	\$9.95
	Basil Pesto Ciabatta Sandwich Marinated and grilled egg plant, mushrooms, zucchini, bell peppers with basil pesto, served on ciabatta bread	\$9.95
	Meatball Focacia Parmesan Our home made meatballs on freshly baked focacia bread with marinara sauce, smothered in provolone and mozzarella cheeses	\$9.95
	Philly Cheese Steak Sandwich Thinly sliced chopped on the grill then served on a soft Italian roll with fried onions and provolone cheese	\$10.95
	Reuben Sandwich Grilled corned beef on our home baked rye bread with Swiss cheese, sauerkraut and thousand Island dressing	\$10.95
	Steak Quesadilla Sliced sirloin, caramelized onions, cheese mix, cilantro, sour cream and BBQ sauce	\$10.95





Wine by the Glass

WINES OF AMERICA

Bin Number	Red			Glass
	Cabernet Sauvignon			
120	Kendall Jackson	Sonoma	California	7
125	St. Francis	Sonoma	California	8
	Merlot			
142	Columbia Crest	Columbia Valley	Washington	7
	Pinot Noir			
152	Jekel	Santa Barbara	California	10
155	Willamette Valley Vineyard	Willamette Valley	Oregon	11
	White			
	Chardonnay			
163	Kendall Jackson	Sonoma	California	7
164	St. Francis	Sonoma	California	8
165	Heitz Cellar	Napa	California	8
	Riesling			
181	Chateau Saint Michelle	Columbia Valley	Washington	6
	Sauvignon Blanc			
236	Starborough		New Zealand	6



WINES OF AMERICA

						.375 Bottle	.750 Bottle
Red	Cabernet Sauvignon				Glass		
Bin	120	Kendall Jackson	Sonoma	California	7		29
Number	121	St. Francis	Sonoma	California	8		39
	122	Robert Mondavi	Napa	California			49
	123	Clos Du Val	Napa	California			69
	124	Heitz Cellar	Napa	California			59
	125	Silver Oak	Napa	California	1.5 L	350	139
	126	Dunn Howell Mountain, 2000	Napa	California			89
	127	Chateau Montelena Estate	Napa	California			199
	128	Groth, Reserve	Napa	California			169
	129	Cardinale	Napa	California			279
		Meritage Cabernet Blend					
	130	Franciscan Magnificent	Napa	California			48
	131	Trinchero Forte Estates	Napa	California			98
	132	Opus 1	Napa	California			344
		Merlot					
	143	St. Francis	Sonoma	California			38
	145	Cakebread Cellars	Napa	California			89
	146	Robert Mondavi	Napa	California			48
	147	Freemark Abbey	Napa	California			49
		Pinot Noir					
	152	Jekel	Santa Barbara	California	10		42
	153	Meiomi	Central Coast	California			35
	154	Robert Mondavi	Napa	California			48
	155	Willamette Valley	Willamette Valley	Oregon	11		46
	156	Domaine Serene Cuvee	Willamette Valley	Oregon			66
		California Reds					
	133	St. Francis Zinfandel	Sonoma	California			39
	134	Heitz Cellar Zinfandel	Napa	California			39
	137	Paraduxx	Napa	California			69

						.375 Bottle	.750 Bottle
White	Chardonnay				Glass		
Bin	163	Kendall Jackson	Sonoma	California	7		27
Number	164	St. Francis	Sonoma	California	8		31
	165	Heitz Cellar	Napa	California	8		33
	168	Freemark Abbey	Napa	California			42
	169	Cakebread cellars	Napa	California			59
		California Whites					
	173	Groth Sauvignon Blanc	Napa	California	7		27
	175	Fetzer Pinot Grigio		California	6		22
		Riesling					
	181	Chateau Saint Michelle	Columbia Valley	Washington	6		22

Red WINES FROM AROUND THE WORLD

	220	Chateauneuf-du-Pape, Guigal	Rhône Valley	France			72
	221	Tignanello, Antinori	Toscana	Italy			189
	223	Luce	Montalcino	Italy	1.5 L	299	139
	224	Amarone, Tommasi	Valpolicella	Italy			59
	225	La Serre Nouve, Ornellaia	Bolgheri	Italy			79
	226	Finca Valpiedra, Cantos	Rioja	Spain			26
	227	Ornellaia 2009	Bolgheri	Italy			225
	228	Bordeaux, Château d'Issan	Bordeaux	France			169
	229	Bordeaux, Chateau Talbot	Bordeaux	France			119
	230	Red Blend, Kilikanoon	Killerman's Ru n	Australia			39
White							
	233	Riesling Spatlese, Schmitt Sohne	Mosel	Germany	6		24
	235	Sauvignon Blanc, Kim Crawford	Marlborough	New Zealand	7		29
	236	Sauvignon Blanc, Starborough	Marlborough	New Zealand	6		24
Champagne							
	314	Cordoniu Cava Brut	Catalonia	Spain	7		24
	315	Schramsberg	Napa	California		28	49
Sweet Wine							
	321	Moscato, Dezzani		Italy	6		19
	325	Malvasia Red, Dezzani		Italy			19