

Late Night Menu

Starters

Fried Calamari

Tender Calamari Rings lightly seasoned and
Served with Cocktail and Cajun Tartar Sauce 10.95

Spinach Artichoke Dip

A blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese
with a touch of Cream, Served warm with Crostini 11.95

Trio of Hummus

Sun-Dried Tomatoes, Kalamata Olive and Traditional Hummus,
Served with Grilled Flat Bread and Cucumbers 8.95

Chicken Quesadilla

Grilled Chicken Breast, Melted Cheddar Cheese,
Cilantro, Salsa, Guacamole and Sour Cream 13.95

Seared Ahi Tuna Sashimi

Sashimi Style with Pickled Cucumber, Fried Spinach,
Wasabi, Pickled Ginger and Soy Sauce 14.95

The Grill Chopped Wedge Salad

Chopped Iceberg Lettuce, Crumbled Bleu Cheese,
Bacon, Tomatoes and Red Onion in a Creamy Bleu Cheese Dressing 9.95

Entrees

Angel Hair Pasta Pomodoro

Topped with Chopped Fresh Tomato, Garlic, Basil and Extra Virgin Olive Oil 14.75

Chicken Pot Pie

Fresh Chicken, Carrots, Onions Peas and Mushrooms, Topped with a Flaky Crust 17.95

Chicken Piccata

Tender Chicken Breast Medallions, Topped with a Lemon Butter Caper Sauce,
Served with Red Skin Mashed Potatoes and Vegetable 19.50

Pan-Seared Idaho Trout Amandine

Fresh Idaho Trout Pan-Seared , Topped with a Toasted Almonds and
Lemon Butter Sauce with Herbed Brown Rice and Vegetable 18.95

Baja Style Fish and Chips

Cod Fillet Dipped in Beer Batter, Served on a Bed of Shoestring Fries
with Remoulade Sauce, Malt Vinegar and Peanut Cole Slaw 16.95

Charbroiled Rib Eye Steak

16 oz. Angus Beef Aged 28 Days
Served with Shoestring Fries and Vegetable 32.50

Pepper Bacon Burger

1/2 lb. *Certified Angus Beef* with Double Cheddar Cheese and Pepper Bacon,
Served with Shoe String Fries and Thousand Island Dressing 14.95