



shared & smalls

- >**Charcuterie & Cheese Board** - Chef's selection of imported cheese and meats with fresh grapes, crostini & lavash cracker bread- \$15
- >**Hummus, Red Pepper Coulis & Pita Chips** - House made hummus roasted red pepper coulis & oven toasted pita- \$13
- Chicken Wings** - 10 count of wings tossed in your choice of sauce, sweet Baby Ray's BBQ, mild, medium or desert blazing, served with blue cheese or ranch dressing & celery sticks- \$13
- Shrimp Mini Tacos** - Chipotle creamed shrimp, mango avocado salsa, shredded cabbage (3 tacos) - \$14
- >**Quesadilla**- Pulled roasted chicken, roasted peppers, jack and cheddar cheese, pico de gallo, sour cream, & fresh guacamole- \$12
- >**Fish Tacos** - 2 soft tacos with seared catfish filet, shredded cabbage, cilantro, lime & salsa fresca- \$14
- Nachos Grande** - House-chili, jalapeno's, melted jack & cheddar, sour cream, guacamole & pico de gallo- \$13
- Chicken Tortilla Soup** - Hominy, pulled chicken, roasted green chili, red bell peppers, vegetables, tortilla strips, cilantro, green onion & a lime wedge.
- Ladle of The Day** - Please ask your server for the chef ladle of the day.

ladles - small 8oz. \$9, large 16oz.- \$12

desert flats

- >**Serrano Ham, Fig Jam, Arugula & Goat Cheese**- \$14
- >**Black & Blue, Filet Mignon, Crumbled blue cheese, Caramelized Onion & Arugula**- \$15
- >**Margarita, Fresh Basil, Tomato & Mozzarella**- \$13

greens

- >**Caesar**- Caesar dressing, cut romaine, shaved parmesan reggiano & house made croutons- \$11
- *Add grilled chicken -\$5 or salmon- \$7
- Cobb**- Hard boiled egg, avocado, crumbled bleu, diced bacon, cilantro grilled chicken & cherry tomatoes with lime vinaigrette- \$13
- Prickly Pear Shrimp** - Baby butter lettuce, sliced mangos, avocados, queso fresco, pumpkin seeds & cilantro lime vinaigrette- \$17
- Greek**- Mesclun greens, feta cheese, toy box tomatoes, Kalamata olives, sweet onion, roasted red pepper, cucumber & pepperoncini's with sweet basil vinaigrette- \$14
- Asian Chicken Salad Wraps**- Bibb lettuce cups filled with sesame ginger chicken, carrots, cashews, green onions, edamame, mandarin oranges & chopped cilantro with miso sesame dressing- \$16
- Southwest**- Mixed field greens, grilled chicken breast, diced tomatoes, black beans, roasted corn, avocado, red peppers & cotija cheese with cilantro lime vinaigrette- \$16

breads

all breads are served with fresh fruit or French fries

- >***Icon Burger**- Prime beef L.T.O., brioche bun, and you select: Bacon, guacamole, jalapeno's, blue, cheddar, provolone, Pico de gallo or poblanos- \$16
- >**Grilled Chicken**- Brioche, lime aioli, guajillo pepper, rustic pico, pepper jack cheese & guacamole- \$15
- >**Multi Grain Club**- Roasted breast of turkey, swiss cheese, bacon, Lettuce, sliced tomatoes & mayo- \$14
- >**Buffalo Chicken Wrap**- Fried Chicken Tenders tossed in buffalo sauce, romaine lettuce, season dressing, wrapped in flour tortilla- \$15
- Fish & Chips**- Beer battered cod, fresh cut fries, malt vinegar & tartar sauce- \$17

Vegetarian Burgers Available Upon Request

main entrees

all main entrees are served with roll & butter and house salad with choice of dressing.

- ***Steak Diane**- Filet Medallions, shallots, garlic, dijon, mushroom demi, asparagus & Yukon mashed- \$37
- Seared Mahi Mahi**- Pineapple melon salsa, saffron risotto, Vegetable medley & citrus beurre blanc- \$27
- Chicken or Beef Enchiladas**- 3 enchiladas topped with guajillo chili or chile verde sauce, with spanish rice, pico de gallo, sour cream & guacamole- \$21
- >**Fajitas**- Chicken or Beef, soft tortillas, roasted peppers, onions, pico, sour cream & guacamole served with Spanish rice- \$21
- Roasted Vegetable Enchiladas**- Enchiladas with spinach, roasted peppers, grilled Portobello, cotija cheese, tomatillo green chili sauce, guacamole, pico, sour cream & spanish quinoa pilaf- \$19
- Southwest Chicken Linguini**- Grilled chicken, poblano chiles, oven marinated tomatoes, in poblano cream alfredo & parmesan cheese- \$24

sweet treats

- Banana Split**-Vanilla, Chocolate and Strawberry Dryer's Ice Cream, Chocolate and Raspberry Sauce, Whipped Cream, Chopped Nuts & Cherries.
- Wild Berries Bread Pudding**- Crème Anglaise & Vanilla bean Ice Cream.
- Chocolate Lava Cake**- Raspberry Sauce & Vanilla Ice Cream.
- Homemade Cheesecake**- Graham Cracker Crust & Fresh Berries.
- Mud Pie**- Oreo Cookie Crust, Chocolate Ice Cream, Vanilla Ice Cream & Fudge Topping.

\$11



***ITEMS MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SHELLFISH, MEATS, POULTRY, PORK OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.**

ANY ITEM WITH A > NEXT TO IT CAN BE MADE GLUTEN FREE UPON REQUEST.