



APPETIZERS 10

Antipasto \$13.99

House selected meats, cheese and accoutrements

Baked Spinach and Artichoke Dip \$11.99

Served with toasted baguette

Steamed Mussels \$13.99

White wine and bruschetta tomato sauce

Chicken Wings \$12.99

Buffalo Style or BBQ twelve jumbo wings served with ranch or blue cheese

Beer-Battered Calamari \$11.99

Served with a roasted red pepper aioli

Gnocchi Bites \$10.99

Seared potato dumplings served with three dipping sauces

Sweet Potato Fries \$6.99

Served with a chipotle dipping sauce

Crab-Filled Portabella \$12.99

Portabella mushroom cap filled with crab cake and baked. Served over a tarragon dijon cream sauce

Caprese \$9.99

Sliced yellow and red tomatoes, fresh mozzarella, fresh basil, olive oil and balsamic glaze

Bruschetta \$10.99

Freshly chopped tri-colored tomatoes, onion and garlic, topped with fresh basil. Served with toasted bread

SALADS 9

Antipasto Salad \$12.99

Salami, pepperoni, prosciutto, fresh mozzarella, parmesan, red pepper and artichoke with house vinaigrette

Grilled Steak Salad \$14.99

Angus beef tender, tomatoes, crispy bacon, red onions and crumbled blue cheese in a balsamic vinaigrette

Mediterranean Chop Salad \$11.99

Red onion, tomato, kalamata, cucumber, banana peppers, feta cheese and red wine vinaigrette

Southwestern Chicken Salad	\$13.99
Blackened chicken, crispy tortilla strips, Jack cheese with corn & black bean salsa in a chipotle dressing	
Spinach Salad	\$11.99
Crumbled blue cheese, dried cranberries, toasted almonds, red onions, tomato and balsamic vinaigrette	
Seared Tuna Salad	\$14.99
Fresh cucumbers, Daikon radish sprouts, red peppers, red onions and wonton strips with a carrot ginger vinaigrette	
Italian Grilled Bread Salad	\$10.99
Artichoke, toasted pine nuts, grilled baguette, tomato, parmesan cheese and pesto dressing	
Coconut Chicken Salad	\$13.99
Coconut crusted chicken, tomato, red onion, mandarin oranges, sliced almonds, sweet chili dressing	
Classic Caesar Salad	\$9.99
Homemade with croutons and parmesan	

HOMEMADE SOUPS 4

Half Salad and Soup	AVAILABLE OPTIONS
Choice of salad: Caesar, Italian Grilled Bread, Spinach or Mediterranean	\$9.99
	Substitute French Onion Soup For: \$2.00
Soup of the Day	AVAILABLE OPTIONS
	Cup: \$3.99
	Bowl: \$5.99
House Soup	AVAILABLE OPTIONS
Kale leaves, white beans, Andouille sausage	Cup: \$3.99
	Bowl: \$5.99
French Onion	\$5.99
Baked in a crock, crouton, melted Swiss	

SANDWICHES 16

Reuben	\$12.99
House-made corned beef, sauerkraut, Swiss and Russian dressing on marble rye. (Try it with turkey)	
Jimi's Patty Melt	\$11.99
Angus chuck, Swiss and cheddar cheeses and sauteed onions on marble rye	
Crab Cake Sandwich	\$11.99
Grilled focaccia, red pepper aioli, tomato, fresh greens	
Marilou's Pan-Fried Meatball	\$11.99
Meatball patty topped with Sunday gravy and mozzarella, served on toasted brioche bun	

Old School Sausage and Peppers

\$10.99

Spicy grilled Italian sausage covered with onions, peppers and Sunday gravy served on a hoagie roll

Chicken Ciabatta

\$11.99

Grilled chicken topped with prosciutto, provolone, fresh greens, tomato and pesto aioli on grilled ciabatta bread

Jalapeno Turkey Melt

\$11.99

Sliced turkey, Swiss cheese, salami, jalapeno relish, tomato and fresh greens on sourdough

Sicilian Muffaletta

\$11.99

Smoked ham, genoa salami, provolone cheese, tomato and fresh greens, served on toasted focaccia with an olive tapenade

House Burger

AVAILABLE OPTIONS

Hand-pattied 1/2 pound Angus beef burger on a toasted brioche bun

\$11.99

Add Cheese, Bacon and Mushrooms (Each):

\$0.99

Fish Tacos

\$11.99

Mahi Mahi, blackened or fried. Served on flour tortillas with nappa cabbage slaw and jalapeno aioli

Italian Grilled Cheese

AVAILABLE OPTIONS

Fontina cheese, tomato marmalade, fresh greens and cheddar on sourdough

\$8.99

Add Prosciutto For: \$1.00

The Midway

\$13.99

Shave prime rib and pastrami with provolone and banana peppers on a hot au jus soaked baguette

Chicken Cordon Bleu

\$11.99

Hand-breaded chicken breast, cobb smoked ham, Swiss cheese, honey dijon on ciabatta

Black Bean Burger

\$10.99

House-made vegetarian patty topped with cheddar cheese and chipotle aioli on a toasted brioche bun

The Classic Philly

\$12.99

Shaved prime rib topped with sauteed red pepper, mushroom and onion with melted provolone. (Try it with chicken)

Club Sandwich

\$12.99

Toasted triple decker with ham, turkey, bacon, cheddar, provolone, lettuce, tomato and mayo stacked within slices of white bread

ENTREES 16

Fettuccine Alfredo

Wide fettuccine noodles with homemade alfredo sauce and parmesan

AVAILABLE OPTIONS

\$15.99

Add Chicken For: \$4.00

Add 5 Shrimp For: \$7.00

Linguine with Clams

Tossed with bruschetta tomatoes and parmesan in a creamy white wine sauce

\$16.99

Guinness Battered Fish and Chips

Cod fillets hand-battered and fried with fries and tartar sauce

\$13.99

Chicken Piccata

Tender chicken sauteed in lemon caper butter sauce, served over linguine

AVAILABLE OPTIONS

\$16.99

With Salmon For:

\$19.99

Mostaccioli

Topped with our famous Sunday gravy with your choice of meatballs or Italian sausage

\$14.99

Shrimp Fra Diavolo

Angel hair pasta mixed with spicy Sunday gravy and pan-seared jumbo shrimp

\$18.99

Rustic Pork Ragu

Slow-simmered pork and vegetables in tomato sauce over potato gnocchi and topped with parmesan cheese

\$15.99

Seared Gnocchi

Served in a creamy alfredo sauce with peas, prosciutto and shaved parmesan cheese

\$16.99

Cozze con Sazitza

Fettuccine pasta with Italian sausage, mussels and bruschetta tomatoes tossed in a creamy white wine sauce

\$17.99

Chicken Parmesan

Breaded chicken breast, melted mozzarella cheese and Sunday gravy on fettuccine

\$15.99

Chicken and Veggies

2 grilled chicken breasts and sauteed veggies

\$16.99

Deep Dish Lasagna

House made specialty!

\$15.99

Pesto Salmon

Grilled salmon fillet over steamed spinach and bacon with pesto

\$17.99

Honey Pecan Glazed Salmon

Served with sauteed veggies and seasoned rice

\$19.99

Grilled Mahi Mahi

Parmesan polenta, sauteed spinach, bruschetta tomato and white wine butter sauce, balsamic reduction

\$18.99

Steak Madeira

Angus beef tender, creamy Madeira wine and portabella mushroom sauce served with crumbled blue cheese polenta

\$20.99

DESSERTS 4

Homemade Cheesecake	\$6.99
Ask your server for today's flavor	
Tiramisu	\$6.99
Served with Kahlua cream sauce	
Sorbet or Gelato	\$4.99
Ask your server for flavors	
Jimi D's Brownie Sundae	\$6.99
Ghiradalli double chocolate brownie, vanilla ice cream, fudge sauce, whipped cream and cherry on top	

DRINK SPECIALS 5

House Wines	\$6.00
Well Drinks	\$4.00
\$1 off All Tap Beers	
Busch Light Pitchers	\$12.00
Domestic Buckets	\$16.00

FOOD SPECIALS 11

Sweet Potato Fries	\$5.99
Chipotle Aioli	
Cheese Flatbread	\$5.99
Garlic Oil, Mozzarella, Sunday Gravy	
Beer Battered Calamari	\$8.99
Roasted Red Pepper, Lemon Aioli	
Sausage & Pepper Flatbread	\$7.99
Mozzarella, Sunday Gravy	
Buffalo Chicken Wings (6)	\$5.99
Bruschetta	\$7.99
Toasted Bread	
Spinach Artichoke Dip	\$8.99
Toasted Baguette	
Steamed Mussels	\$9.99
White Wine, Garlic, Bruschetta Tomatoes	
Fried Dill Pickles	\$4.99
Ranch	

Pan Seared Ahi Tuna **\$9.99**

Carrot Ginger Napa Slaw, Crispy Wonton, Soy

Black Bean Cakes **\$7.99**

Mixed Greens, Chipotle Aioli, Jalapeno Relish, Lime

MARTINIS 8

Sammy Davis Jr. **\$10.00**

Vanilla Vodka, Dark Chocolate Liqueur, Irish Cream, Hazelnut Liqueur, Fresh Brewed Espresso

The Dirty **\$9.00**

Premium Vodka, Olive Juice, Blue Cheese Olive

Almond Joy **\$9.00**

Coconut Vodka, Dark Chocolate Liqueur, White Chocolate Liqueur, Hazelnut Liqueur

Caramel Apple **\$7.00**

Vanilla Vodka, Sour Apple Schnapps, Butterscotch Liqueur

Pomegranate and Pear **\$9.00**

Pear Vodka, Pomegranate Liqueur, Peach Schnapps, Orange Juice

Ruby Red **\$8.00**

Citrus Vodka, Pink Grapefruit Liqueur, Orange Juice

Sun-Kissed **\$9.00**

Orange Vodka, Orange Liqueur, Orange Juice, Lemon-Lime Soda

Italian Lemonade **\$8.00**

Citrus Vodka, Limoncello, Lemonade

HOUSE COCKTAILS 7

Old Fashioned **\$9.00**

Rye Whiskey, Orange Simple Syrup, Bitters, Cherry

Blue Mule **\$8.00**

Blueberry Vodka, Ginger Beer, Lime, Blueberries

Jalapeno Tequila Sour **\$8.00**

Blanco Tequila, Fresh Jalapeno, Sour Mix, Lemon-Lime Soda, Orange Juice

Grain & Grape **\$7.00**

Whiskey, Pineapple Juice, Orange Juice, Red Wine Float

House Red Sangria **\$9.00**

House Cabernet, Peach Liqueur, Apple Liquor, Coca-Cola, Pineapple, Orange Juice

Cucumber Ginger Gin Fizz **\$8.00**

Gin, Cucumber, Limoncello, Ginger Beer

Raspberry Iced Tea**\$10.00**

Vodka, Rum, Tequila, Triple Sec, Raspberry Liqueur, Lemon-Lime Soda, Sour, Lemon, Raspberries

BEER ON TAP 9

Busch Light	\$3.75
Sierra Nevada Hazy Little Thing IPA	\$5.50
Guinness	\$5.50
Alaskan Amber	\$5.50
Belching Beaver Peanut Butter Milk Stout	\$6.00
"312" Goose Island Wheat	\$5.50
Stella Artois	\$6.00
Kros Strain Fairy Nectar IPA	\$6.00
Nebraska Brewing Co. Cardinal Pale Ale	\$5.50

DOMESTIC BEER BOTTLES 8

Budweiser	\$3.75
Busch Light	\$3.75
Miller Lite	\$3.75
White Claw Hard Seltzer	\$5.00
Bud Light	\$3.75
Coors Light	\$3.75
Michelob Ultra	\$4.00
O'Douls (Non Alcoholic)	\$3.75

IMPORTED / CRAFT BEER BOTTLES 22

Woodchuck Cider	\$4.00
Destihl Sour	\$6.00
Brickway Pilsner	\$5.00
Boulevard Unfiltered Wheat	\$4.50
Blue Moon	\$4.50
Zipline Copper Alt	\$4.50

Samuel Smith's Nut Brown Ale	\$7.00
Goose Island IPA	\$5.00
Toppling Goliath Pseudo Sue	\$6.50
Deschutes Fresh Squeezed IPA	\$5.00
Zipline Oatmeal Porter	\$4.50
Stella Cidre	\$4.50
Corona	\$4.50
Heineken Lager	\$4.50
Pyramid Apricot Wheat Ale	\$4.50
Goose Island Sofie	\$6.50
Guinness Kaliber (Non-Alcoholic)	\$4.50
Big Sky Moose Drool Brown Ale	\$5.00
Dogfish Head Flesh & Blood IPA	\$5.50
Toppling Goliath Golden Nugget IPA	\$6.50
Shake Chocolate Porter	\$5.00
Brickway Coffee Vanilla Stout	\$5.00

CHARDONNAY ⁴

La Terre, CA	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$24.00
IL Cuore "The Heart", Monterey, CA	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Yalumba, Unoaked, Australia	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$34.00
Sonoma Cutrer, Sonoma, CA	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00

SAUVIGNON BLANC ²

Angeline, Sonoma, CA

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Otto's, Marlborough, New Zealand

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

PINOT GRIS 2

Three Pears, California

AVAILABLE OPTIONS

Glass: \$7.50

Bottle: \$28.00

J Vineyards, Lodi, CA

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

OTHER WHITES 8

La Terre, White Zinfandel, CA

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$24.00

Zolo, Rose, Argentina

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$32.00

Leonard Kreuzsch, Piesporter, Germany

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$24.00

Ruffino, Orvieto Classico, Italy

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$24.00

Villa Wolfe, Gewurztraminer, France

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Zonin, Sparkling Prosecco, Italy

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

Primo Amore, Moscato, Italy

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$25.00

Risata, Sparkling Moscato, Italy

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

CABERNET 6

La Terre, CA

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

337, CA

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$32.00

Sean Minor, 4 Bears, Pasa Robles, CA

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

Brea, "Margarita Vineyard" CA

\$46.00

Martin Ray "Reserve" Cabernet Sauvignon, Napa, CA

\$46.00

Kiona Vineyards, Red Mountain, WA

\$49.00

PINOT NOIR 4

Saddlebred, Sicilia, Italy

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Angeline, Sonoma, CA

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Ken Wright, Willamette, OR

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$46.00

Elk Cove, Willamette, OR

\$49.00

MERLOT 2

La Terre, CA

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$26.00

Oxford Landing, South Australia

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$32.00

OTHER REDS 7

Shoofly Shiraz, Australia

AVAILABLE OPTIONS

Glass: \$7.50

Bottle: \$8.00

H Mynor Zinfandel, CA**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$34.00

Black Cabra Malbec, Argentina**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Menage a Trois Blend, CA**AVAILABLE OPTIONS**

Glass: \$7.50

Bottle: \$28.00

La Ginestra Sangiovese, Chianti, Italy**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$34.00

Zolo Signature Red, Argentina**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

Seabiscut Ranch "Superfecta" Meritage, Mendocino, CA**\$49.00****COFFEE** 7**House Ground Brewed Coffee****\$2.50****Café Latte Espresso****\$5.00**

Steamed Milk and a touch of foam

Turtle Latte**\$5.75**

Steamed Milk, Hazelnut, Caramel and Chocolate

Café Italiano**\$7.00**

Espresso Steamed Milk, Frangelico, Tuaca

Espresso Shot**\$3.00****Cappuccino Espresso****\$5.00**

Half Steamed Milk and half foam

Irish Coffee**\$7.00**

Brewed Coffee with Jameson's Irish Whiskey, Bailey's Irish Cream

ICE CREAM 3**Grasshopper****\$9.00**

Vanilla Ice Cream, Green Creme de Menthe, Vanilla Vodka, Godiva Dark Chocolate Liqueur

Orange Julius**\$9.00**

Vanilla Ice Cream, Vanilla Vodka, Orange Vodka, Orange Juice

Jamoca Almond Fudge

\$10.00

Vanilla Ice Cream, Kahlua, Amaretto, Dark Creme de Cocoa, Fresh Brewed Espresso