

DINNER MENU

TABLE STARTERS

SIGNATURE CHICKEN WINGS ^{GF}

Al's secret spice, baked dry-rubbed or traditional deep-fried wings 15

FRIED SHRIMP

Shrimp covered in our panko breading with herbs, fried to a golden perfection. Served with cocktail and tartar sauce 15

SPICY SHRIMP COCKTAIL ^{GF}

4 jumbo shrimp with cocktail sauce 18

FRIED CALAMARI

Hand-breaded and fried to a golden brown served with marinara sauce 15

ROLLED NY STRIP W/ ASPARAGUS*

Juicy NY strip stuffed with provolone cheese, basil and sun-dried tomatoes, wrapped with asparagus spears and smothered in marsala mushroom sauce 16

GIANT MEATBALL

The size of your fist! Handmade 10 oz meatball smothered in marinara sauce 12

STEAKS & CHOPS

8 OZ FILET MIGNON*

^{GF}
Served with Yukon mashed potatoes & seasonal veggies 45

16 OZ RIBEYE* ^{GF}

CAB steak, served with Yukon mashed potatoes and seasonal veggies 42

14 OZ PORK CHOP* ^{GF}

French cut chops (Double bone) served with Yukon mashed potatoes & seasonal veggies 43

GRILLED LAMB CHOPS* ^{GF}

Served with Yukon mashed potatoes and grilled bacon-wrapped asparagus 45

SALADS

GARLIC CAESAR ^{VG TN}

Caesar dressing over a bed of hearts of romaine lettuce, parmesan cheese and croutons 14

Add Chicken \$5

Add Steak \$8

GARBAGE INSALATA ^{GF}

Mixed greens, shrimp, salami, capers, cherry peppers, hearts of palm, mushrooms, olives, bleu cheese, feta, and provolone tossed in balsamic dressing 16

CAPRESE SALAD ^{GF}

Fresh mozzarella, fresh basil, and Roma tomato drizzled with balsamic vinegar and olive oil 13

WEDGE SALAD ^{GF}

Iceberg lettuce, bleu cheese dressing, bleu cheese crumbles, bacon and cherry tomatoes 16

GARDEN GREENS SALAD ^{GF & VEGAN}

Garden greens, cucumbers, carrots, radish, roasted red pepper, and cherry tomato tossed in balsamic dressing 12

Add Chicken \$5

Add Steak \$8

BETWEEN THE Buns

CLASSIC BURGER*

10 oz burger with lettuce, tomato, coleslaw and American cheese 16

M.O.A.B. BURGER*

10 oz burger with hickory smoked bacon, mushrooms, onions, and cheddar 19

ROAST TURKEY CLUB

Turkey breast, bacon, provolone cheese, lettuce, tomato, and mayo 17

POT ROAST BEEF SANDWICH

Shredded beef, caramelized onions, served on sour dough 15

CHICKEN AVOCADO

Chicken breast with pepper jack cheese, guacamole, sliced tomato and lettuce 18

LEGENDS

CHICKEN PARMIGIANA

10 oz hand breaded chicken smothered with marinara sauce. Served with spaghetti 29

SPAGHETTI WITH GIANT MEATBALL

Spaghetti with a giant meatball, smothered in marinara sauce 26

BEEF STROGANOFF*

Tender beef and fresh mushrooms mixed with brown gravy and cream on fettuccine noodles 28

CHICKEN PICATTA

Sautéed chicken breast, lemon sauce, capers, shallots and white wine, served with mashed potato 29

RIGATONI ALLA VODKA

Tossed with vodka sauce 25

TORTELLINI RAGU

- Tortellini pasta in a vodka sauce with
- shallots, sausage, and parmesan cheese
- 26

FRESH & FIT BOWLS

CHICKEN, QUINOA & AVOCADO BOWL

Grilled chicken breast, quinoa, avocado, black beans, spinach, cherry tomato 19

TERIYAKI STEAK BOWL

Tender steak, brown rice, scallions, and broccoli 21

SALMON & BROWN RICE BOWL

Salmon, brown rice, asparagus, zucchini and julienned carrots 21

KALUA PORK & RICE BOWL

Kalua pork, scallions, brown rice, red cabbage, and carrot shavings 21

CHICKEN & SPAGHETTI SQUASH BOWL

Served over a bed of spaghetti squash, spinach, broccoli, brussels sprouts and cherry tomatoes 19

SHRIMP SCAMPI

Sautéed shrimp in a lemon butter sauce, over spaghetti noodles 29

HANDCRAFTED MEATLOAF

Topped with our homemade gravy and served with a side of Yukon mashed potatoes and green beans 24

LOBSTER RAVIOLI

Lobster raviolis with asparagus, mushrooms, and shallots, smothered with vodka sauce 29

SHORT RIB RAVIOLI

Smothered in our homemade brown gravy and surrounded by Yukon mashed potatoes. 26

PENNE PESTO SALMON*

Diced salmon over penne pasta with spinach, cherry tomatoes, and creamy pesto sauce 27

FETTUCCINE ALFREDO

Cream, garlic, butter, white wine and parmesan cheese 23

Add Chicken or Shrimp for \$6

ATLANTIC SALMON* ^{GF}

Served on a bed of quinoa with spinach, cherry tomatoes, black beans and onions. Garnished with spaghetti squash 29

STEAK & AVOCADO BOWL

Tender steak, brown rice, black beans, pico de gallo, cilantro, avocado, and feta cheese 21

CHICKEN, BROWN RICE & BROCCOLI BOWL

Grilled chicken breast over a bed of brown rice and broccoli 18

PROTEIN QUINOA BOWL

VEGAN

Quinoa, zucchini, tomatoes, onion, black beans, avocado, asparagus and roasted red peppers 17

CAJUN SHRIMP BOWL

Cajun shrimp, brown rice, quinoa, avocado and scallions 19

18% automatic gratuity will be added to parties of 8 or more.

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. **GF** = GLUTEN FREE **VG TN** = VEGETARIAN **VEGAN** = VEGAN

WINE BY THE GLASS

LIBATIONS

SPARKLING

WYCLIFF 8 / 30 • TINTERO MOSCATO 13 / 48
JULES SPARKLING ROSE 16 / 45

WHITE

CHARDONNAY
2017 J. Lohr Estates
Riverstone 10 / 33
Arroyo Seco, Monterrey
2016 Ferrari Carano 16 / 55
Sonoma County, CA

SAUVIGNON BLANC
2018 Kim Crawford 12 / 42
New Zealand

WHITE ZINFANDEL
Beringer 12 / 42
California

PINOT GRIGIO
2017 Maso Canali
10 / 32
Trentino, Italy

RIESLING
Dr. Loosen 10 / 32
Mosel, Germany

RED

CABERNET SAUVIGNON
2016 Joel Gott 815 13 / 46
California Blend
2017 Josh Cellars 15 / 50
Napa County, USA
2016 Justin 17 / 58
Paso Robles, CA

PINOT NOIR
2017 Hitching Post 15 / 51
Santa Maria Valley, CA
2017 Argyle 16 / 55
Willamette Valley, OR

MALBEC
2016 Catena 12 / 42
Mendoza, Argentina

MERLOT
2015 Sageland 10 / 32
Columbia Valley, WA

ZINFANDEL
2014 Tobin James
"Ballistic" 13 / 46
Paso Robles, CA

HOUSE WHITE

House of Cards Chardonnay 8 / 40

HOUSE RED

House of Cards Cabernet Red Blend 9 / 45

WHISKEY SMASH 15
Knob Creek, Mint, Orange Slice,
Blackberries, Cointreau, Lime
Juice, Simple Syrup, Orange Juice

OLD FASHIONED 14
Bulleit Rye, Orange Bitters,
Orange Slice, Cherries, Simple
Syrup

THE GOLDEN MULE 14
Stoli Vodka, Lime, Simple Syrup,
Ginger Beer, Crushed Ice

CUCUMBER MARTINI 14
Stoli Cucumber, Fresh Cucumber,
Simple Syrup, Lime, Cucumber
Garnish

MAI TAI 14
Rum, Seasonal Juices, Lime &
Mint

BLOODY MARY 14
Vodka, Secret OTS Mary mix, plus
all the fixins

MOJITO HAND MUDDLED 15
Bacardi Rum, Lime Wedges,
Mint, Lime Juice, Simple Syrup

**MARGARITA HAND
MUDDLED 15**
Cazadores Reposado, Triple Sec,
Simple Syrup, Orange Juice,
Lime, Orange Slice, Lemon
Wedges

OCEAN BREEZE 15
Ciroc Pineapple, Coconut
Rum Haven, Blue Curacao,
Simple Syrup, Pineapple Juice,
Lemonade

MANHATTAN 14
Bulleit Rye, Vermouth, Bitters,
Filthy Cherries

JOHN DALY 14
Stoli Razberi, Lemonade, Sweet
Tea

BOTTOMLESS MIMOSAS 25
(10am - 3pm)
2 hour limit

BEERS

BUDWEISER 7
BUD LIGHT 7
BLUE MOON 8
COORS LIGHT 7
S.N. HAZY LITTLE THING IPA 8
MILLER LITE 7
GUINNESS 8
MICHELOB ULTRA 7
STELLA 8
CORONA 8
MODELO 8

LOCAL BEERS

BAD BEAT BREWING

THE RINGER- PILSNER 8

BLUFFING ISN'T WEISSE-
HEFEWEIZEN 8

HOPPY TIMES- IPA 8

BEER BUCKETS

IMPORTS 35

DOMESTIC 25

HAPPY HOUR

MONDAY-FRIDAY
2-5PM