

APPETIZERS

*STEAK COCKTAIL **21**

6oz grilled tenderloin filet, avocado, cilantro on a bed of tomatoes, green chile, mushrooms

*SCALLOPS **16**

pan seared scallops served with toast points on a bed of greens

CRAB CAKES **13**

two lump-crab cakes served with a chipotle aioli

*CEVICHE **12**

shrimp and crab in a spicy tomato sauce served with tortilla chips

SASHIMI **10.5**

seared ahi tuna sliced, glazed and served with soy sauce, wasabi and ginger

LETTUCE WRAPS **10**

chopped chicken, water chestnuts, mushrooms and onions served with crisp iceberg lettuce cups

POT STICKERS **9.5**

pan-fried chicken dumplings served with a spicy soy sauce

*SMOKED SALMON **9.5**

nova smoked salmon served with onions, capers and an herb dressing

CHIPS & GUACAMOLE **8.5**

a healthy serving of spicy guacamole with tortilla chips

*JALAPEÑO CHEESE DIP **8.5**

tillamook sharp cheddar cheese spread with jalapeños served cold with tortilla chips

*SPINACH & ARTICHOKE DIP **8.5**

three melted cheeses, artichoke, spinach, onions and roasted bell peppers with tortilla chips

SALADS

choice of house or caesar salad • iceberg wedge **1** extra

CRAB CAKES **17**

*BEEF TENDERLOIN MEDALLIONS **15**

SASHIMI **14**

SALMON **12**

*GRILLED SHRIMP **12**

*TUNA **12**

*CHICKEN **11.5**

COCONUT SHRIMP **11.5**

CAESAR **8.5**

ICEBERG WEDGE **9.5**

HOUSE **8.5**

SOUPS

CUP **4** BOWL **6**

monday
tortilla

tuesday
creamed corn & crab

wednesday
potato & green chile

thursday
steak

friday
shrimp chowder

SOUP & SALAD **8**

daily soup & small salad

SANDWICHES

served with choice of side

BEEF TENDERLOIN **16.5**

7oz tenderloin filet medallions on a french roll

SALMON BLTA **15**

grilled salmon filet, bacon, lettuce, tomato and avocado on multigrain bread

SHAVED PRIME RIB **14.5**

7oz prime rib on a french roll with horseradish dressing • add mushrooms, green chile, white cheddar for **2**

G2 CLUB **12.5**

black forest ham, sliced turkey, cheddar, pepperjack and bacon on sourdough with mustard & mayo

TUNA **11.5**

6oz grilled ahi tuna steak on a french roll with an herb dressing

BACON CHEESEBURGER **11**

american cheese and bacon on a kaiser bun

RED, WHITE & BLEU BURGER **11**

crumbled bleu cheese and sun-dried tomatoes on a kaiser bun

CHIPOTLE CHICKEN SALAD **10**

chopped chicken, chipotle mayo, pecans, green apples, red onion and celery on ciabatta bread

WALT BURGER **10**

american cheese, green chile, red onion, served open face on sourdough

GREEN CHILE CHICKEN **10**

grilled chicken breast topped with melted white cheddar and green chile on a wheat bun

BACKYARD BBQ CHICKEN **10**

grilled chicken breast brushed with BBQ sauce topped with melted cheddar and bacon on a wheat bun

3 LAYERED GRILLED CHEESE **9**

layered white cheddar, brie, and provolone on sourdough with pesto and tomato

TURKEY & PROVOLONE **9**

Sliced turkey and provolone on sourdough with dijon mustard

SIDES

SMALL SALAD **6**

choice of caesar, house or iceberg wedge

MAC N CHEESE **7**

our secret recipe!!!

PESTO PASTA **5**

penne pasta mixed with pesto, sun-dried tomatoes and parmesan cheese topped with balsamic vinaigrette

*GREEN CHILE RICE **5**

white rice mixed with pesto, green tabasco, green chile and cilantro

MARGARITA FRENCH FRIES **6**

shoe-string french fries sprinkled with a citrus salt

*VEGGIES **6**

zucchini, asparagus, onions, mushrooms, & red bell peppers topped with parmesan and balsamic vinaigrette

*GARLIC MASHED POTATOES **6**

potatoes mixed with fresh garlic and butter

SPECIALTIES

served with a salad and choice of a side

***PORTERHOUSE 32**

20oz grilled

***RIBEYE 32**

16oz grilled

SURF & TURF 30

6oz grilled tenderloin filet and choice of shrimp, salmon or crab cake

***BEEF TENDERLOIN 29**

8oz grilled

CHILEAN SEABASS 24

pan seared with a jalapeño mojo de ajo

***SCALLOPS 23**

large, pan seared scallops

***PORK CHOPS 22.5**

two-8oz grilled bone-in pork chops topped with sauteed apples

BABY-BACK RIBS half rack 16 full rack 22.5

pork baby-back ribs topped with a chipotle BBQ sauce

GLAZED SALMON 20.5

8oz salmon filet grilled with a tamari soy glaze

***BLACKENED SEAFOOD PASTA 21**

blackened shrimp & crab over penne pasta in a cream sauce

CRAB CAKES 22

two-lump crab cakes served on a bed of mixed greens with a chipotle aioli

SEAFOOD ENCHILADAS 19.5

lobster, crab, and shrimp enchiladas with a poblano green chile sauce topped with sour cream and pico de gallo

SHRIMP 20.5

grilled and glazed jumbo shrimp served on a bed of green chile rice with a side of asparagus

***RAINBOW TROUT 17**

grilled filet seasoned with an herb butter

***SMOTHERED CHICKEN 16.5**

chicken breast topped with white cheddar, onion, mushrooms, green chile, tomato and avocado

****VEGETARIAN PLATTER 16**

grilled asparagus, zucchini and red bell pepper served with rice and a house salad

*served with a salad only.

SWEETS & CAFFEINE

DESSERTS

- Berries and Cream..... **8**
- Cookie Skillet..... **7**
- Creme Brulee..... **7**
- 3 Layer Chocolate Cake w/ Ice Cream..... **7**
- Apple Pie w/ Ice Cream..... **7**
- Cheesecake..... **6**
- Banana Cream Pie..... **6**

COFFEE & TEA

- French Press Coffee.....16oz **4** 24oz **5**
- Cappuccino..... **4**
- Macchiato..... **4**
- Latte..... **4**
- Mocha..... **4**
- Espresso..... **3**
- Hot Tea..... **3**
- Hot Cocoa..... **3**



* CAN BE MADE GLUTEN FREE
PREPARED IN A KITCHEN WITH GLUTENS

WINE

CABERNET SAUVIGNON Glass Bottle

Caymus (USA).....	125
Silver Oak "Alexander Valley" (USA).....	115
Joseph Phelps (USA).....	100
Hess Collection (USA).....	75
Franciscan "Oakville" (USA).....	14 50
Silver Palm (USA).....	10 36
Murphy Goode (USA).....	9 34
Liberty School (USA).....	8 30
337 (USA).....	8 30
Casa Lapostolle (Chile).....	8 30
Cupcake (USA).....	8 30

MERLOT

Clos de Val (USA).....	50
Ferrari Carano (USA).....	12 43
Santa Ema (Chile).....	10 36
Rodney Strong Sonoma (USA).....	9 34
181 (USA).....	8 30

OTHER REDS

Domain Drouhin Pinot Noir (France).....	70
Argyle Pinot Noir (USA).....	14 50
Row Eleven Pinot Noir (USA).....	11 40
La Crema Pinot Noir (USA).....	11 40
Norton Malbec Reserva (Argentina).....	11 40
Luchador Shiraz (Australia).....	10 36
Layer Cake Shiraz (Australia).....	9 34
Mark West Pinot Noir (USA).....	8 30
Jacobs Creek "Reserve" Shiraz (Australia).....	8 30
Peachy Canyon Zinfandel (Australia).....	7 26
Gnarly Head Pinot Noir (USA).....	7 26

MICROBREWS AND IMPORTS

Sam Adams.....	4.5
Sam Adams Seasonal.....	4.5
Landshark.....	4.5
N.B. Fat Tire.....	4.5
Shiner Bock.....	4.5
Sierra Nevada Pale.....	4.5
Negra Modelo.....	2.5
Modelo Especial.....	2.5
Corona.....	4.5
Tecate.....	2.5
Dos Equis Lager.....	4.5
Amstel Light.....	4.5
Heineken.....	2.5
St. Pauli N.A.....	4.5
Fireman Four.....	4.5
Newcastle.....	4.5
Red Stripe.....	4.5
Blue Moon.....	4.5

CHARDONNAY

Grgich Hills (USA).....	90
Mer Soleil (USA).....	75
Sonoma Cutrer (USA).....	12 43
Montes "Alpha" (Chile).....	12 43
La Crema (USA).....	11 40
Kendall Jackson (USA).....	9 34
Cupcake (USA).....	8 30
Coppola (USA).....	7 26

OTHER WHITES

Conundrum (USA).....	14 50
Kim Crawford Sauvignon Blanc (NZ).....	12 43
Sokol Evolution (USA).....	10 36
Rodney Strong Sauvignon Blanc (USA).....	8 30
Saint M Reisling (Germany).....	8 30
Estancia Pinot Grigio (USA).....	8 30
Caposaldo Pinot Grigio (Italy).....	7 26
Blüfeld Riesling (Germany).....	7 26
Cavit Moscato (Italy).....	7 26

SPARKLING

Dom Perignon (France).....	250
Moët & Chandon White Star 750 ml (France).....	52
Moët & Chandon White Star 375 ml (France).....	28
Lunetta Prosecco (Italy).....	7 26
Chandon Rose (USA).....	40

BEER

Hoegaarden.....	4.5
Stella Artois.....	4.5
Widmer Hefeweizen.....	4.5
Sessions.....	4.5
Kirin Ichiban.....	4.5
Czechvar.....	4.5
Estrella.....	4.5
Guinness.....	6
Franziskaner Hefeweisse.....	6

DOMESTICS

Budweiser.....	3.5
Bud Light.....	3.5
Coors Light.....	3.5
Miller Lite.....	3.5
Michelob Ultra.....	4.5