



# DINNER

SERVED 4-8PM  
TUESDAY THRU SATURDAY

## HEB SALAD - 10

*mixed greens, candied pecans, oven roasted  
grapes, goat cheese, radish, carrots  
& strawberry vinaigrette*

*add chicken 5.00 add salmon\* 8.00 add shrimp 7.00*

## KALE CRUNCH SALAD - 12

*baby kale, frisee, candied walnuts, granola,  
goat cheese, blueberries & red wine vinaigrette*

## CAESAR SALAD - 10

*romaine lettuce, shredded parmesan cheese,  
garlic croutons & house made caesar dressing  
add chicken 5.00 add salmon\* 8.00 add shrimp 7.00*

## COBB SALAD - 15

*salad greens, grilled chicken, bacon, egg, tomato,  
smoked bleu cheese, ranch or bleu cheese dressing*

## BRUSSELS SPROUTS - 10

*crispy fried sprouts topped with lemon aioli, parmesan  
cheese & bacon lardons*

## FRIED ARANCINI - 12

*golden fried mozzarella arancini, house made marinara,  
shaved parmesan cheese, parsley*

## HEB BURGER\* - 13

*two 4oz. patties, American cheese, lettuce, thinly  
sliced onions & 1001 island dressing.  
served with your choice of side*

## CLASSIC BURGER\* - 14

*choice of angus or vegetarian patty with  
lettuce, tomato, onion & pickle.  
served with your choice of side*

## FISH & CHIPS - 14

*three pieces of beer battered cod served with  
French fries, remoulade & malt vinegar*

## FRENCH DIP - 15

*traditional French dip with caramelized onions,  
swiss cheese, horseradish mayo and au jus.  
served with your choice of side*

## REUBEN SANDWICH - 15

*corned beef, swiss cheese, sauerkraut,  
1001 island dressing, rye bread,  
served with your choice of side*

*\*These items may be served raw or undercooked or contain raw or undercooked  
ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or  
eggs may increase your risk of foodborne illness. Please notify member of our  
staff of any food allergies or restrictions. All checks will include an 18% service  
charge. All substitutions are subject to additional charges*



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## BEEF STROGANOFF - 21

*marinated hanger steak, egg noodles,  
classic mushroom stroganoff sauce*

## CHICKEN PICCATA - 20

*crisped browned chicken breast over fettuccine  
with lemon caper butter sauce.  
served with seasonal vegetables*

## CHICKEN MARSALA - 20

*crisped browned chicken breast over mashed  
potatoes, sautéed mushrooms, marsala wine,  
served with seasonal vegetables*

## SOUP OF THE DAY

*please ask server  
cup 4  
bowl 6*

## SIDES - 3.5

*side salad  
coleslaw  
fresh fruit  
cup of soup  
french fries  
onion rings  
frings  
tater tots  
sweet potato waffle fries*

## DESSERTS - 6

*chocolate lava cake  
hot fudge sundae  
strawberry shortcake  
seasonal chef's selection*

## BUCATINI BOLOGNESE - 21

*red wine beef bolognese, bucatini pasta,  
shaved parmesan cheese, garlic bread*

## LINDA'S ENCHILADAS - 19

*three beef or chicken enchiladas, creamy salsa  
verde, topped with sliced onion, avocado,  
served with rice and beans*

## A LA CARTE MENU

*create your own unique dish  
choose one item from each category*

6OZ. FILET MIGNON\* - 29

PORK CHOP - 23

HERB MARINATED CHICKEN BREAST - 19

PAN SEARED ATLANTIC SALMON - 21

BLACKENED MAHI MAHI\* - 20

CHOICE OF:

*loaded baked potato  
yukon potato puree  
butternut squash risotto*

CHOICE OF:

*crispy brussels sprouts  
seasonal vegetables  
creamy green bean with bacon & shallots*

CHOICE OF:

*lemon pepper sauce  
lemon, dill & garlic cream sauce  
red wine & butter bordelaise*

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