

DINNER

Offered from 4 pm - 9 pm | Daily



Appetizers

<p>*Cocktail Shrimp \$15 Cocktail sauce made in house, celery, olives, assorted crackers. GF with no assorted crackers.</p> <p>*Chicken Wings \$13 Side buffalo & blue cheese dressing, celery & carrot sticks >Boneless option available</p> <p>*Coconut Prawns \$13 Made in house; served with sweet & spicy sauce</p> <p>*Chicken Cheese Quesadilla \$11 Two cheeses, grilled chicken breast, with sour cream & pico de gallo</p>	<p>Street Tater Tots \$8 Seasoned tots topped with crisp diced pork belly, diced yellow peppers, scallions, cheddar, garlic, Nashville hot BBQ sauce and a side of ranch</p> <p>Hawaiian Poke Tower \$15 Layers of marinated tuna, mango avocado salsa, pickled cucumber & seaweed salad with crisp won ton & wasabi crème</p> <p>*Steak Bites \$13 Tender beef, asparagus & mushrooms sautéed in hoisin glaze</p> <p>Brussels Sprouts \$9 Manchego, local pecans</p>	<p>*Spinach Jalapeno Dip \$12 A creamy & zesty dip topped with broiled parmesan crust; served with corn chips. GF, V</p> <p>*Nachos \$13 Topped with cheddar & jack cheese, sour cream, pico de gallo, olives. GF >Choice beef chili, chile verde or grilled chicken</p> <p>Charcuterie Platter \$27 Trio of salamis, 3 gourmet cheeses, pecans, dried cranberries, crackers - GF with no crackers</p> <p>*Chicken Tenders \$11 Three pieces, fries</p>
---	---	--

Salads

Add a choice of bistro steak 9, prawns 8, salmon 9, chicken 5

<p>The Wedge \$11 Iceberg lettuce wedge, blue cheese, bacon, egg, red onion, tomato, olives, served with choice of dressing, GF, V with no bacon</p> <p>The Spa Salad \$13 Power salad mix of kale, brussels sprouts, baby greens, goat cheese, pecans, cranberries, diced apples, roasted butternut squash, & honey poppy seed dressing. GF, V, K</p> <p>Burrata Rustica \$12 Torn burrata cheese, roma tomatoes, grilled crostini, fresh garlic, basil, capers, baby greens, olive oil & balsamic vinegar syrup. GF</p> <p>*Southwest Caesar \$15 Topped with our southwest corn and black bean salsa, parmesan cheese, tortilla strips, Caesar dressing. Includes blackened chicken. Add a choice of salmon 4, shrimp 4, bistro beef 4. GF, V, with no protein</p>

Handheld Options

Served with choice of side. GF lettuce wrap option

<p>*Fish and Chips \$16 Tempura battered cod filets, fries, home-made coleslaw & tartar sauces - no side</p> <p>Turkey Club Sandwich/Half Sandwich \$12/7 Croissant, sliced turkey, crisp bacon, fresh avocado, lettuce, tomato, onion</p>	<p>French Dip Classic \$15 Smothered & cheesy, mushrooms, onions & provolone cheese; served with au jus</p> <p>*Big Valley Burger \$13 Cheddar cheese, bacon, l, t, o, special sauce (Certified angus beef, hand formed patties), marinated chicken breast (6oz), plant based burger (6 oz))</p>	<p>*Frenchie Burger \$13 Blue cheese, dijon aioli, crisp onion rings or house onion rings, arugula on a bun (Certified angus beef, Hand formed patties)</p> <p>*New York Steak Sandwich \$23 Toasted sour dough roll, crisp onions & provolone cheese</p>
--	--	---

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER

Offered from 4 pm - 9 pm | Daily



Entrees

Served with your choice of soup or salad

*Chicken Fettuccine Alfredo	\$19	Venetian Prawns & Pea Risotto	\$28	Italian Pork Osso Bucco	\$33
Grilled chicken breast, parmesan garlic cream sauce		Prawns sautéed with tomato basil garlic and wine, served over classic venetian pea risotto. GF		Braised pork shank with rosemary, aromatic vegetables, & wine. Served over creamy polenta	
Seafood Fettuccine	\$42	Chicken Marsala	\$24	Pistachio Crusted Alaskan Halibut	\$35
A flavorful sautee of shrimp, clams, mussels, scallops, split lobster tail, garlic wine, & fresh herbs in a rich tomato sauce.		Sauteed chicken breast with marsala mushroom cream sauce, served with oven roasted fingerling potatoes & seasonal vegetables		Asparagus spears, lemon wine sauce, with wild rice pilaf	
Tortellini Au Pesto	\$17	*Salmon Filet	\$27	Spa Chicken	\$27
Fresh basil pesto cream sauce		Topped with a fresh tomato basil garlic and choice of two sides		Sous vide airline chicken breast with sautéed brussels sprouts and kale. Tossed in pistachios and dried cranberries. GF, K	

Steak Entrees

Featuring American Angus Beef | Served with your choice of two sides and choice of these delicious sauces & accompaniments

Accompaniments

Bordelaise sauce, brandy peppercorn sauce, roasted garlic butter, sautéed mushrooms

*Prime Angus Sirloin Steak	\$31	*Bacon Wrapped Angus Filet Mignon	\$47	*Angus Ribeye Steak	\$38
10 oz. GF		8 oz. GF		14 oz. GF	

Steak Upgrades \$2

Crumbled blue cheese, sautéed mushrooms, crispy onion strings

Sides \$5

Wild Rice Pilaf GF	Baked Potato/Loaded GF	Sweet Potato Fries
Venetian Pea Risotto GF	Garlic Mashed Potatoes	Onion Rings
Asparagus Spears GF	GF	Seasonal Vegetables

Desserts

Carrot Cake	\$10	Chocolate Lovin Cake	\$10	Rosa Brothers Ice Cream (Ask your server for today's selection)	\$4
Molten Lava Cake	\$9	Cheesecake - served with raspberry sauce	\$9		

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

Please allow extra preparation time for substitutions and modifications.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.