

# DINNER

Offered from 4 pm - 9 pm | Daily



## Appetizers

<b>*Cocktail Shrimp</b> \$15 Cocktail sauce made in house, celery, olives, assorted crackers. GF with no assorted crackers.	<b>Cajun Fun Fries</b> \$9 Lattice cut, spiral cut, sweet onions, jalapenos, green beans tossed in our house blackening spices with fresh garlic & lemon	<b>*Spinach Jalapeno Dip</b> \$12 A creamy & zesty dip topped with broiled parmesan crust; served with corn chips. GF, V
<b>*Chicken Wings</b> \$13 Side buffalo & blue cheese dressing, celery & carrot sticks >Boneless option available	<b>Hawaiian Poke Tower</b> \$15 Layers of marinated tuna, mango avocado salsa, pickled cucumber & seaweed salad with crisp won ton & wasabi crême	<b>*Nachos</b> \$13 Topped with cheddar & jack cheese, sour cream, pico de gallo, olives. GF >Choice beef chili, chile verde or grilled chicken
<b>*Coconut Prawns</b> \$13 Made in house; served with sweet & spicy sauce	<b>*Steak Bites</b> \$13 Tender beef, asparagus & mushrooms sautéed in hoisin glaze	<b>Charcuterie Platter</b> \$27 Trio of salamis, 3 gourmet cheeses, pecans, dried cranberries, crackers - GF with no crackers
<b>*Chicken Cheese Quesadilla</b> \$11 Two cheeses, grilled chicken breast, with sour cream & pico de gallo	<b>Brussels Sprouts</b> \$9 Manchego, local pecans	
	<b>*Chicken Tenders</b> \$11 Three pieces, fries	

## Salads

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

<b>The Wedge</b> \$11 Iceberg lettuce wedge, blue cheese, bacon, egg, red onion, tomato, olives, served with choice of dressing, GF, V with no bacon	
<b>The Spa Salad</b> \$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	
<b>Burrata Rustica</b> \$12 Torn burrata cheese, roma tomatoes, grilled crostini, fresh garlic, basil, capers, baby greens, olive oil & balsamic vinegar syrup. GF	
<b>*Southwest Caesar</b> \$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	

## Handheld Options

Served with choice of side. GF lettuce wrap option

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

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.

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## Entrees

Served with your choice of soup or salad

<b>*Chicken Fettuccine Alfredo</b>	\$19	<b>Venetian Prawns &amp; Pea Risotto</b>	\$28	<b>Pistachio Crusted Alaskan Halibut</b>	\$35
Grilled chicken breast, parmesan garlic cream sauce	\$17	Prawns sautéed with tomato basil garlic and wine, served over classic venetian pea risotto. GF		Asparagus spears, lemon wine sauce, with wild rice pilaf	
<b>Tortellini Ala Vodka</b>		<b>Chicken Marsala</b>	\$24	<b>Spa Chicken</b>	\$27
Zesty tomato vodka cream sauce: Add a topper		Sauteed chicken breast with marsala mushroom cream sauce, served with oven roasted fingerling potatoes & seasonal vegetables		Sous vide airline chicken breast with sautéed brussels sprouts and kale. Tossed in pistachios and dried cranberries. GF, K	
<b>*Salmon Filet</b>	\$27				
Garlic mashed potatoes, asparagus spears, fresh basil pesto. GF					

## 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

<b>*Prime Angus Sirloin Steak</b>	\$31	<b>*Bacon Wrapped Angus Filet Mignon</b>	\$47	<b>*Angus Ribeye Steak</b>	\$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 GF	Onion Rings
Asparagus Spears 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		

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Please allow extra preparation time for substitutions and modifications.

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