

Appetizers

Satays (grilled skewers)

red curry & tumeric marinated chicken breast with hoisin-peanut dipping sauce	\$6.95
garlic, citrus & ginger marinated chicken breast with sesame soy dipping sauce	\$6.95
rosemary & soy marinated beef sirloin with wasabi sour cream dipping sauce	\$9.50
spicy soy marinated pork tenderloin with sweet chili dipping sauce	\$6.95
chili and citrus marinated black tiger prawns with honey, cilantro, lime and chili dipping sauce	\$9.50
teriyaki salmon with fresh mango salsa	\$9.50

More Appetizers

bruschetta pomodoro grilled italian peasant bread with roasted garlic and aged dry jack cheese. finished with roma tomatoes, sweet basil, and extra virgin olive oil	\$7.50
smoked trout spread with warm pita, capers and sweet bermuda onion rings	\$8.95
fish tacos ancho chili roasted fresh fish, white corn tortillas, red radish and cucumber salsa, mexican cotija cheese, shredded lettuce, with tomatillo and cilantro verde sauce	\$7.95
calamari cumin & chili spiced calamari with lime-wasabi tartar sauce	\$7.50
chips and pico de gallo salsa warm tortilla chips with fresh cut pico de gallo salsa	\$4.00
mediterranean plate combination of hummus, baba gannoujh, olive & sun-dried tomato tapenade with warm pita triangles	\$9.95
cheeseboard a variety of artesinal cheeses (ask your server for selection), with fresh fruit, glazed walnuts, and extra virgin olive oil	\$9.95

clams portuguese \$12.95
pan steamed manila clams, spicy chorizo, bay leaf, herbs, garlic and white wine

seared rare peppered ahi tuna \$11.95
with wasabi soy dipping sauce and pickled ginger - try one of our Sake selections from our cocktail menu

spicy asian plum-glazed wings \$7.95
flash fried chicken wings with a ginger-plum glaze, scallions, cilantro, and toasted sesame seeds

Soup and Salad

House-Made Dressings: Bleu Cheese, Thousand Island, Ranch, Key-Lime Honey Mustard, Lemon-Herb Vinaigrette, Balsamic Vinaigrette, or Tomato-Basil Vinaigrette

red bean and chorizo stew
with aged dry jack

cup	\$2.75
bowl	\$3.75

mixed green salad \$3.95
with shaved romano and garlic croutons

all day special \$5.95
cup of soup and house caesar

oriental chicken salad \$8.95
field greens with a ginger-soy vinaigrette, grilled chicken, fresh vegetables, and crisp wontons

ahi sashimi salad \$12.50
with sesame soy vinaigrette, wasabi and crisp wonton triangles

grilled shrimp salad \$11.95
with wild greens, heirloom tomatoes and maytag blue cheese vinaigrette

panzanella bruschetta salad \$7.50
with champagne vinaigrette, feta cheese, fresh whole milk mozzarella, slivered kalamata olives, cucumber, tomato, and bermuda onion

- with charbroiled chicken \$10.50

- with charbroiled salmon \$12.95

- with charbroiled spicy prawns \$13.95

pear spinach salad \$8.50
with a roasted shallot vinaigrette, gorgonzola and balsamic - orange glazed walnuts

- with charbroiled chicken \$10.95

	- with charbroiled salmon	\$12.95
	- with charbroiled spicy prawns	\$13.95
charbroiled beef tenderloin salad		\$12.50
with tomato-basil vinaigrette, feta cheese and bermuda onion (medium rare tenderloin)		
canlis caesar		\$7.50
with garlic croutons, bacon, tomato, parmesan, spanish white anchovy		
	- with a charbroiled chicken breast	\$9.50
	- with a charbroiled salmon fillet	\$12.95
	- with charbroiled spicy prawns	\$13.95
grilled yellow fin tuna salad		\$10.50
with a lemon-herb vinaigrette, roasted sweet peppers, roma tomatoes, feta cheese, greek olives, capers, and toasted pine nuts		

Entrees

Sides: Fries, House Greens, Caesar Salad, Apricot Walnut Cous Cous, Cabbage Slaw, Soup, or Garlic Mashed Potatoes/Gravy

spaghetti puttanesca		\$8.50
Spaghetti in an oven roasted tomato sauce with calamata olives, capers, fresh sweet basil and imported extra virgin olive oil		
	with charbroiled chicken	\$9.95
	with charbroiled salmon	\$12.95
	with charbroiled shrimp	\$13.95
flash-fried pacific cod & chips		\$9.95
beer battered and herb breaded with chili spiked tartar, lemon and white cabbage slaw		
char-broiled salmon fillet		\$10.95
with sun-dried tomato butter and caesar salad, or your choice of side		
fresh hagerman trout fillet		\$11.95
pan-seared with capers in a balsamic reduction sauce, served with your choice of side		
beef filet		\$18.95
bacon-wrapped tenderloin with smoked tomato demi-glance, garlic mashed potatoes, and your choice of side (please allow extra time for any temperature over medium)		
rum pepper steak		\$22.95

flame broiled 14oz rib-eye with a bardenay rum & green peppercorn demi-glace, topped with roquefort and served with your choice of side

fettuccine alfredo \$8.50

fettuccine in a rich garlic-parmesan cream sauce or basil pesto cream sauce with fresh tomato

-with charbroiled chicken \$9.95

-with charbroiled salmon \$12.95

-with charbroiled spicy prawns \$13.95

"wild turkey bourbon" pork loin chops \$13.95

with cider glazed apples and onions, served with your choice of side

Sandwiches

All sandwiches served with your choice of side

half grilled sandwich \$5.95
(turkey, tuna, reuben or club)

cracked wheat sourdough \$7.50
& albacore tuna
with lemon zest and tillamook cheddar

mediterranean albacore \$8.50
tuna
on zeppole's village bread with whole milk mozzarella, fresh sweet basil, red onion and sun-dried tomato & olive tapenade

house roasted fresh \$7.95
turkey breast sandwich
on grilled sourdough with french emmentaler swiss

mediterranean steak pita \$9.95
marinated beef sirloin, hummus, feta, grilled onion and tomato on toasted pita

bardenay club \$8.50
house roasted turkey breast, ham, bacon, lettuce, tomato and sun-dried tomato mayonnaise served cold on toasted cracked wheat

sourdough

oven roasted corned beef
reuben \$8.50

with fresh sauerkraut, swiss
cheese, and sun-dried
tomato mayonnaise on dark
rye

flame grilled pork
tenderloin sandwich \$8.50

with shaved cabbage slaw
and mango hickory barbeque
sauce on rustic bread

grilled chorizo sandwich \$8.95

with warm sauerkraut and
and stone ground brown
mustard on toasted village
bread

charbroiled sirloin steak
sandwich \$9.95

with horseradish spiked
mayonnaise, thick sliced
tomato, and a red onion
marmalade on rustic village
bread

charbroiled chipotle
marinated chicken breast \$8.50

with fresh mozzarella, sun-
dried tomato mayonnaise
and grilled white onion on
toasted rustic bread

grilled portobello
sandwich \$7.95

marinated portobello cap
with smoked gouda,
caramelized onion and
roasted red pepper on
peasant bread

black bean and sweet
potato chimichanga \$7.95

rolled with mexican cotija
cheese topped with fresh
mango salsa and chipotle
spiked sour cream

flame grilled salmon fillet \$9.95

sandwich

with mango orange
barbeque glaze and
caramelized white onion on
zeppole's village bread

\$7.95

meatloaf sandwich

lamb & beef meatloaf on
cracked wheat sourdough
with carmelized onions,
cheddar cheese, horseradish
mayonnaise, lettuce, and
tomato

charbroiled ground chuck
burger

\$7.95

with sliced tomato, sweet
red onion, lettuce and
horseradish spiked
mayonnaise

-with
tillamook
cheddar

\$8.50

-with tillamook
and peppered
bacon

\$8.95