



LUNCH MENU

APPETIZERS

Carne Asada Nachos - \$18

Carne Asada, Guacamole, Nacho Cheese, Pico de Gallo, Jalapeno, Sour Cream and Green Onion

Loaded Steak Fries - \$18

Steak Fries, Carne Asada, Shredded Cheese, Guacamole, Pico de Gallo, Jalapeno, Sour Cream and Green Onion

Mozzarella Sticks - \$12

Eight Golden Brown Mozzarella Sticks served with Homemade Marinara Sauce

Bourbon Bacon Cheese Fries – \$15

Steak Fries topped with Cheddar Cheese Sauce, Smoked Bacon, Green Onions, Whiskey Bourbon Glaze and Ranch Dressing.

Bourbon Pork Belly Bites – \$17

Slow Smoked Pork Belly Burnt Ends Glazed with Whiskey Bourbon, Shredded Cheddar, Barbecue Sauce and Crispy Onions

Chicken Wings

Choice of Barbecue, Buffalo, Garlic Parmesan, Mango Habanero or Peppery Whiskey Sauce and Steak Fries served with Ranch or Bleu Cheese Dressing

6 piece - \$17

12 piece - \$30

20 piece \$42

SALADS

Steak Salad - \$18

Fresh Garden Greens with Tender Sliced Steak, Onion, Tomato, Cucumber, Sweet Raisins, Crunchy Pecans and Buffalo Mozzarella tossed in a Tangy Sweet Balsamic Vinaigrette

Cobb Salad - \$18

Fresh Garden Greens, Grilled Chicken, Crispy Bacon, Boiled Egg, Avocado and Tomato, Bleu Cheese Crumble and Ranch Dressing

House Salad - \$12

Fresh Garden Greens with Tomato, Cucumber, Shredded Cheese, Croutons and a Choice of Dressing

ENTREES

Smash Burger - \$16

Smashed 1/3LB. Hamburger Patty, Lettuce, Tomato, Pickle, Red Onion, Sunset Burger Sauce, American Cheese in a Toasted Brioch Bun

BBQ Spareribs - \$22 (half) \$42 (FULL)

Savory slowly cooked Ribs with choice of Smoke Barbecue Sauce or Spice Whiskey Glaze

Blackend Chicken Pasta - \$18

Blackened Chicken Breast tossed in Penne Pasta with Creamy Parmesan White Sauce

Fish & Chips - \$25

Hand Battered Fried Pacific Cod served with Tartar Sauce & Spicy Aioli

DESSERTS

Chocolate Torte Cake \$12

Praline Burbon Pecan Pie \$12