

DINNER



Casual Fare

Boneless Wings 6 for \$6 | 12 for \$12

Beer battered boneless wings served with celery and carrots and your choice of ranch or bleu cheese

Sauce options: Classic Buffalo, BBQ, Cajun Dry Rib, Sweet Chili, or Habanero

Traditional Bone-in Wings 6 for \$7 | 12 for \$14

Bone-in wings served with celery and carrots and your choice of ranch or bleu cheese

Sauce options: Classic Buffalo, BBQ, Cajun Dry Rib, Sweet Chili, or Habanero

Ahi Tuna \$16

Sesame seared Yellowfin Tuna with pickled ginger, soy sauce and wasabi

Pickle Fries \$8

Served with chipotle aioli

Pretzel Board \$14

Giant soft Bavarian pretzel, served with honey mustard and Fat Tire Ale beer cheese

Bruschetta \$9

Marinated cherry tomatoes, whipped mascarpone cheese, sliced prosciutto, baby arugula and balsamic on grilled French baguette crostinis

Truffle Fries \$6

Shoestring fries tossed in white truffle oil, Parmesan cheese and fresh parsley. Served with roasted garlic and rosemary aioli

Baja Fish Tacos \$12

Crispy Corona beer battered Cod, tangy slaw, pico de gallo, and chipotle aioli in grilled flour tortillas

Salads

Grilled Watermelon & Arugula Half \$8 | Full \$10

Fresh grilled watermelon, cucumber, candied pecans, and Feta cheese on a bed of baby arugula, mixed greens with a Balsamic reduction

Cobb Salad Half \$12 | Full \$14

Chopped Iceberg, grilled chicken breast, pancetta, Cheddar, Bleu Cheese, avocado, cherry tomatoes, and hard-boiled egg

Teddy's Salad Half \$6 | Full \$9

Chopped iceberg, Cheddar, hard-boiled egg, pancetta. Tossed in our house red wine dressing

Summer Berry Salad Half \$8 | Full \$12

Mixed greens, fresh seasonal berries, Feta, candied pecans, sun dried cranberries

California BLT Salad Half \$10 | Full \$13

Chopped Iceberg, crispy pancetta, Smoked Cheddar, cherry tomatoes, and avocado

Entrées

Honey and Aleppo Pepper Salmon \$26

Pan-seared with our honey and aleppo pepper dry rub topped with a pineapple salsa, served with forbidden black rice and grilled broccolini

Balsamic Glazed Pork Chop \$24

Bone-in pork chop, dry brined for 24 hours and pan seared. Finished with a balsamic reduction and onion bacon jam, served with whipped potatoes and grilled broccolini

Filet Mignon \$45

8 oz. center cut filet mignon, grilled with sea salt, and clarified butter served with asparagus and whipped potatoes

Bone-in Strip Steak \$32

14 oz. bone in strip steak, grilled with sea salt, and clarified butter served with grilled asparagus and whipped potatoes

Steak & Frites \$21

8 oz. sirloin grilled to your liking and served with a generous portion of parmesan truffle fries

Summer Tortellini & Pesto Pasta \$16

Cheese stuffed pasta tossed in a basil pesto cream, cherry tomato bruschetta and topped with shaved parmesan, served with grilled French bread

Dessert

Ghirardelli Brownie Skillet \$8

Topped with vanilla ice cream, drizzled with chocolate and caramel

Chocolate Chip Skillet \$8

Topped with vanilla ice cream, drizzled with chocolate and caramel