

# DINNER STARTERS

TRADITIONAL FRENCH ONION SOUP Crock 5.25

AHI TUNA 11.50

Seared Rare Ahi Served on a Bed of Mixed Greens  
with Dijon Mustard Dressing

TRADITIONAL JUMBO SHRIMP COCKTAIL 12.50

Served with Spicy Cocktail Sauce

CRAB CAKES 11.25

Served on a Bed of Shredded Red Cabbage  
Topped with a Delightful Oriental Dressing

TEMPURA SHRIMP 11.25

Served on a Bed of Shredded Red Cabbage  
and Accompanied with Sweet Chili Thai Sauce

HOUSE MIXED GREEN SALAD 4.50

HOUSE CAESAR SALAD 4.75

BEEF VEGETABLE OR

TRADITIONAL CHICKEN TORTILLA SOUP

CUP 4.50

BOWL 5.25

BUFFALO WINGS 8.75

BUFFALO SHRIMP 11.75

Bleu Cheese Dipping Sauce and Celery Sticks

BBQ CALAMARI 10.75

Fresh Fried Onions

Topped with Tender Fried BBQ Calamari Strips

ARTICHOKE QUESADILLAS 8.75

Served with Guacamole, Spicy Salsa and Sour Cream

WITH CHICKEN 9.75

WITH SHRIMP 11.95

## SALADS

CRACKLING ORIENTAL CHICKEN SALAD 11.50

Spring Mix, Mandarin Orange Segments, Water Chestnuts, Bean Sprouts,  
Bamboo Shoots, Broiled Marinated Chicken, Green Onions  
and Asian Salad Dressing

FRESH SEASONAL FRUIT 11.50

The Season's Best, Served with  
Yogurt or Cottage Cheese

CALIFORNIA COBB 12.50

Mixed Field Greens with Crispy Diced Bacon,  
Diced Turkey, Bleu Cheese Avocado and  
Chopped Hard Boiled Egg, Tossed with Ranch Dressing

LISA'S WALNUT AND PEAR SALAD 12.75

Mixed Field Greens, Gorgonzola Cheese, Red Onions,  
Pears, and Candied Walnuts with a Raspberry Vinaigrette Dressing,  
Topped with a Grilled Chicken Breast and Seedless Grapes

SEDONA CHICKEN SALAD 11.25

Mixed Greens with Cucumbers and Red Onions  
in a Pepita Cilantro Dressing, Topped with  
Grilled Chicken and Garnished with Black Bean Relish

MEDITERRANEAN SALAD 10.75

Large Wedge of Iceberg Lettuce Topped with Roasted Tomatoes, Kalamata Olives, Sweet Red Onions, and Feta Cheese,  
Tossed with Herbed Light Virgin Olive Oil and Balsamic Vinaigrette

WITH CHICKEN 12.25

THE TRADITIONAL CAESAR 9.25

WITH GRILLED CHICKEN 11.25

WITH GRILLED SALMON 12.75

WITH GRILLED SHRIMP 13.75

MISO GLAZED AHI SALAD 12.50

Tim's Favorite: Sashimi Grade Ahi Tuna Glazed with Sweet Miso,  
Served with Delicate Field Greens and  
Asparagus in a Plum Ginger Sauce

## PASTAS

FRESH FETTUCCINE 10.50

With Choice of Alfredo or Marinara Sauce

WITH CHICKEN AND MUSHROOMS 12.75

WITH GRILLED VEGETABLES 11.75

WITH SHRIMP 14.50

CRAB MEAT RAVIOLI 13.25

Crab Meat Ravioli Served on a Bed of Fresh Spinach Leaves  
Complimented with a Light Sauce  
and Shaved Parmesan Cheese

PORTOBELLO MUSHROOM RAVIOLI AND SHRIMP 14.95

Fresh Portobello Mushroom Ravioli Prepared with a Light  
White Wine Cream Sauce  
Complimented with Sun-Dried Tomatoes

*\* Inquire with Your Server About Daily Specials\**

Parties of Six or More are Subject to 18% Taxable Service Charge.  
Please Inform your Server if Separate Checks are Required by your Party Prior to Ordering

# SANDWICHES

Served with Choice of Doubletree Seasoned Fries, Fresh Fruit or Reduced Fat Cottage Cheese

## JAVIER'S SPICY CHICKEN SANDWICH 10.75

Flame Broiled Breast of Chicken Dipped in Buffalo Sauce  
Served with Lettuce, Tomato, Red Onion, Avocado and Swiss Cheese  
on a Hamburger Roll with Sun-Dried Tomato Mayonnaise

## LOUIS'S CHICKEN BREAST FOCCACI 11.25

Broiled Marinated Chicken Breast Served on Focaccia Bread,  
Topped with Portabella Mushroom, Mozzarella Cheese,  
Fresh Spinach, Caramelized Onions and Sweet Roasted Tomatoes

## SOUTH WESTERN CHICKEN WRAP 11.50

Marinated Grilled Chicken Breast with Cheddar and Jack Cheeses,  
Crispy Iceberg Lettuce, Diced Tomato, BBQ Sauce and Tortilla  
Chips Served in a Grande Chipotle Tortilla

## FRENCH BEEF DIP 10.75

Sliced Roast Beef and Melted Swiss Cheese  
On a Rustic French Roll with a Side of Au Jus

## BUILD YOUR OWN BURGER 9.50

8 oz. Black Angus Beef Broiled as You Like it! Served with Lettuce, Tomato and Red Onion

### BURGER EXTRAS \$.50 EACH

Swiss, Tillamook or American Cheese, Bacon, Avocado, Ortega Peppers, Barbecue Sauce, Sauteéd Mushrooms

## CLASSIC TUNA MELT 9.75

Warm Albacore Tuna Salad on Grilled White Bread  
With Tillamook Cheddar Cheese

## TRADITIONAL CLUB 10.50

Fresh Roasted Sliced Turkey Breast, Cured Ham, Bacon,  
Swiss Cheese, Lettuce, Avocado and Tomato  
Stacked Between Toasted Sourdough Bread

## CHICKEN CAESAR WRAP 11.25

Crispy Romaine Lettuce Mixed with Croutons, Grilled Chicken  
Breast and Shaved Parmesan Cheese and Our Delicious Caesar  
Dressing, All Served on a Whole Spinach Tortilla

## HALF AND HALF 10.25

Your Choice of Our Specialty Soups and One-Half Deli  
Sandwich: Thin Sliced Roast Turkey or Albacore Tuna  
Salad on your Choice of Bread

# ENTREES

## FLORENTINE CHICKEN BREAST 18.75

Sauteéd to Perfection, Served on a Bed of Cooked  
Fresh Spinach, Safron Rice, Complimented  
with a White Wine/Shallot, Mushroom Sauce

## NANCY'S HOME STYLE MEATLOAF 12.75

Home Style Meatloaf Topped with Mushroom Sauce  
With Creamy Mashed Potatoes  
and Asparagus

## SALMON A'LA MALCOLM 14.50

Baked Fillet of Salmon Prepared with Brown Butter, Served with Fresh Asparagus Tips,  
Paraisan Mushrooms and Mashed Potatoes, Finished with a White Wine Glaze

## BAKED WHITE FISH 14.75

Fresh Fillet of White Fish From Lake Superior  
Prepared Cajun Style, Served on a Bed of  
Mashed Potatoes and Fresh Asparagus

## ALOHA AHI TUNA 17.50

Fresh Fillet of Ahi Tuna Wrapped in Bacon,  
Broiled to Perfection, Seved with Steamed Rice  
and Julienne Stir Fried Vegetables

## CRUSTED SEA BASS 14.75

Fresh Fillet of Sea Bass Encrusted with California Pistachios  
Served with Steamed Spinach and Roasted Potatoes  
Finished with a Red and White Wine Sauce

## VEAL TOWNEDOS 24.95

Pan Seared Veal Filet Wrapped in Bacon,  
Sauteéd to Perfection, Finished with Shallots,  
Green Pepper Corns and Cognac Sauce

## SURF AND TURF 22.25

8 oz. Sirloin Steak and Large Gulf Shrimp  
Grilled to Perfection, Served with Mashed Potatoes,  
and Fresh Asparagus, Finished with a Delightful Marsalla Sauce

## 12 OZ. RIB EYE STEAK 19.75

Grilled to Perfection, Served with Mashed Potatoes,  
Steamed Vegetables and Finished with a Marsalla Sauce

## SCAMPI STYLE SHRIMP PROVENCAL 21.95

Jumbo Shrimp Sauteéd with Olive Oil, Garlic Lemon Juice, White Wine, Tomatoes and Herbs, Served on a Bed of Spanish Ravioli

## 8 OZ. FILLET MIGNON 28.75

Grilled to Perfection, Topped with Fresh Gorgonzola Cheese, Caramelized Onions and Served with  
Mashed Potatoes, Steamed Vegetables and Finished with a Natural Port Wine Sauce

# BEVERAGES

COFFEE OR TEA 2.75

HOT CHOCOLATE 2.75

SOFT DRINKS 2.50

SAN PELLEGRINO MINERAL WATER

500 ML 3.50 LITER 5.00

FIJI BOTTLE WATER

500ML 3.25 LITER 5.00

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