

ENTRÉES

All Entrees come with a choice of soup or salad, and a choice of vegetable or potato. No potato with pasta.

12oz Ribeye \$31.99

Hand cut choice beef grilled to your liking and served with smokey Chipotle butter.

Twisted Tequila Pasta \$25.99

Shrimp or Chicken flambeed with Tequila, served with sweet peppers and onions in a Cajun cream sauce over Cavatappi.

Butternut Squash Ravioli \$24.99

Topped with Italian sausage, mixed peppers, mushrooms and spinach in garlic cream sauce.

Prime Rib (Saturday Only)

Served with house made creamy horseradish sauce.

8 oz \$33.99

12 oz \$39.99

16 oz \$45.99

Featured Salads

Thai Peanut Noodle Salad \$14.99

Soba noodles, carrots, cucumbers, cabbage, peanuts and diced tomatoes tossed with creamy Thai peanut dressing nestled in mixed greens.

w/Chicken 16.99

w/Shrimp 18.99

Fall Harvest Bowl \$14.99

Mixed greens, sliced apples, sundried cranberries, candied pecans, grape tomatoes, cucumber, carrots, red onion and feta cheese

FEATURED ITEMS

Flatbreads

BLT Flatbread with Avocado
\$13.99

Brushed with olive oil and garlic topped with Fresh Mozzarella cheese, bacon, avocado and Grape tomatoes. Topped with fresh greens drizzled in avocado sauce.

Italian Stallion Flatbread \$13.99

Tomato sauce, mozzarella, salami, pepperoni and ham topped with dressed greens.

Desserts

Black Magic Cake \$8.00

Rich chocolate cake served warm with vanilla ice cream, chocolate sauce and whipped cream.

Irish Apple Cake \$8.00

House made with cinnamon and apples garnished with vanilla ice cream, caramel and whipped cream.

Jesse's Cheesecake \$8.00

Ask about our featured cheesecake!

Fresh Apple Crisp \$8.00

Granny Smith Apples baked with brown sugar and oatmeal topping served warm with vanilla ice cream.

*WARNING Rare or medium rare animal foods will only be served upon customer request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.