

STARTERS

GRILLED CHICKEN WINGS

Caramelized Oranges and Feta Cheese Dip
\$8

Turnbull Sauvignon Blanc-Glass \$7

FRIED CHICKEN TENDERLOINS

Plain, Mild or Hot with Ranch Dressing
Fries, Cole Slaw or Fresh Fruit
\$8

Monchhof Riesling-Glass \$8

CHICKEN OR BEEF LETTUCE WRAPS

Rice Noodles and Spicy Dipping Sauce
\$10

Carmel Road Chardonnay-Glass \$9

or

Jacob's Creek Merlot-Glass \$7

CRISPY CALAMARI

Spicy Pomodoro and Fresh Lemon
\$12

Santa Margherita Pinot Grigio-Glass \$9

CHICKEN OR BEEF QUESADILLA

Pico de Gallo, Avocado Salad and Sour Cream
\$10

Turnbull Sauvignon Blanc-Glass \$7

or

Jacob's Creek Merlot-Glass \$7

SHRIMP TEMPURA TACOS

Soft Corn Tortillas, Avocado and Cabbage
Fresh Lime
\$12

Ferrari Carano Chardonnay-Glass \$12

NACHOS

Fresh Crispy Tortillas, Chili and Cheese, Pico de Gallo,
Sour Cream and Avocado Salad

\$10

Argyle Pinot Noir-Glass \$9

JUMBO LUMP CRAB CAKE

Spicy Remoulade and Avocado
\$12

Santa Margherita Pinot Grigio-Glass \$9

SALADS

A SALAD NAMED CAESAR

Romaine Hearts, Ciabatta Chips and Creamy Caesar Dressing
Traditional \$8 Chicken \$12 Salmon \$14

La Crema Chardonnay-Glass \$9

FRENCH BEAN TOMATO AND FRESH MOZZARELLA

Sweet Basil, Virgin Olive Oil and Aged Balsamic
\$10

Santa Margherita Pinot Grigio-Glass \$9

CHICKEN OR TUNA NICOISE SALAD

Grilled Tomatoes, Olives, Caper Berries
Poached Eggs, Haricot Verte, Basil Vinaigrette
\$12

Joel Gott Zinfandel-Glass \$7

POACHED PEAR SALAD

Baby Spinach, Candied Walnuts Tomatoes and Goat Cheese
\$10 Chicken \$14

Monchhof Riesling-Glass \$8

QUICHE AND SALAD

Chef's Fresh Baked Quiche and Side Chopped Salad
\$10

Monchhof Riesling-Glass \$8

COBB SALAD

Chopped Egg, Chicken, Avocado, Bacon
Tomato and Bleu Cheese, Onion Vinaigrette
\$12

Rockbare Shiraz-Glass \$8

CHOPPED CHEF'S SALAD

Ham, Turkey and Rotisserie Chicken
Tomatoes, Cucumbers and Provolone Cheese
\$11

Taz Chardonnay-Glass \$8

CHOPPED GARDEN SALAD

Peppers, Tomatoes, Cucumbers, Avocado
Fresh Mozzarella and Basil Vinaigrette
\$8

Carmel Road Chardonnay-Glass \$9

THE CALIFORNIA "MACHO" SALAD

Roasted Chicken, Avocado, Bacon, Chopped Dates
and Goat Cheese
\$15

Ferrari Carano Chardonnay-Glass \$12

SOUP

HOMEMADE CHICKEN NOODLE CISCO'S MUSHROOM SOUP

Cup \$4 Bowl \$7

PIZZA

MARGHERITA- *Argyle Pinot Noir-Glass \$9*

BBQ CHICKEN- *Jacob's Creek Merlot-Glass \$7*

ITALIAN- *Casa Lapostolle Cabernet Sauvignon-Glass \$7*

CHICKEN, SPINACH AND RICOTTA CHEESE

Santa Margherita Pinot Grigio-Glass \$9

VEGETARIAN- *La Crema Chardonnay-Glass \$9*

SANDWICHES

DELI SANDWICH
You know how it works
Whadya want on it?

Full or Half with Soup or Salad
\$8

DRAGONRIDGE GOLF "CLUB"
Chicken Breast, Tomatoes, Lettuce, Bacon and Mayo
\$9
Taz Chardonnay-Glass \$8

FRENCH DIP
Shaved Prime Rib on a Hoagie Roll
Au Jus and Horseradish
\$11

Casa Lapostolle Cabernet Sauvignon-Glass \$7

CHICKEN PARMESAN SANDWICH
Marinara and Mozzarella on a Toasted Hoagie
\$12
Turnbull Sauvignon Blanc-Glass \$7

MEATBALL SUB SANDWICH
\$10

Casa Lapostolle Cabernet Sauvignon-Glass \$7

GRILLED REUBEN SANDWICH
Corned Beef, Swiss Cheese, 1000 Island
Sauerkraut and Toasted Rye
\$10

Jacob's Creek Merlot-Glass \$7

THE "ROBERT"
Roasted Turkey, Stuffing
Cranberry Chutney on a Toasted Hoagie
\$10

Argyle Pinot Noir-Glass \$9

THE GRILLED CHICKEN SANDWICH
Marinated Chicken, Tomatoes, Cucumbers
Red Onions, Cheddar and Swiss
Dijon Mayo and Avocado Chutney
\$12

Turnbull Sauvignon Blanc-Glass \$7

BURGERS
Yep, All Kinds...

TURKEY \$8

BEEF \$9

CLASSIC CHEESE \$10

"BIG MAC" DOUBLE CHEESE BURGER \$12

Jacob's Creek Merlot-Glass \$7

ENTRÉES

SLOW ROASTED BEEF TACOS
Shredded Cabbage and Tomatoes
Pico de Gallo, Sour Cream and Avocado
\$9

Joel Gott Zinfandel-Glass \$7

STEAK BURRITO
Simmered Beef, Rice and Beans
Enchilada Sauce
\$15

Rockbare Shiraz-Glass \$8

ROTISSERIE CHICKEN
AND MUSHROOM FETTUCINI
Parmesan Cream Sauce
\$14

Ferrari Carano Chardonnay-Glass \$9

WILD MUSHROOM
AND EGGPLANT PARMESAN LASAGNA
Fresh Basil and Pomodoro
\$12

Flora Springs Cabernet Sauvignon-Glass \$12

CRISPY ATLANTIC SALMON
AND HEIRLOOM TOMATOES
Cilantro, Onions, Olives and Lemon
\$16

Jean-Luc Colombo Syrah-Glass \$10

COLORADO LAMB CHOPS
Roasted Eggplant, Horseradish Potatoes
Buttered Asparagus
\$29

Jean-Luc Colombo Syrah-Glass \$10

CHILEAN SEABASS ANTIPASTI
Roasted Eggplant and Peppers, Prosciutto
Lemon Buerre Blanc
\$20

Ferrari Carano Chardonnay-Glass \$12

PASTA POMODORO, BOLOGNESE OR
ALFREDO SPAGHETTI OR FETTUCINI
Chicken \$14 Shrimp \$16 Meatball \$12

Flora Springs Cabernet Sauvignon-Glass \$12

STEAK AND POTATOES
Horseradish Scented Potatoes and Buttered Asparagus
8oz Filet \$25 10oz New York \$19 10oz Rib Eye \$24

Jean-Luc Colombo Syrah-Glass \$10