

Appetizers

Mexican Queso Fondue \$9.95

A blend of cheeses with chorizo and goat cheese served bubbling hot in a skillet with toasted tortilla chips and a drizzle of Pablano vinaigrette

Artichoke Dip \$9.75

A creamy blend of seasoned artichokes, Parmesan cheese, cream cheese and sour cream baked in a crock and served with pita chips

Crab Cakes Spheres \$11.45

Three delicious crab cakes in a pool of homemade tartar sauce and surrounded with lemon vinaigrettes

Calamari Pomodora \$10.95

A half pound of calamari in basil oil lightly fried. Pomodora sauce pairs with the calamari served with a lemon aioli and Parmesan cheese

Shrimp Martini \$10.95

Four large Gulf shrimp perched atop a martini glass filled with spicy horseradish infused cocktail sauce

Sirloin Stuffed Portabella \$11.95

Sirloin of beef and Boursin cheese fill this grilled marinated Portabella mushroom set atop a bed of wilted spinach with blackberry gastrique

Soup & Salads

Soup d' jour

Cup \$4 Bowl \$6

California Fruit Plate with Tuna Salad

Crisp honeydew and cantaloupe melons with sweet pineapple, grapes and strawberries accompanied by a savory tuna salad and warm grilled pita triangles

\$10.95

Chicken or Salmon Caesar Salad

Flame broiled breast of chicken or filet of salmon atop crisp romaine lettuce, croutons, tomatoes and Caesar dressing with Parmesan cheese

\$14.95

BBQ Chicken Cobb Salad

BBQ-glazed chicken breast adorns this favorite with crisp romaine lettuce tossed with tortilla frills, red onions, smoked bacon, avocado, hard boiled eggs and tomatoes. The salad is tossed with homemade bleu cheese dressing and finished with bleu cheese crumbles

\$14.95

Sandwiches

Served with cole slaw or French fries & Pickle

Blackened Steak Caesar Wrap

Romaine lettuce topped in roasted garlic Caesar dressing layered with blackened flank steak, crisp tortilla frills, asiago cheese and avocados

\$9.95

Vegetarian Black Bean Burger

A black bean burger fire grilled with pepper jack cheese, Pico de Gallo and fresh garden vegetables

\$7.95

Chicken Caesar Wrap

A warm grilled tortilla filled with seared chicken breast, crisp romaine lettuce, aged asiago cheese and low-cal Caesar dressing

\$9.95

German Style Chicken Sandwich

Grilled breast of chicken lightly seasoned and brought together with an amazing combination of honey mustard, cranberry glaze and cheddar cheese served on a rustic roll

\$9.45

Texas Burger

8 ounce Angus burger topped with BBQ, creamy cole slaw and dill pickles on a grilled bun

\$9.95

Dijon BBQ Pork Sandwich

Served on a pretzel roll topped with cheddar cheese and fried tangled onions

\$9.50

Kicked Up BLTC

Bacon, turkey, lettuce, tomato and cheddar cheese with roasted red pepper hummus

\$8.45

Tullymore Burger

8 ounce Angus burger grilled to perfection; topped with choice of cheese

\$9.50

Bacon Mushroom Swiss Burger

8 ounce Angus burger grilled to perfection; topped with bacon, sautéed mushrooms and Swiss cheese

\$10.75

****\$2.00 charge for split items****

Dinner Menu

Served from 5:00 pm till close

Steaks

Served with Garden Salad or Soup, Seasonal Vegetables and choice of baked potato, whipped potato or French fries

Chef Rex Signature Grilled Filet Mignon \$28.95

A large center-cut filet of beef is kissed by the flames of our grill and simply presented with The Original ZipSauce® from Detroit

Grilled Black & Bleu Filet Mignon \$26.95

Tender Filet Mignon flame broiled and suggested medium rare, presented atop wild mushroom ragu simmered in veal jus and topped with a sinful bleu cheese cream

18 oz Porterhouse \$32.95

This porterhouse is the king of the grill. Cooked to perfection over open flames. Served with horseradish crème fresh and topped with onion rings

New York Strip \$27.95

Hand cut 12 oz Strip Loin trimmed to perfection and flame broiled to your liking. This is a “Steak Lovers” dream

Seafood and Chicken

Served with Garden Salad or Soup, Seasonal Vegetables and choice of baked potato, whipped potato or French fries

Flame Broiled Atlantic Salmon \$21.95

Lightly spiced with Cajun seasoning and broiled over the open flames

Grilled Halibut \$25.95

Lightly seasoned Halibut flame broiled and brushed with olive oil, crowning the Halibut is a pineapple jicama salsa laced with threads of basil and teased with rice wine vinegar

Chicken Fried Trout \$19.95

Truly original with a fusion touch. The trout is bathed in an Asian buttermilk marinade dredged in flour and pan fried to a crisp golden brown accented with sesame ginger cole slaw and three herb tarter sauce

Asiago Garlic and Pretzel Crusted Breast of Chicken \$21.95

Tender breast of chicken encrusted with Asiago cheese, crushed pretzels and garlic than pan seared to a gold finish displayed with a rich Pomodoro sauce

Smoked Chicken Penne Pasta with Boursin Cheese \$17.95

In-house hickory smoked chicken combined with sautéed shallots, tomatoes, shitake mushrooms and garlic with a light ala minuet chardonnay Boursin cream, then tossed with fresh spinach & penne
(No additional vegetable or starch served with this dish)

“Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.”

****\$2.00 charge for split items****