

STARTERS

- CHICAGO STYLE SPINACH DIP 12
- WOOD GRILLED ARTICHOKEs 12
- OYSTER ST. CHARLES 14
- HOME SMOKED SALMON 14

SIDES

- HAND-CUT FRENCH FRIES 4
- COUSCOUS 4
- COLESLAW 4
- MASHED POTATOES 4
- SEASONAL VEGETABLE 4
- TRUE IDAHO BAKED POTATO 4

SOUP CALENDAR

- SUN TOMATO SOUP 6
- MON NEW ORLEANS RED BEAN 6
- TUE TORTILLA 6
- WED MEXICO CITY STYLE 6
- THU TORTILLA 6
- FRI NEWPORT BEACH CLAM CHOWDER 6
- SAT FIREHOUSE CHILI 6

DESSERTS

- WARM FIVE-NUT BROWNIE 8
Served à la mode w/ champagne custard
- APPLE WALNUT COBBLER 8
Caramel topping w/ vanilla ice cream
- KEY LIME PIE 8
With housemade graham cracker crust
- HOT FUDGE SUNDAE 8
With roasted sugar pecans

**WE ARE PROUD TO OFFER
ALLEN BROTHERS
HAND SELECTED BEEF**

NO CELL PHONES IN THE DINING ROOM
PLEASE NOTIFY US OF ANY FOOD ALLERGIES

BURGERS & SANDWICHES

Our burgers are house-ground each morning for today's service only.

- CHEESEBURGER 14
Served all the way with Cheddar, mayonnaise and mustard on a toasted egg bun
- HOUSE-MADE VEGGIE BURGER 14
With sweet soy, Jack cheese, mayonnaise and mustard on a toasted egg bun
- HICKORY BURGER 14
Canadian bacon, chopped Cheddar and onion with smokey BBQ sauce
- BILTMORE CHICKEN SANDWICH 14
With melted Jack cheese, red onion, tomato and arugula on a house-made bun
- FRESH FISH SANDWICH 16
Crispy Grouper with red onion and thousand island dressing on a toasted egg bun
- FAMOUS FRENCH DIP AU JUS* 18
Thinly-sliced prime rib served medium on a toasted French roll with mayonnaise
— Choose: Couscous, Coleslaw, French Fries or Seasonal Vegetable

SALADS

- GRILLED CHICKEN SALAD 15
Mixed greens and jicama with honey-lime vinaigrette and peanut sauce
- SASHIMI TUNA SALAD 17
Pan-seared ahi with cilantro-ginger vinaigrette, mixed greens, avocado and mango
- SPINACH & CHICKEN WALDORF SALAD 16
Julienne apples, bacon, cashews and chopped egg
- CAESAR SALAD 11
Crisp romaine with Reggiano, rustic croutons and our eggless Caesar dressing
- THAI STEAK & NOODLE SALAD* (OR WITH CHICKEN) 18
Marinated filet or rotisserie chicken with avocado, mango and herbs in Thai dressing
— Dressing: Blue Cheese, Mustard-Honey, Buttermilk Garlic, or Vinaigrette

ENTRÉES

- TODAY'S FRESH FISH MKT
Filleted in house daily, simply grilled over hardwood, with seasonal vegetable
- SEASONAL VEGETABLE PLATE 14
This season's hand-selected vegetables, served with couscous
- TODAY'S PAN FRIED FISH MKT
Served with dill tartar, thick-sliced tomato and coleslaw
- ROTISSERIE CHICKEN 17
Half a roasted chicken with crushed herbs and apricot glaze, served with couscous
- JUMBO FRIED SHRIMP 24
Served with cocktail and rémoulade sauces and coleslaw
- HAWAIIAN RIB-EYE 29
Marinated then grilled over hardwood, served with a baked potato
- BARBECUE PORK RIBS 27
Slow cooked, fall-off-the-bone pork ribs, with French fries and coleslaw
- DOUBLE CUT PORK CHOP 25
Cured in-house and hardwood grilled, served with mashed potatoes & seasonal vegetable
- ROASTED PRIME RIB 29
Aged prime rib roasted on the bone, served with hand-cut French fries
- CENTER-CUT FILET 33
Beef tenderloin grilled over hardwood, served with a loaded baked potato
— Caesar or Traditional Salad to accompany your entrée 5