

## STARTERS

- CHICAGO STYLE SPINACH DIP 11
- WOOD GRILLED ARTICHOKE 12
- OYSTER ST. CHARLES 13
- HOME SMOKED SALMON 14

## SIDES

- HAND-CUT FRENCH FRIES 4
- COUSCOUS 4
- COLESLAW 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

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

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

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## BURGERS & SANDWICHES

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

- CHEESEBURGER 13  
Served all the way with Cheddar, mayonnaise and mustard on a toasted egg bun
- HOUSE-MADE VEGGIE BURGER 13  
With sweet soy, Jack cheese, mayonnaise and mustard on a toasted egg bun
- HICKORY BURGER 13  
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 15  
Crispy Grouper with red onion and thousand island dressing on a toasted egg bun
- #1 AHI TUNA BURGER 14  
Pan-seared ahi tuna with iceberg lettuce, red onion, tomato on a toasted egg bun
- FAMOUS FRENCH DIP AU JUS\* 17  
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 15  
Julienne apples, bacon, cashews and chopped egg
- CAESAR SALAD 10 — WITH TODAY'S SOUP 13  
Crisp romaine with Reggiano, rustic croutons and our eggless Caesar dressing
- TRADITIONAL SALAD 10 — WITH TODAY'S SOUP 13  
Mixed greens, house-made croutons, chopped egg and smokehouse bacon
- 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 13  
This season's hand-selected vegetables, served with couscous
- ROTISSERIE CHICKEN 16  
Half a roasted chicken with crushed herbs and apricot glaze, served with couscous
- HAWAIIAN RIB-EYE 27  
Marinated then grilled over hardwood, served with hand-cut French fries
- TODAY'S PAN FRIED FISH MKT  
Served with dill tartar, thick-sliced tomato and coleslaw
- BARBECUE PORK RIBS 26  
Slow cooked, fall-off-the-bone pork ribs, with French fries and coleslaw
- ROASTED PRIME RIB 28  
Aged prime rib roasted on the bone, served with hand-cut French fries
- CENTER-CUT FILET 31  
Beef tenderloin grilled over hardwood, served with a baked potato  
— Caesar or Traditional Salad to accompany your entrée 5