



## SALADS AND SOUP

### BLACKENED CHICKEN CAESAR

Blackened chicken, served over fresh greens tossed with creamy Caesar dressing, house baked croutons and Parmesan cheese \$27

### THAI BEEF SALAD

\* Thai marinated steak, grilled and served on a bed of mixed greens, scallions and peanuts, tossed with a spicy Thai ginger dressing \$31

### SESAME SALMON WITH GINGER DRESSING

\* Seared Alaskan salmon crusted with sesame, over fresh mixed greens tossed with ginger vinaigrette, garnished with pickled ginger and wasabi \$31

### HOUSE SIGNATURE MULLIGATAWNY SOUP

Cup 7 ~ Bowl 11

## SMALL PLATES

### FOCACCIA BREAD

Sliced focaccia bread, topped with butter and Parmesan cheese then oven finished \$10

### ARTICHOKE MELT STARTER

A delicious blend of cheeses and artichoke hearts, served with house focaccia Bread \$17

### "NACHOS ESPECIAL"

House slow roasted pulled pork, served over fried corn chips, topped with cheddar jack cheese, sour cream, jalapeno cilantro mayo, diced tomato, and jalapeno \$19

### FRESH WEDGE SALAD

Crisp wedge of iceberg lettuce adorned with chopped hickory smoked bacon, carrots and scallions. Bleu cheese crumbles and tomato wedges on the side served with your choice of dressing on the side \$18

### FRIED CALAMARI

Deep fried calamari strips served with house-made cocktail sauce and jalapeno cilantro mayo \$17

### JOE'S BUFFALO WINGS

Zesty and spicy wings, served with house-made bleu cheese dressing and celery \$17

\* "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"



## FAVORITES

### GRILLED SIRLOIN BURGER

\* Delicious ground sirloin burger served on a toasted parmesan pepper roll with lettuce, tomato, onion, pickle, and mayo, with your choice of one topping, served with fries \$18

### CHICKEN & SHRIMP NOODLE BOWL

Stir fried chicken, shrimp, scallions and green cabbage, tossed with linguine noodles and Asian brown sauce \$29

### VEGGIE PENNE MARINARA

Gluten free penne pasta tossed with stir fried veggies and house made marinara sauce \$27

### SLOW ROAST PORK TAQUITOS

House slow roasted pork, hand rolled, grilled, and served with pico de gallo, crema Mexicana, and jalapeno honey \$23

### ZACH'S STYLE CORNED BEEF & SLAW REUBEN

Slow roasted corned beef sliced thin with house-made cole slaw, thousand island dressing and swiss cheese, topped with pickle, served with fries \$20

### NEW YORK STEAK

\* 10 oz. New York steak grilled to your liking, served with garlic mashed potatoes and house veggies \$35

### CHICKEN BURGER

House ground chicken thigh meat patty served on a toasted parmesan pepper roll with lettuce, tomato, green onion, mayo, and our new mildly spicy yet sweet sauce, served with fries \$18

### ASIAN STYLE SALMON CAKES

House-made with Alaskan salmon, spinach, fresh ginger, and Asian spices. Topped with a sweet chili glaze and scallions, served with jasmine rice and house veggies \$29

### JAMBALAYA PASTA

Back by popular demand. Grilled shrimp, chicken breast and andouille sausage, tossed with cavatappi pasta in a zesty Cajun style sauce \$28

### BLACKENED CHICKEN PASTA

Blackened chicken breast served over cheese tortellini in a white cream sauce topped with Parmesan cheese \$26

### FRENCH DIP

Savory prime rib tempered in au jus and served on a crispy French alpine roll with au jus, garnished with wasabi \$21

### ALASKAN COD OSCAR

Alaskan north pacific cod pan seared and served on a bed of asparagus, topped with Shrimp and a tarragon hollandaise sauce. Served with roasted yukon gold potatoes \$33

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