

BITES		MAINS	
SAGANAKI11 Pan Fried Kasseri Meyer Lemon Toasted Bread WEEKLY PIZZA12 Chefs Weekly Pizza STEAK BRUSCHETTA12 Tenderloin Point Reyes Blue Cheese Arugula Caramelized Onions Truffle Oil Garlic Toast CALAMARI12 Jalapenos Cocktail Sauce Lemon TUNA BOWL16 Ahi tuna Sushi Rice Avocado Lettuce Soy Sauce Nori CHILI Cup 4 Bowl 6 SOUP Chef's Daily Creation Cup 4 Bowl 6		CHOICE OF CAESAR, SIDE SALAD, WEDGE, OR CHEF'S SOUP RIGATONI26 Chicken Pepper Onion Artichokes Mushrooms Pepper Flakes Tomato Sauce CHICKEN CONFIT23 Cherry Infused Au Jus Crushed Potatoes SALMON30 Blackened Basmati Rice Jicama-Mango Relish THE CHILEAN34 Tomato Bruschetta Balsamic Pearls Basmati Rice CHICKEN TINGA BOWL27 Spanish Rice Refried Beans Flour Tortillas Pico De Gallo Salsa LOBSTER RAVIOLI29 Oyster Mushrooms Prosciutto Asparagus Vodka Cream Sauce STIR FRY22 White Rice Sweet Peppers Onions Broccoli Ginger Mushrooms Teriyaki Glaze Add Chicken 5.00 Add Shrimp 8.00	
LEAFS		KIDS	
ADD TO ANY SALAD Grilled Chicken 5 Salmon* 7 Shrimp 8 EAGLE BROOK CAESAR10 Romaine Hearts Tomatoes Red Onion Grana Padano Croutons White Anchovies Dressing BABY “WEDGE” SALAD10 Blue Cheese Crumbles Tomatoes Red Onions Bacon Croutons Green Onions Blue Cheese Dressing THE CHICAGO16 Medallions Blue Cheese Tomatoes Avocado Red Potatoes Egg Green Onion Onion Straws Arugula Caraway Dressing WEST COAST12 Field Greens Toasted Pistachios Strawberries Bacon Point Reyes Blue Cheese Orange Maple Vinaigrette ITALIANO14 Chopped Romaine Fresh Mozzarella Roasted Tomatoes Kalamata Olives Red Onions Croutons Chicken Pesto Vinaigrette		HOT DOG6.95 Fries Fruit GRILLED CHEESE6.95 Fries Fruit CHICKEN FINGERS6.95 Fries Fruit CORN DOG6.95 Fries Fruit MAC & CHEESE6.95	
STEAKS & CHOPS		SIDES	
CHOICE OF CAESAR, SIDE SALAD, WEDGE, OR CHEF'S SOUP Seasonal Vegetables Included With Entree FILET41 Black Garlic Butter Crushed Potatoes BLACKENED SIRLOIN25 Green Onion Chorizo Mac & Cheese RIBEYE DIANE42 Dijon Mustard Sauce Crushed Potatoes PORK CHOP29 Au Poivre Loaded Baked Potato HORSERADISH STEAK35 Pan Fried Beef Medallions Mushrooms Horseradish Brandy Demi-Glace 6 Add Port Wine Mushrooms To Any Entrée		HOUSE SALAD FRESH CUT FRIES SMALL WEDGE CRUSHED POTATOES CAESAR SALAD SEASONAL VEGETABLES SOUP FAT FRIES FRUIT SWEET POTATO FRIES	
		WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.	

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

BEER

BOTTLED BEER

Coors Light	Corona Light
Miller Lite	Corona Premier
Blue Moon Belgian White	White Claw Hard Seltzer
Heineken	New Belgium Fat Tire Amber Ale

DRAFT BEER

Voodoo Ranger Juicy Haze IPA
Penrose Dryft
Sam Adams Winter Lager
Miller Lite
Stella Artois
Guinness Draught
Solemn Oath Lu
Bell’s Two Hearted Ale

COCKTAILS

TITO’S AMERICAN MULE Fever Tree Ginger Beer Fresh Lime Juice	NEW AMSTERDAM TOM COLLINS Club Soda Sugar Lemon Juice	EXOTICO MARGARITA House Lime Margarite Mix Grand Marnier Orange Liqueur
SVEDKA FRENCH MARTINI Black Raspberry Liqueur Pineapple Juice	BULLIET MANHATTAN Sweet Vermouth Angostura Bitters Tillen Farms Bada Bing Cherry	GREY GOOSE CLASSIC COSMOPOLITAN Grey Goose Citron Triple Sec Orange Liqueur Lime Cranberry
BUFFALO TRACE AND GINGER Buffalo Trace Ginger Ale	MAKERS MARK OLD FASHIONED Angostura Bitters Orange Bitters Orange Twist Tillen Farms Bada Bing Cherry	HERRADURA BLOODY MARIA Herradura Bloody Maria

WINE

LA MARCA Prosecco	MASO CANALI Pinot Grigio	CANYON ROAD Cabernet Sauvignon
WYCLIFF Brut Champagne	KIM CRAWFORD MARLBOROUGH Sauvignon Blanc	SIMI Cabernet Sauvignon
CANYON ROAD Chardonnay	MEIOMI Rosé	UNSHACKLED Cabernet Sauvignon
KIM CRAWFORD Chardonnay	MACMURRAY RANCH Pinot Noir	RAVAGE Red Blend
CANYON ROAD Pinot Grigio	CHARLES SMITH Merlot	