

## **SHAREABLE APPETIZERS**

### ***Crispy Potato Skins \$12***

*Stuffed with jack and cheddar cheese, crisp bacon and green onions served with sour cream*

### ***Cheesy Spinach Artichoke Dip \$11***

*Creamy spinach with artichokes and melted cheeses served with fresh tortilla chips*

### ***Chicken Quesadilla\* \$13***

*Grilled tortilla filled with chicken, melted cheese blend, and peppers served with sour cream and salsa*

### ***Classic Wings \$12***

*Golden fried chicken wings - hot, medium or mild served with creamy ranch dressing*

### ***Grilled Shrimp\* \$15***

*Grilled shrimp marinated with olive oil, garlic, cilantro, lime juice and tequila*

### ***Appetizer Sampler \* \$17***

*A trio of potato skins, wings and chicken quesadillas*

## **SOUPS & SALADS**

*Served with Garlic Bread*

### ***Soup & Salad Combo \$10***

*Your choice of a bowl of today's soup with a crisp house or caesar salad*

### ***Soup of the Day \$6***

*Ask your server what's cooking today*

### ***Embassy Salad \$14***

*Assorted salad greens tossed with feta cheese, tomato, red peppers, mandarin oranges, candied pecans and balsamic vinaigrette  
add chicken\* \$4.00 add shrimp\* \$5.00*

### ***Cobb Salad\* \$16***

*Romaine lettuce topped with grilled chicken, hard cooked egg, tomatoes, feta cheese, avocado and bacon  
served with your choice of dressing*

### ***Caesar Salad \$12***

*Crisp romaine lettuce, seasoned croutons, parmesan cheese and caesar dressing  
add chicken\* \$4.00 add shrimp\* \$5.00*

### ***Steak Salad\* \$18***

*Grilled steak, spinach, avocado, tomatoes, feta cheese and warm bacon vinaigrette dressing  
topped with crispy onion*

### ***Grilled Shrimp Spinach Salad\* \$18***

*Grilled shrimp marinated with olive oil, garlic, cilantro, lime juice and tequila  
on a bed of spinach with mangos and red peppers tossed in a hot bacon dressing*

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## **SANDWICHES & MORE**

*Served with your Choice of Coleslaw, Fries,  
Onion Rings, Cup of Soup or Salad*

### **Steak Sandwich\* \$18**

*Grilled steak, melted provolone cheese  
crispy onions, garlic herb aioli on a grilled  
baguette*

### **Turkey Club \$13**

*Roasted turkey breast on a ciabatta roll  
with bacon, avocado, lettuce, tomato and mayo*

### **Chicken Club\* \$14**

*Grilled chicken breast, bacon, swiss cheese,  
avocado, lettuce and tomato on a toasted whole  
wheat bun*

### **Ham Stack \$12**

*Thinly sliced ham layered with swiss cheese  
grilled on sourdough*

### **Chicken Caesar Wrap\* \$13**

*Chicken, romaine lettuce, parmesan cheese,  
caesar dressing wrapped in a gourmet tortilla*

### **Veggie Wrap \$13**

*Chopped romaine lettuce, cucumber, red onion  
tomato salsa, avocado and peppers tossed in a  
balsamic vinaigrette and wrapped in a spinach  
herb tortilla*

### **Roast Beef Melt \$13**

*Roast beef, Swiss cheese, sautéed onions  
and mushrooms and horseradish sauce  
on a grilled ciabatta roll*

### **Tuna Salad \$12**

*Tuna salad, swiss cheese, tomato and lettuce  
on whole wheat bread*

**(Just ask and we will make it a Melt)**

### **Grilled Bacon Tomato & Cheese \$12**

*Swiss and cheddar cheese, crisp bacon, tomato  
and sweet onion grilled on sourdough*

### **Chicken Tenders \$13**

*Lightly breaded tenderloins of chicken  
deep fried to a crispy golden brown  
Served with honey mustard dressing*

### **Mango Shrimp Wrap\* \$16**

*Shrimp, mango salsa, cabbage  
pico de gallo and sriracha crema wrapped  
in a gourmet tortilla*

### **Baja Tacos\* \$15**

*Your choice of chicken or salmon, shredded  
cabbage, chipotle mayonnaise and salsa*

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## **BURGERS**

*Served with your Choice of Coleslaw, Fries,  
Onion Rings, Cup of Soup or Salad*

### ***The Classic Cheese\* \$12***

*Half pound burger with american cheese,  
pickles, tomato, lettuce and onion*

### ***Patty Melt\* \$12***

*Half pound burger grilled on sourdough with  
onions, 1000 island dressing, cheddar and  
swiss cheese*

### ***Mushroom Swiss\* \$13***

*Half pound burger with swiss cheese,  
mushrooms and onions*

### ***BBQ Cheddar Bacon Burger\* \$14***

*Half pound burger with  
bacon, cheddar cheese and BBQ sauce*

## **PASTA**

*Served with Garlic Bread*

### ***Fettuccini Alfredo \$14***

*Fettuccini noodles with our rich  
creamy alfredo sauce topped with  
parmesan cheese  
add chicken\* \$4.00 add shrimp\* \$5.00*

### ***Pesto Penne Pasta \$14***

*Penne sautéed with fresh garlic, basil and  
cream, topped with feta cheese and  
sun dried tomatoes  
add chicken\* \$4.00 add shrimp\* \$5.00*

### ***Shrimp Scampi\* \$19***

*Sautéed jumbo shrimp, spaghetti,  
garlic butter sauce, diced tomatoes  
fresh basil and parmesan cheese*

### ***Meatballs & Pasta \$16***

*House made meatballs tossed with tomato  
marinara, garlic, red pepper flakes, fresh basil  
spaghetti and parmesan cheese*

## **LIGHTER SIDE**

### ***Grilled Salmon\* \$18***

*6oz grilled salmon served with  
rice and veggies*

### ***Caprese Stuffed Avocado \$14***

*Avocado stuffed with mozzarella cheese  
grape tomatoes and basil served on mixed greens  
drizzled with balsamic dressing*

### ***½ Sandwich, Soup or Salad Combo \$12***

*Turkey or tuna salad on whole wheat  
served with your choice of a bowl of today's soup  
or a house salad*

### ***Chicken Positano\* \$15***

*6oz chicken breast seasoned and grilled served on  
sautéed spinach, topped with feta cheese, sun  
dried tomatoes and pesto crema*

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## **PIZZA**

*Please allow 20 minutes for our fresh cooked pizza*

### **Just Cheese \$12**

*Prepared with a blend of four cheeses  
and topped with tomato sauce*

### **Veggie \$13**

*Sliced mushrooms, green & red peppers, black  
olives, onions and seasoned tomatoes*

### **Hawaiian \$14**

*Pineapple & ham*

### **Classic \$15**

*Sausage, mushrooms & pepperoni*

### **Build Your Own Pizza \$12 + \$1 per Toppings**

*Prepared with a blend of four cheeses and topped with tomato sauce*

*Meats: ham, pepperoni, sausage, bacon, grilled chicken*

*Toppings: onions, black olives, mushrooms, pineapple, green & red peppers, jalapenos*

## **SPECIALITIES**

*Served after 5pm*

*All specialties served with your choice of House Salad or Caesar Salad*

### **Fish & Chips \$19**

*Beer battered cod fillets  
served with coleslaw and fries*

### **Salmon\* \$25**

*Flavorful fresh salmon fillet with  
lemon chardonnay butter sauce  
served with rice and veggies*

### **Parmesan Crusted Chicken\* \$20**

*Topped with lemon chardonnay butter sauce,  
sun-dried tomatoes, fresh basil and  
parmesan cheese  
served with mashed potatoes and broccoli*

### **Teriyaki Chicken\* \$20**

*Chicken breast sautéed in a teriyaki glaze  
served with mango rice and asparagus*

### **New York Steak\* \$27**

*A juicy, 12-ounce New York steak  
aged just right for tenderness and flavor  
served with a baked potato & veggies*

### **Rib Eye Steak\* \$28**

*Seasoned grilled rib eye steak  
served with mashed potatoes and veggies*

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**DESSERTS \$7**

*Chocolate Swiss Cake  
Carrot Cake  
Apple Pie Ala Mode  
New York Cheese Cake  
Ice Cream  
(Vanilla, Chocolate, Strawberry)*

**KIDS MENU \$8**

*Served with your Choice of Coleslaw, Fries,  
Onion Rings, Cup of Soup or Salad*

***Macaroni & Cheese***

*Kraft mac & cheese*

***Peanut Butter & Jelly***

*On white bread with grape jelly*

***Chicken Tenders***

*2 crispy chicken tenders*

***Cheese Burger***

*Quarter pound burger with american cheese*

***Grilled Cheese***

*Grilled on white bread with american cheese*

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**COCKTAILS**

**Bottled Beer and Wine available from 11am  
Full Bar Service Available After 4pm**

**DOMESTIC BOTTLED BEER**

*Bud, Bud Light,  
Michelob Ultra, Coors Light*

**IMPORT BOTTLED BEER**

*Corona, Heineken,  
Guinness, Amstel Light,  
Stella Artois, Blue Moon*

**HOUSE WINES BY THE GLASS**

*Cabernet, Chardonnay, Merlot,  
Pinot Grigio, White Zinfandel*

**IPA'S**

*Stone, Icky, Dogfish Head 90 Min  
Sierra Nevada Torpedo*

**Wines by the Bottle**

<i>Beringer White Zinfandel</i>	<i>Gnarly Head Merlot</i>
\$20	\$32
<i>Chateau Ste Michelle Riesling</i>	<i>Ruta 22 Malbec</i>
\$26	\$35
<i>Santa Margherita Pinot Grigio</i>	<i>Meomi Pinot Noir</i>
\$55	\$45
<i>Jordon Chardonnay</i>	<i>Seaglass Cabernet</i>
\$46	\$28
<i>Kim Crawford Sauvignon Blanc</i>	<i>Ménage a Trios' Red Blend</i>
\$45	\$33

**Wines by the 1/2 Bottle**

<i>Kim Crawford Sauvignon Blanc</i>	<i>Francis Coppola Merlot</i>
\$24	\$20
<i>Cavit Pinot Grigio</i>	<i>La Crema Pinot Noir</i>
\$18	\$25
<i>Robert Mondovi Chardonnay</i>	<i>Robert Mondovi Cabernet</i>
\$16	\$16

**Champagne**

<i>Freixenet Carta Nevada</i>	<i>Chandon Brut</i>
\$24	\$50
<i>Freixenet Carta Nevada</i>	<i>Martini &amp; Rossi Asti</i>
Split \$8	\$28

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