

**SHAREABLE APPETIZERS**

**Southwest Eggrolls \$12**

*Stuffed with chicken, black beans, corn, roasted red peppers and pepper jack cheese*

**Cheesy Spinach Artichoke Dip \$12**

*Creamy spinach with artichokes and melted cheeses, served with a side of salsa and fresh tortilla chips*

**Chicken Quesadilla \$13**

*Grilled tortilla filled with grilled chicken, Monterey jack, cheddar cheese and peppers served with salsa, and sour cream*

**Bruschetta \$10**

*Tomatoes, basil, parmesan cheese and garlic. Tossed with balsamic vinegar and olive oil*

**Sliders \$12**

*Three mini-cheese burgers served with seasoned fries*

**Grilled Shrimp \$14**

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

**Pretzel Dog \$13**

*Our golden artisan pretzel dough wrapped around an all-beef black angus frank*

**Buffalo Wings \$12**

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

**Margarita Flat Bread \$11**

*Roma tomatoes, basil and fresh mozzarella*

**Appetizer Sampler \$18**

*A trio of southwest eggrolls, buffalo wings and chicken quesadillas*

**SOUP & SALADS**

**Soup & Salad Combo \$10**

*A bowl of today's soup with a crisp house or Caesar salad*

**Cobb Salad \$14**

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

**Embassy Salad \$13**

*Assorted salad greens tossed with feta cheese, tomato, red peppers, mandarin oranges, candied pecans and balsamic vinaigrette  
add chicken \$3.00 add shrimp \$4.00*

**Blue Cheese Wedge Salad \$12**

*A crisp wedge of fresh iceberg lettuce, chopped bacon, grape tomatoes, red onions, blue cheese crumbles topped with blue cheese dressing and a sweet balsamic glaze*

**Caesar Salad \$10**

*Crisp romaine lettuce, seasoned croutons, parmesan cheese and Caesar dressing  
add chicken \$3.00 add shrimp \$4.00*

**Steak House Salad \$16**

*Grilled sirloin steak over chopped romaine, sliced roma tomato, red onion, blue cheese crumbles and balsamic vinaigrette*

**Caprese Salad \$13**

*Fresh mozzarella, tomato wedges with basil, drizzled with balsamic glaze  
add chicken \$3.00 add shrimp \$4.00*

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**SANDWICHES**

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

**Steak Sandwich \$18**

*Juicy flat iron steak melted provolone cheese  
and garlic herb aioli on a grilled hoagie roll*

**Turkey BLT \$12**

*Roasted turkey breast on focaccia bread with  
bacon, avocado, lettuce, tomato and mayo*

**Philly Cheese Steak \$13**

*Thin slices of steak, green and red peppers, grilled  
onions and cheese on a warm hoagie roll*

**Veggie Wrap \$12**

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

**Tuna Salad \$11**

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

**Grilled Ham & Swiss \$12**

*Thinly sliced ham, swiss cheese and tomatoes  
grilled on sourdough*

**Chicken Club \$13**

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

**Turkey Melt \$12**

*Turkey breast, provolone cheese, avocado and  
tomatoes melted and grilled on sourdough*

**Burgers**

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

**The Classic Cheese \$11**

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

**Patty Melt \$13**

*Half pound burger grilled on sourdough with  
onions & 1000 Dressing, cheddar & swiss cheese*

**Mushroom Swiss \$13**

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

**BBQ Cheddar Burger \$14**

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

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**ON THE LIGHTER SIDE**

**Grilled Chicken Breast \$13**

4oz chicken breast seasoned and grilled  
served with risotto rice and veggies

**Whole Wheat Pasta \$14**

Wheat penne pasta tossed in marinara  
Add chicken \$3.00 add shrimp \$4.00

**Grilled Salmon \$14**

3oz grilled salmon served with  
risotto rice and veggies

**Seasonal Fresh Fruit Display \$15**

Fresh sliced seasonal fruit served with yogurt

**½ Sandwich Combo \$11**

Choice of a ½ sandwich  
Turkey on whole grain wheat  
Tuna salad on wheat  
served with your choice of a cup of soup, fruit  
or house salad

**PASTA**

Served with Garlic Bread

**Fettuccini Alfredo \$14**

Fettuccini noodles with our rich  
creamy alfredo sauce  
add chicken \$3.00 add shrimp \$4.00

**Italian Vegetable Penne \$13**

Sautéed bell peppers, onions and garlic tossed  
with marinara  
add chicken \$3.00 add shrimp \$4.00  
add sausage \$3.00

**Pesto Penne Pasta \$15**

Penne sautéed with fresh garlic, basil, cream  
and topped with feta cheese and tomatoes.  
add chicken \$3.00 add shrimp \$4.00

**PIZZA**

**Cheese \$13**

**Veggie \$14**

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

**Hawaiian \$15**

Pineapple and ham

**Classic \$16**

Sausage, mushroom and pepperoni

**Build Your Own Pizza \$13 + \$1 per Toppings**

**Please allow 20 minutes for our pizza**

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**SPECIALITIES**  
**Served after 5pm**

**Parmesan Crusted Chicken \$24**

*Marinated chicken breast coated with parmesan cheese and bread crumbs topped with a lemon chardonnay butter sauce served with mashed potatoes and broccoli*

**Fish & Chips \$22**

*Fillets of cod in our special light batter made with beer served with coleslaw*

**Airline Chicken Breast \$27**

*Pan seared bone-in airline chicken breast with herb jus and potato-vegetable hash*

**New York Steak \$29**

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

**Salmon \$28**

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

**Shrimp Scampi \$28**

*Jumbo shrimp cooked scampi style on a bed of fettuccini pasta*

**Rib Eye Steak \$30**

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

**Pan Seared Sea Bass \$33**

*Fresh sea bass sautéed and seared in olive oil & herbs served on a bed of risotto rice & asparagus*

**CHILDREN'S MENU**

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

**Macaroni & Cheese \$6**

*Kraft mac & cheese*

**Chicken Tenders \$7**

*Crispy chicken tenders*

**Peanut Butter & Jelly \$5**

*Creamy peanut butter and mixed fruit jelly on white bread*

**Cheese Burger \$8**

*Kid sized burger with american cheese*

**Grilled Cheese \$6**

*American cheese grilled on white bread*

**½ Sandwich Combo \$11**

*Choice of a ½ sandwich  
Turkey on whole grain wheat  
Tuna salad on wheat  
served with your choice of a cup of soup, fruit  
or house salad*

**DESSERT MENU**

**\$7**

*Chocolate Swiss Cake  
Lemon Cream Layer Cake  
Carrot Cake  
New York Cheese Cake  
Ice Cream Sundae  
(Vanilla, Chocolate, Strawberry)*

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COCKTAILS

**Bottled Beer and Wine available from 11am**

**Full Bar Service available after 4pm**

**DOMESTIC BOTTLED BEER \$6**

*Bud, Bud Light, Michelob Ultra  
Miller Lite, MGD, Coors Light*

**IMPORT BOTTLED BEER \$7**

*Corona, Heineken, Heineken Dark  
Guinness, Amstel Light, Sam Adams  
Stella Artois, Blue Moon*

**HOUSE WINES BY THE GLASS \$8**

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

**IPA'S \$8**

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

**Wines by the Bottle**

*Beringer White Zinfandel  
\$20  
Chateau Ste Michelle Riesling  
\$34  
Santa Margherita Pinot Grigio  
\$45  
Cupcake Chardonnay  
\$36  
Crossings Sauvignon Blanc  
\$36*

*Gnarly Head Merlot  
\$32  
Ruta 22 Malbec  
\$35  
Estancia Pinot Noir  
\$35  
Beringer Founders Estate Cabernet  
\$28  
Ménage a Trios' Red Blend  
\$35*

**Wines by the Half Bottle**

*Chateau Ste Michelle Riesling  
\$17  
Dry Creek Sauvignon Blanc  
\$18  
Robert Mondovi Chardonnay  
\$18  
Conundrum White Blend  
\$16*

*Francis Coppola Merlot  
\$16  
Justin Cabernet  
\$27  
Meiomi Pinot Noir  
\$20  
Robert Mondovi Cabernet  
\$16*

**Champagne**

*Freixenet Carta Nevada  
\$28  
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Split \$ 9*

*Chandon Brut  
\$50  
Asti Cinzano  
\$30  
Banfi Rosa Regale  
Split \$16*

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