

WINE SELECTIONS

| SPARKLING

	G	B
KENWOOD YULUPA BRUT CALIFORNIA		30
LUNETTA PROSECCO (SPLIT) VENETO		9
MUMM NAPA CUVEE (SPLIT) CALIFORNIA		14
TAITTINGER BRUT FRANCE NV		80
VEUVE CLICQUOT FRANCE NV		90
VILLA SANDI, PROSECCO ITALY		40

| CHARDONNAY

	G	B
A BY ACACIA CALIFORNIA	6.5	26
CAKEBREAD NAPA		85
CAMBRIA SANTA MARIA		38
CHAMISAL UNOAKED SANTA BARBARA		36
FAR NIENTE NAPA		92
JEKEL MONTEREY	7	28
JORDAN RUSSIAN RIVER		60
KENDALL JACKSON CALIFORNIA	8	32
LA CREMA SONOMA COAST	10	40
NICKEL & NICKEL NAPA		87
RODNEY STRONG SONOMA		28
ROMBAUER NAPA		70
SIMI SONOMA COUNTY		35
SONOMA CUTRER RUSSIAN RIVER		45
ST FRANCIS SONOMA		39
TOAD HOLLOW UNOAKED RUSSIAN RIVER	8	32
WILLIAM HILL CENTRAL COAST		28

| WHITE VARIETALS

	G	B
BERINGER WHITE ZINFANDEL CALIFORNIA	6	24
CHATEAU STE. MICHELLE RIESLING WASHINGTON	7	28
CONUNDRUM CALIFORNIA		55
ECCO DOMANI PINOT GRIGIO ITALY	7	28
GRAFFIGNIA PINOT GRIGIO ARGENTINA	7.25	29
PINE RIDGE CHENIN/VIOGNER CALIFORNIA	8	34
SANTA MARGHERITA PINOT GRIGIO ITALY		48

| SAUVIGNON BLANC & FUMÉ BLANC

	G	B
BRANCOTT NEW ZEALAND	8.5	34
CAKEBREAD NAPA		58
FERRARI CARANO FUMÉ BLANC SONOMA		34
FROG'S LEAP NAPA		38
GEYSER PEAK CALIFORNIA	7	28
TURNBULL NAPA		48
WHITEHALL LANE NAPA		38
WHITEHAVEN MARLBOROUGH		38

| HALF BOTTLES

	G	B
CAMBRIA PINOT NOIR SANTA MARIA		31
CUVAISON CHARDONNAY CALIFORNIA		37
GRGICH HILLS FUME BLANC NAPA		38
SANTA MARGHERITA PINOT GRIGIO ITALY		28
SHAFER MERLOT NAPA		54
STARMONT CABERNET SAUVIGNON		32
“BY MERRYVALE” NAPA		
VERAMONTE PRIMUS CHILE		22

| CABERNET SAUVIGNON & BLENDS

	G	B
BENZIGER FAMILY WINERY SONOMA		52
CAKEBREAD NAPA		155
CAYMUS NAPA		145
CHARLES KRUG NAPA		50
DARIOUSH NAPA		150
DUCKHORN DECOY NAPA		68
FOREFRONT CALIFORNIA		46
FRANCISCAN OAKVILLE ESTATE NAPA	12	48
HEITZ NAPA		82
HESS COLLECTION NAPA		88
JEKEL ARROYO SECO	10	40
JORDAN ALEXANDER VALLEY		90
KENDALL JACKSON MERITAGE CALIFORNIA		36
LIBERTY SCHOOL PASO ROBLES		38
LOUIS M. MARTINI CALIFORNIA	7.5	30
MAGNIFICAT BY FRANCISCAN NAPA		85
MARKHAM NAPA		64
MT. VEEDER NAPA		74
NEWTON CLARET NAPA		45
RAVENSWOOD ICON SONOMA		155
ROOT 1 CHILE	7	28
SILVER PALM CALIFORNIA		40
SIMI ALEXANDER VALLEY		45
STAGS' LEAP WINERY NAPA		95

| SYRAH

	G	B
BLACK BART NAPA		90
GUENOC LAKE COUNTY		48
HAVENS NAPA		37
MCWILLIAMS SE AUSTRALIA	6	24
PETER LEHMANN CLANCY'S RED AUSTRALIA		32
RAVENSWOOD PETIT SYRAH CALIFORNIA		28

| MERLOT

	G	B
14 HANDS COLUMBIA VALLEY	6	24
CASA LAPOSTOLLE CHILE		28
CHATEAU STE. MICHELLE CANOE RIDGE WASHINGTON		52
DUCKHORN NAPA		92
FERRARI-CARANO CALIFORNIA		48
FREEMARK ABBEY NAPA		50
COPPOLA CALIFORNIA	9	36
MATANZAS CREEK SONOMA		60
PROVENANCE NAPA		58
SWANSON NAPA		65
WHITE OAK NAPA		68

| ZINFANDEL & OTHER REDS

	G	B
7 DEADLY ZINS CALIFORNIA		47
ESTANCIA MERITAGE		52
GIRARD OLD VINES NAPA		58
RAVENSWOOD CALIFORNIA	6.5	26
RIDGE GEYSERVILLE CALIFORNIA		85

| PINOT NOIR

	G	B
A TO Z OREGON		39
ARCHERY SUMMIT OREGON		98
BELLE GLOS SONOMA COAST		64
CHANDON PINOT MEUNIER CARNEROS		75
ESTANCIA CENTRAL COAST	9	36
JARGON CALIFORNIA	7	28
J RUSSIAN RIVER		70
KENWOOD RUSSIAN RIVER		36
MAC MURRAY SONOMA		36
WILD HORSE CENTRAL COAST		48

| STARTERS |

ONION SOUP | 7.00

Broiled with Cabot White Cheddar & Parmesan

THE TRIPLE | 11.50

White Queso, Fresh Guacamole,
Garlic Salsa & Hot Chips

BRICK CHICKEN SLIDERS

TWO FOR 9.00 || THREE FOR 12.00

Classic Sicilian Sauce & Parmesan Fries

*BEEF TENDERLOIN SLIDERS

TWO FOR 12.00 || THREE FOR 16.00

"French Dip Style" with Roasted Onion Jus,
Creamy Horseradish & Parmesan Fries

MONGOLIAN PORK LETTUCE WRAPS | 8.50

Pork Sauteed with Shiitake Mushrooms,
Water Chestnuts, Garlic, Ginger & Mongolian
Marinade served with Chinese Style Mustard

*SEARED AHI TUNA | 12.50

Soba Noodle & Snap Pea Salad
with Sweet Onion Vinaigrette

GREEN CHILE BEEF NACHOS | 10.50

Queso, Pepper Jack, Pico, Black Beans & Avocado

CHICKEN TINGA NACHOS | 10.50

Queso, Pepper Jack, Poblano Peppers, Onions,
Black Beans & Avocado

CHICKEN TINGA QUESADILLAS | 9.50

Poblano Peppers, Onion, Pepper Jack,
Cheddar & Guacamole

"GREEK ISLAND" CALAMARI | 11.50

Crispy Artichokes, Arugula, Feta, Plum Tomatoes
& Greek Vinaigrette with Spicy Remoulade

CHILLED SHRIMP & CRAB TOWER | 14.00

Avocado & Pico with Three Sauces

BATTER FRIED GULF SHRIMP & OYSTERS | 12.00

Thin Crisp Batter with Parmesan Fries,
Spicy Remoulade & Cocktail

SHRIMP QUESADILLAS | 11.00

Grilled Shrimp, Pepper Jack, Grilled Corn
Relish, Poblanos & Onions

| SALADS | ADD CHICKEN, SHRIMP OR SALMON FOR \$5

ICEBERG WEDGE | 7.00

Grape Tomatoes, Scallions, Chives & Buttermilk-Blue Cheese Dressing

COVER 3 | 7.00

Mixed Greens, Candied Walnuts, Sliced Fuji Apples & Crumbled Goat Cheese,
Raspberry-Dijon Vinaigrette

CLASSIC CAESAR | 7.00

Romaine, Crisp Croutons & Shaved Parmesan

ALLANDALE | 12.50

Baby Spinach & Mixed Greens with Brick Chicken, Applewood Smoked
Bacon, Dates, Avocado, Chopped Egg, Red Onion, Blue Cheese, Candied
Walnuts with Honey-Balsamic Vinaigrette

*BEEF TENDERLOIN SALAD | 14.00

Beef Tenderloin Grilled with an Asian Style BBQ Sauce, Blue Cheese,
Walnuts, Wild Mushrooms, Grilled Leeks, Red & Gold Tomatoes & Baby Spinach
with Sweet Onion Dressing

CHICKEN CHOP SALAD | 11.50

Buffalo Chicken with Shredded Lettuces, Grilled Leeks, Bacon, Roasted Corn,
Egg, Red & Gold Tomatoes, Blue Cheese, Red Onion with Buttermilk Ranch

JERK SHRIMP SALAD | 12.95

Jerk Rubbed Grilled Shrimp, Iceberg & Romaine, Roasted Corn, Red &
Gold Tomatoes, Feta, Red Onions, Mandarin Oranges & Tortilla Strips
with Spicy Cilantro Dressing

| SIDES | 6.00

Garlic & Chive Mashed Potatoes | Southwestern Fried Rice | Sautéed Spinach
Mac n Cheese | Parmesan Fries | Ginger Vegetables | Cover 3 Slaw

| BURGERS & SANDWICHES |

WITH CHOICE OF PARMESAN FRIES OR COVER 3 SLAW

***PACIFIC AHI TUNA BURGER** | 15.00

Sliced Avocado, Tomato, Mixed Greens,
Teriyaki Glaze & Wasabi Mayo

DOUG'S CERTIFIED REUBEN | 12.50

Corned Beef, Aged Swiss, Spicy Russian
Dressing, & Kraut on Toasted Marbled Rye

***CHOP HOUSE BURGER** | 9.50

Half Pound & Ground Fresh
ADD LONGHORN CHEDDAR 0.50
ADD APPLEWOOD SMOKED BACON 0.75

***"BIG TEX" BURGER** | 11.00

Half Pound & Ground Fresh, Tostada, Black
Beans, Applewood Smoked Bacon, Guacamole
& Pico

***HICKORY BURGER** | 10.50

Half Pound & Ground Fresh, Longhorn Cheddar,
Applewood Smoked Bacon, Pickles, Hickory
Sauce, Onions & Mayo

BRICK CHICKEN CLUB | 12.00

Applewood Smoked Bacon, Sliced Tomato,
Avocado with Swiss Cheese

BUFFALO CHICKEN SANDWICH | 10.50

Crispy Fried Chicken Breast topped with
Buffalo Sauce & Buttermilk Blue Cheese

| PLATES |

BRICK CHICKEN | 14.00

Semi-Boneless 1/2 Chicken with Classic Sicilian Vinaigrette, with Garlic Mashed Potatoes

BRICK CHICKEN MAC-N-CHEESE | 13.50

Our classic Mac-n-Cheese with Crushed Red Pepper & Italian Spices, topped with Brick Chicken
& Crispy Pancetta

CHICKEN FRIED CHICKEN | 11.50

Garlic Mashed Potatoes, Green Beans & Green Chile Cream Gravy

***RIBEYE STEAK "TACOS"** | 19.50

Honey-Chipotle Marinade, Black Beans, Southwestern Fried Rice & Hot Fresh Flour Tortillas

CHICKEN FRIED BEEF TENDERLOIN | 14.00

Garlic Mashed Potatoes, Green Beans & Green Chile Cream Gravy

***JUMBO NORTH ATLANTIC SCALLOPS** | 19.50

White Wine & Goat Cheese Sauce, Applewood Smoked Bacon & Toasted Almonds

***GRILLED PACIFIC SALMON** | 18.00

Sautéed Shiitake Mushrooms & Scallions & Light Soy-Ginger Broth

***SAUTEED GULF SNAPPER WITH FRESH BLUE CRAB** | 19.50

Lemon Caper Butter & Pistachios

GREEN CHILE BEEF ENCHILADAS | 14.00

Melted Pepper Jack Cheese, Poblano Carne Sauce & Southwestern Fried Rice

TINGA CHICKEN ENCHILADAS | 12.00

Melted Pepper Jack Cheese, Poblano Peppers, Onions, Roasted Garlic-Chipotle Sauce &
Southwestern Fried Rice

***8 OZ. FILET MIGNON** | 19.50

Topped with Gorgonzola Butter

GRILLED SHRIMP ENCHILADAS | 13.00

Grilled Shrimp, Pepper Jack, Poblano Peppers, Avocado, Grilled Corn Relish,
Roasted Garlic Chipotle Sauce & Southwestern Fried Rice

GRILLED RUBY TROUT | 12.95

Char Grilled & topped with Warm Pancetta Leek Vinaigrette, Sautéed Baby Spinach &
Southwestern Fried Rice

MAHI MAHI TACOS | 12.95

Tortilla Crusted Mahi Mahi, Southwestern Slaw & Avocado in Warm Tortillas,
with Cilantro Vinaigrette & Southwestern Fried Rice