



•available lunch & dinner•



### TEAZERS

Mozzarella Sticks (5)	6.25	Texas Toothpicks	1/2	4.95	full	6.95
Poppers (5)	6.25	Onion Straws	1/2	4.95	full	6.95
Combo (the above 4/4)	8.95	Soup	cup	4.95	Bowl	6.95
House Salad	7.50	Side of Fries				4.50

### SPECIALTY SALADS

#### Southern Fried Chicken Salad

chicken breast strips, battered over mixed garden greens topped with bacon  
homemade buttermilk ranch dressing 14.75

#### Thai Peanut Salad

mixed green salad with marinated, succulent grilled breast of chicken, daikon sprouts,  
thai sesame peanut dressing 14.75

#### Grilled Salmon Salad

wild caught filet grilled and served over salad of mixed greens with lime cilantro vinaigrette 19.50

#### Smoked Chicken & Spinach Salad

mesquite smoked chicken breast, red onion, walnuts, cucumbers, tomato & croutons.  
blue cheese dressing Q 12.95 K 16.95

#### Seared Ahi Salad

garden salad with seared rare 8oz fillet, daikon sprouts, wasabi aioli & croutons, sesame seeds.  
Citrus Vinaigrette Q 14.95 K 18.00

#### Dungeness Crab Louis

hand picked dungeness crab meat in a classic, slightly spicy louis dressing,  
mixed greens with avocado & hard boiled egg. An Amazing meal! Q 15.95 K 21.95

### PASTA & CHILI BOWLS

#### •Tuscan (Shrimp or Chicken) Linguini•

roasted red pepper, garlic & herb sauce w/ cream grilled chick breast \$13.50 sauteed shrimp (5) 14.50

#### •Pasta Bolognese•

traditional hearty italian meat sauce, subtle & complex seasoning over farfale (bow ties) \$14.50

#### •Veggie Chili•

Wild Caribbean Black Bean Chili, hint of citrus, dolop of sour cream \$10.50

### BOONVILLE BEER BATTERED FISH N' CHIPS

Traditional Cod	2 PIECES \$9.95	4 PIECES \$12.95	6 PIECES \$16.95
Salmon.....		4 PIECES \$15.95	6 PIECES \$18.95
Shrimp .....		5 PIECES \$14.50	7 PIECES \$16.50
Platter COD, SALMON, SCALLOPS, SHRIMP.....	Queen sz \$15.50	King sz	\$18.95

CHOICE OF FRIES, OR SALAD OR COLE SLAW OR UPGRADE TO ONION STRAWS  
OR TEXAS TOOTHPICKS (for fish n' chip meals)





•dinner menu from 5pm•



## APPETIZERS

### House Salad

mixed greens & fixins

7.50

### Spinach Salad

bacon, red onion walnut & fresh goat cheese. delicate citrus vinaigrette

9.75

### Asian Style Potstickers

filled with garlic, ginger, scallion & pork - tamari sesame dipping sauce

9.75

### Dungeness Crab Cakes

the finest north coast crab delicately seasoned - dill creme fraiche

(1) 7.75 or (2) 15.50

### Handmade Lobster Ravioli

nutmeg & sage cream

12.50

### Seared Sea Scallops

sweet & spicy with maple & chinese red pepper glaze on warmed spinach

12.50

## ENTREES

### Petrale Sole Meunier

delicate fillets with lemon parsley butter • chefs choice of side dishes

19.95

### Grilled Salmon

wild caught filet with warm whole grain mustard Sauce • chefs choice of sides

21.50

### Seared Ahi

sesame crusted, seared rare with a haunting wasabi cream • chefs choice of sides

18.50

### Neptune's Dream

scallops, prawns, crab & salmon blanketed with lobster basil cream sauce. carnival pasta

16.50 / 23.50

### Thai Style Curried Shrimp

pineapple, red bell pepper, basil & coconut over chinese purple forbidden rice - spicy!

13.75 / 18.50

### Southern Fried Chicken Dinner

4pc dinner in crispy honey stung batter with mashed potatoes, gravy, vegetables

17.95

### Hazelnut Chicken

tender breast filet, crushed hazelnut coating. rosemary cider sauce • chefs choice of sides

17.50

### Korean Style Kolbi Ribs

flat bias cut beef, gently marinated & flash grilled, kimchee, rice & dinner vegetables

15.50 / 18.50

### BBQ Baby Back Ribs

succulent, falling off the bone ribs in sweet southern style sauce • chefs choice of sides

17.95

### Redwood NY Steak

14-16oz black angus cut for flavor grilled to perfection, gorgonzola butter • chefs sides

23.50

### Grilled Hanger Steak

grilled as a loin, sliced, with french fries & veggies. horseradish cream sauce on side

16.95

### Texarkana Smoked Loin Pork Chop

bone in, grilled - over zesty sauerkraut with chipotle catsup • chefs sides

15.50



## DESSERTS

house made - please inquire 7.50





# BURGERS/CHICKEN BREASTS/TURKEY BURGERS



served on a sesame seed bun (chicken on a sandwich roll), with mayo, lettuce, onion, tomato, pickle. Choice of one: french fries, salad, cole slaw: or upgrade to onion straws or texas toothpicks: add \$.75.

All burgers are 6oz of custom ground sirloin.  
UPGRADE to 9oz, chicken breast or turkey burger for \$1.75

The Real McCoy ..... \$7.75  
the all american char-broiled burger...add cheese \$1.00

Rowdy Rumble ..... \$9.75  
char-broiled topped with bacon & Cheese

Rowdy Hick ..... \$9.95  
char-broiled with bacon, cheese & BBQ

Olé ..... \$9.75  
char-broiled topped with green chiles & swiss cheese

Gilligan ..... \$8.25  
char-broiled with 1000 Island Dressing

Blue Cheese ..... \$9.25  
char-broiled with crumbled blue cheese

Avocado ..... \$9.50  
char-broiled topped with half a fresh avocado

Twin Peaks ..... \$11.75  
char-broiled with half a fresh avocado, bacon & blue cheese dressing, wow!

Super Mendo ..... \$10.75  
char-broiled with grilled onions, bacon & swiss cheese

## & Other Sandwiches

Botany ..... \$7.75  
grilled garden burger: available in any of the above styles (additional cost)

Silicon Valley ..... \$14.95  
grilled breast of chicken with fresh goat cheese, roasted red pepper with spinach

The Old Fashion Steak Sandwich ..... \$15.95  
1/2 pound+ cut of New York steak, char-broiled, with grilled onions on a toasted french roll



Also available as  
Turkey Burger  
or  
Grilled Chicken Breast  
or Veggie Burger!