

Demo's

STARTERS

FILET TIPS WITH GORGONZOLA	9.95
SEARED AHI TUNA <i>with wasabi citrus soy and seaweed salad</i>	8.95
FETA, ARTICHOKE AND SPINACH DIP	6.95
HUMMUS, TZATZIKI AND ROAST GARLIC <i>with homemade flatbread</i>	7.95
SAUTÉED MUSSELS <i>with tomatoes, garlic, scallions, white wine and butter</i>	9.95
BUFFALO HOT WINGS <i>with blue cheese dressing</i>	9.95
GORGONZOLA AND ROAST GARLIC FONDUE	6.95
CRANBERRY CHIPOTLE GLAZED RIBS	9.95
HOMEMADE FRIED MOZZARELLA	6.95

SALADS

ADD TO ANY SALAD:

*Grilled Chicken \$3 Beef Medallions \$3
Shrimp \$5 Seared Ahi \$5*

CAESAR <i>romaine, parmesan, croutons and homemade dressing</i>	7.95
YIA YIA'S GREEK <i>feta, mixed olives, cucumbers, onions and tomatoes</i>	8.95
BLUE CHEESE WEDGE <i>bacon, romaine, blue cheese and caramelized onions</i>	7.95
BISTRO <i>mixed greens with cucumbers, walnuts, bacon, cranberries, blue cheese vinaigrette</i>	8.95
GARDEN SALAD	4.95
<i>with entrée</i>	2.95

SOUPS

FRENCH ONION SOUP	6.95
SOUP DU JOUR <i>cup 3.50/bowl</i>	4.75

ENTRÉES

PENNE POMODORO <i>fresh tomatoes, basil, shallots and garlic</i>	13.95
<i>add grilled chicken 3.00 shrimp 3.95 sausage & meatballs 3.00</i>	
LINGUINI PORTOFINO <i>mussels, shrimp and cherry tomatoes in a saffron lemon cream</i>	17.95
KEBABS <i>with sautéed peppers and onions, homemade flatbread and Mediterranean orzo</i>	
<i>Greek marinated pork loin served with tzatziki</i>	14.95
<i>Ahi tuna and shrimp with wasabi lemon cream</i>	16.95
<i>Filet tips with chimichurri</i>	15.95
CHICKEN MARSALA <i>sautéed with mushrooms, garlic and butter, served over pasta with sautéed spinach</i>	16.95
PORK LOIN PICCATA <i>with lemon caper butter, sautéed spinach and mashed potatoes</i>	16.95
SESAME SEARED AHI <i>prepared rare, with hoisin ginger soy and purple sticky rice cabbage stir-fry</i>	18.95
ROCKY MOUNTAIN TROUT <i>baked with toasted almonds, served with Mediterranean orzo and seasonal vegetables</i>	18.95
5 OZ NORTH ATLANTIC LOBSTER TAILS	MARKET
<i>twin lobster tails served with drawn butter, mashed potatoes and seasonal vegetables</i>	
20 OZ ALASKAN KING CRAB <i>steamed and served with drawn butter, mashed potatoes and seasonal vegetables</i>	MARKET

CHOPS AND STEAKS Includes complimentary garden salad

Sterling Silver® USDA Certified, 21-Day Aged, Hand Cut Steaks Served with seasonal vegetables and potato of the day

THE BISTRO 8 OZ CENTER CUT FILET	25.95
12 OZ HERB RUBBED NEW YORK STRIP	22.95
14 OZ ROSEMARY AND SEA SALT ENCRUSTED RIBEYE	24.95
THE COWBOY: <i>USDA Prime 18oz ribeye</i>	MARKET
PORK CHOP SCARPARELLO <i>grilled pork chop with Italian sausage, kalamata olives, peperoncini, garlic with sautéed spinach</i>	16.95
ST. LOUIS FALL-OFF-THE-BONE BBQ PORK RIBS <i>with homemade bourbon barbecue sauce</i>	18.95
MEDALLIONS RUSTICA <i>tender beef and sautéed shrimp with lemon garlic butter and wilted spinach</i>	17.95

ADD TO ANY STEAK OR CHOP:

*Lobster Tail or King Crab 9.95
Gorgonzola Fondue 3.95 Sautéed Shrimp 3.95*

NO SEPARATE CHECKS, PLEASE! - 20% GRATUITY WILL BE ADDED ON PARTIES OF SIX OR MORE

OUR PRIME PORK PRODUCTS ARE HORMONE AND ANTIBIOTIC FREE - OUR COOKING OILS ARE TRANS FAT FREE

NOT ALL INGREDIENTS ARE LISTED, PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES - WE ARE HAPPY TO ACCOMODATE GLUTEN FREE DIETS

THE BACK SIDE

SERVING PIZZAS & PUB FARE FROM 3PM 'TIL CLOSE

PIZZAS *13 inch hand-tossed pies*

CHEESE	13.95
MARGHERITA <i>fresh basil, tomatoes, mozzarella</i>	14.95
Berkeley Boulder <i>peppers, mushrooms, artichokes, onions, tomatoes</i>	15.95
DiCola South Side <i>sausage, onions, mushrooms</i>	15.95
Asbury Park <i>everything but anchovies</i>	16.95
Rustica <i>fontina cheese, artichokes, roasted peppers, caramelized onions, mushrooms...a white pie</i>	15.95

PUB FARE

PUB GARDEN SALAD	4.95
HUMMUS, TZATZIKI AND ROAST GARLIC <i>served with homemade flatbread</i>	7.95
BUFFALO HOT WINGS <i>with blue cheese dressing</i>	9.95
FETA, ARTICHOKE AND SPINACH DIP	6.95
GORGONZOLA AND ROASTED GARLIC FONDUE	6.95
GYRO WITH FRIES	10.95
HOMEMADE FALAFEL AND HUMMUS <i>wrapped in flatbread, served with fries and a small greek salad</i>	9.95
PRIME RIB FRENCH DIP <i>with fries</i>	11.95
HALF POUND BURGER AND FRIES <i>toppings .95 each: cheddar, american, swiss, sautéed mushrooms, bacon, grilled onions</i>	9.95
CAJUN BURGER <i>cajun spices, cheddar and grilled onions</i>	10.95
HICKORY BURGER <i>cheddar, bacon and BBQ sauce</i>	10.95
PEPPER BLEU BURGER <i>cracked black pepper and blue cheese</i>	10.95

MAY SUBSTITUTE A GRILLED CHICKEN BREAST FOR ANY BURGER.

EXTRA SIDES \$.40:
RANCH, BBQ, BLEU CHEESE, TZATZIKI

Wines by the Glass

- SPARKLING -

Freixenet Cava Brut 187ml <i>Spain</i>	7
Zonin Prosecco <i>Italy</i>	7/28
Deno's Strawberry Prosecco	9

- WHITE -

Chardonnay <i>House</i>	6
Chateau St. Jean Chardonnay <i>California</i>	7.50/28
Matua Sauvignon Blanc <i>New Zealand</i>	7.50/28
Cavit Pinot Grigio <i>Italy</i>	6.50/22
Viña Reboreda <i>Spain</i>	9/36
White Zinfandel <i>House</i>	6

- RED -

Merlot <i>House</i>	6
Banrock Station Shiraz <i>Australia</i>	6
Ravenswood Lodi Zinfandel <i>California</i>	8.50/30
Bouschard Pinot Noir <i>France</i>	7.50/28
Estancia Merlot <i>California</i>	8.50/30
Colores del Sol Malbec <i>Argentina</i>	7/27
Los Cardos Cabernet Sauvignon <i>Argentina</i>	6.50/22
Alexander Valley Cab. Sauvignon <i>California</i>	9/36
Rodáno Poggialupi <i>Tuscany, Italy</i>	9/36

Cocktails

COSMO	9	SKI TINI	9
APPLE TINI	8	BISTRO MARGARITA	8
PEACH MARGARITA	7	POMEGRANATE TINI	8
GOLD MARGARITA	6		

Beers

DRAFT 16 oz/Pitcher

Budweiser	3.25/13
Coors Light	3.25/13
Mirror Pond Pale Ale	4/16
Inversion Ale	4/16
Shock Top	4/16
Black Butte Porter	4/16
Long Board Lager	4/16
Stella Artois	4.50/18
Murphy's Irish Stout	4.50/18
Shiner Bock Amber	4/16

NON-ALCOHOLIC BOTTLE

Haake Beck <i>Germany</i>	3.75
O'Douls Amber <i>Colorado</i>	3.75

BOTTLE

Budweiser & Bud Light	3.25
Newcastle Brown Ale <i>UK</i>	4
Coors & Coors Light	3.25
Becks <i>Germany</i>	4
Michelob Ultra	4
Paulaner Hefeweizen <i>Germany</i>	4
Miller Hi Life & Miller Lite	3.25
Heineken <i>Holland</i>	4
Fat Tire	4.50
Corona <i>Mexico</i>	4
Odells 90	4.50
Carlsberg <i>Denmark</i>	4
Sierra Nevada Pale Ale	4
Bass Ale <i>UK</i>	4
Herman Joseph's Private Reserve <i>Colorado</i>	4.50
Taj Mahal Bomber <i>India</i>	6.50