

## SPECIALTY SALADS

### CALIFORNIA HILL CHICKEN SALAD

*Fresh greens tossed with honey balsamic vinaigrette, toasted pecans, oven dried cherries, chev're cheese and marinated grilled chicken.*

\$9.95

### GRILLED CHICKEN CAESAR SALAD

*Crisp romaine lettuce tossed with creamy Caesar dressing, Asiago cheese, grilled or blackened chicken and garlic herb croutons.*

\$9.95

*Substitute salmon - \$12.95*

### SPINACH SALAD

*Baby spinach topped with walnuts, bleu cheese, roasted red peppers, sweet peppered bacon and raspberry vinaigrette.*

\$7.95

*Add chicken - \$9.95 or salmon - \$12.95*

### CAPRESE SALAD

*Vine-ripened tomato slices layered with fresh mozzarella, basil and drizzled with aged balsamic and extra-virgin olive oil.*

\$9.95

## BURGERS, SANDWICHES & WRAPS

### CLASSIC CHEESEBURGER

*Half pound fresh ground sirloin grilled and topped with your choice of american, swiss, cheddar or pepper jack cheese.*

\$8.95

*Add bacon \$1.25*

### BLEU CHEESE PEPPERCORN BURGER

*Our famous half pound burger encrusted in black cracked peppercorns and topped with melted bleu cheese.*

\$8.95

### CHICKEN SANDWICH

*Grilled, blackened or fried chicken breast served on a sourdough roll with mayonnaise, lettuce, tomato and red onion.*

\$7.95

### BIG CREEK'S HONEY DIJON WRAP

*Grilled strips of chicken breast, served in a warm wrap with honey-peppered bacon, lettuce, tomato, swiss cheese and honey-Dijon dressing.*

\$7.95

### PRIME RIB SANDWICH

*8-ounce grilled ribeye served open face with creamy horseradish and au jus.*

\$9.95

## SEAFOOD

### BROILED SEAFOOD PLATTER

*Fresh salmon, scallops and shrimp lightly seasoned and broiled in a white wine sauce.*

\$17.95

### CITRUS GLAZED SALMON

*Seasoned salmon basted in a citrus-honey reduction and grilled to perfection.*

\$17.95

### CRAB CAKES

*Two jumbo lump crab cakes pan-fried and served with a remoulade sauce.*

\$19.95

### FRIED SHRIMP

*Eight jumbo shrimp lightly breaded and fried to a golden brown.*

\$16.95

### SEA BASS FLORENTINE

*Grilled sea bass topped with a delicate sauce of heavy cream, fresh spinach, butter, parmesan cheese and sherry.*

\$25.95

### WALLEYE

*8-ounce filet prepared blackened, grilled, pan-seared, broiled or fried.*

\$18.95

## ENTREES

### FILET MIGNON

8-ounce black angus filet grilled to requested temperature and topped with a bordelaise sauce.

\$22.95

Add bleu cheese \$2.00

### NEWYORK STRIP

12-ounce black angus strip grilled to perfection and topped with herb butter.

\$19.95

### STEAK DIANE

Medallions of beef tenderloin sautéed and finished with a brandy mushroom cream sauce.

\$23.95

### CHICKEN TENDERS

Six hand-breaded chicken tenderloins fried to a golden brown and served with your choice of ranch or honey mustard dipping sauce.

\$12.95

### PRIME RIB

Slow roasted, herb crusted, prime rib served traditional style or grilled with creamy horseradish sauce and au jus.

12 ounce - \$19.95

16 ounce - \$22.95

### TOP SIRLOIN

8-ounce sirloin grilled and topped with herb butter.

\$15.95

### BOURBON & BROWN SUGAR PORK CHOPS

Two bone-in pork chops grilled and glazed with a bourbon and brown sugar sauce.

\$14.95

### GRILLED CHICKEN BREAST

Two boneless breasts of chicken lightly seasoned and grilled to perfection.

\$14.95

## PASTA

### FETTUCCINI ALFREDO

A decadent blend of butter, heavy cream and fresh parmesan cheese tossed with fettuccini pasta.

\$9.95

Add chicken \$2.50

Add scallops, shrimp or combination \$5.95

### CHICKEN SCALLOPINI

Sautéed chicken breast simmered with white wine, lemon, capers, sundried tomatoes, mushrooms and artichoke hearts, served over angel hair pasta.

\$15.95

Substitute salmon \$2.50

### BLACKENED CHICKEN PENNE

Blackened chicken breast tossed with penne pasta and seasonal vegetables in a parmesan cream sauce.

\$15.95

### SHRIMP FRA DIAVOLO

Jumbo shrimp sautéed and tossed with garlic, sundried tomatoes and penne pasta in a spicy marinara sauce.

\$17.95

### PASTA PRIMAVERA

A vegetarian delight. Artichokes, seasonal vegetables and mushrooms, sautéed in your choice of parmesan cream or marinara sauce and tossed with penne pasta.

\$14.95

### TOMATO POMODORO

Angel hair pasta tossed with fresh tomatoes, basil, garlic and homemade marinara sauce.

\$9.95

Add chicken \$2.50 ~ Add shrimp \$5.95

### SPAGHETTI & MEAT SAUCE

Homemade meat sauce served over your choice of angel hair or penne pasta.

\$12.95