

Appetizers

SOUTHERN FRIED PICKLE SPEARS 10

eight pickle spears, cajun remoulade dipping sauce

SMOKED CHICKEN WINGS 14

12 jumbo wings tossed in hot, medium, salt & pepper, or smoked peach chipotle bbq

POKÉ BOWL* 14 Tf Gf

marinated ahi tuna over a bed of white rice, mango, avocado spread, cucumber, edamame, sesame seed, topped with fried wontons

GLAZED BRUSSELS SPROUTS 12

flash fried, with fresno chiles, green onions, hoisin glaze, sesame seed

NACHOS SUPREME 12

nacho cheese, shredded cheddar, shredded lettuce, tomato, pickled jalapeños, sour cream, salsa **add ground beef or grilled chicken +2**
add house green chile sauce +1

SHRIMP COCKTAIL 12

four large shrimp, house made cocktail sauce

Salads

add grilled chicken +4 shrimp +4 steak* +6 ahi tuna* +6

HOUSE SALAD half 7 full 9 Tf

field greens, tomato, red onion, carrots, cucumber

CAESAR SALAD half 8 full 10

chopped romaine, parmesan, croutons

FRUIT QUINOA BOWL 12 Tf Gf

steamed quinoa tossed with strawberries, cranberries, mandarin oranges, roasted walnuts, diced red apple with a side of apple cider vinaigrette

ARROYO SALAD half 9 full 12

spring mix, walnuts, bleu cheese, dried cherries, red apples, apple cider vinaigrette

Entrees

served with complimentary baguette and butter | add a side house salad +4 or caesar salad +5

RIBEYE* 12oz 25

pairs well with Pine Ridge Cabernet 14

simply seasoned, char grilled, choice of two sides
add fine herb compound butter +1 béarnaise +2

ONE IF BY LAND, TWO IF BY SEA* 24

pairs well with Fess Parker Pinot Noir 11

4oz filet, 4oz cod filet, one scallop, scampi butter,
choice of two sides

GRILLED TENDERLOIN FILET* 4oz 18 8oz 23

pairs well with Trincherero Cabernet Sauvignon 13

char grilled, choice of two sides
add compound butter +1 béarnaise +2

HOUSE SMOKED BABY BACK RIBS half 14 full 18

pairs well with True Grit Petite Sirah 10

hickory smoked pork ribs served with smoked peach
chipotle bbq sauce, choice of two sides

SWEET PEA SCALLOP RISOTTO 18

pairs well with Bogle "Phantom" Chardonnay 10

sautéed scallop, sweet pea pureé risotto, arugula, goat cheese

GRILLED SALMON* 17TF

pairs well with Trincherero Sauvignon Blanc 12

lemon, olive oil, tomato, onion, cucumber, asparagus salad

CHICKEN SCALLOPINI MARSALA 14

pairs well with Kendall Jackson Pinot Gris 9

lightly breaded chicken breast, mushroom,
marsala wine sauce, choice of two sides

BOURBON BLACK JACK BURGER* 13

pairs well with SKA Brewery (beer) 7

angus burger patty, bourbon grilled onions, candied jalapeños,
cajun remoulade, pepperjack cheese on toasted bun

fine herb compound butter +1

chili flake, garlic, lemon, parsely, white wine compound

CHEF DON'S SIGNATURE FIRECRACKER SHRIMP SCAMPI 19

pairs well with
Kendall Jackson Chardonnay 9
butter poached jumbo shrimp,
linguini pasta, white wine
scampi sauce, parmesan

Premium Sides

loaded mac & cheese
5

loaded idaho mash
4

Classic Sides

steamed white rice
3

brussels sprouts
3

**seasonal
vegetable medley**
3

idaho mash
3

*Consumption of raw or under cooked meats or fish may increase your risk of food borne illness.