

~ appetizers ~

~happy hour~

Crab-Stuffed Mushrooms topped with Jack cheese	7	9
Jumbo Shrimp Cocktail with cocktail sauce	8	10
Potato Skins Jack & Cheddar, bacon & scallions	6	8
Artichoke Dip hearts with blended cheeses	6	8
Chipotle Mac & Cheese with a chipotle adobe sauce	6	8
Calamari Fritti peppers & onions with ancho-chili mayo	8	10
Gouda Croquets fried & drizzled with ancho chili sauce	5	7
Hot & Spicy Shrimp sautéed in Cajun pepper butter	10	12
Prime Rib Dippers 3 bite size sandwiches	7	9
Crispy Onion Rings fried & topped with Parmesan	4	6
BBQ Ribs "fall off the bone" tender		9
Ahi Cajun spice, sesame seeds & wasabi cream sauce		13
Cajun Lamb Chops 4 chops dusted with Cajun spice		13
App Sampler stuffed mushrooms, skins & calamari		11
Hunter Trio BBQ chicken, teriyaki steak & grilled shrimp		12

~ salads ~

Caesar tossed with croutons, topped with Parmesan	9
with grilled chicken	11
with grilled tenderloin tips	12
with grilled shrimp	13
Ahi seared rare on a spring mix with our orange teriyaki dressing	15

~ burgers & sandwiches ~

Served with French fries

Sirloin Burger ½ lb with lettuce, tomato, onion, & pickle	8
Toppings: Jack, Cheddar, Swiss, bleu, bacon, BBQ, mushrooms	ea .50
Sirloin Sliders with our own relish, Cheddar & onion strings	8
Prime Rib open faced with mushrooms, Jack & Parmesan	15
New York Steak with lettuce, tomatoes, onions, & Caesar	13
BBQ Chicken with crisp bacon, Jack, & BBQ sauce	8
Smoked Turkey Croissant turkey, bacon, & Jack cheese	8
Pulled Pork on a Kaiser roll with BBQ or sweet & sour sauce	8

~ wines ~

~ chardonnay ~

Woodbridge California	6.75
Clos du Bois California	7.50
Kendall Jackson California	8.75
La Crema Sonoma Coast	9.75

~ other whites ~

White Zinfandel - Woodbridge California	6.50
Riesling - Chateau St Michelle Washington	6.50
Sauvignon Blanc – Geyser Peak California	6.75
Pinot Grigio - MezzaCorona Italy	6.75
Fume Blanc – Ferrari Carano Sonoma	7.25
Moscato – Rosatello Italy	6.50

~ merlot ~

Woodbridge California	6.75
Columbia Crest Washington	7.25
Kendall Jackson California	8.75

~ cabernet savignon ~

Woodbridge California	6.75
Beringer “Founders Estate” California	7.50
Kendall Jackson California	8.75
Rodney Strong Alexander Valley	11.25

~ other reds ~

Malbec -Graffigna Argentina	6.75
Pinot Noir - Mondavi Napa	7.50
Zinfandel - Ravenswood Napa	7.50
Pinot Noir - La Crema Sonoma	10.25

~ water ~

Voss Distilled	4
Voss Sparkling	4

~by the glass~

~ cocktails, beer & such ~

~ specialities ~

Pink Cadillac Margarita	9.50
Patron, triple sec, sweet & sour, grand Marnier, & cranberry	
Rasberry Lemon Drop Martini	8.75
Absolut Citron, triple sec, lime juice, sweet & sour, & chambord	
Whiskey the Pooh	6
Jim Beam Honey, sweet & sour, & a splash of pineapple	
Landslide Martini	8.75
Absolut Vodka, crème de cacao, Bailey's, Kahlua, cream	
B-52	7
Irish Cream, Grand Marnier, & coffee	
Pineapple Arnold Palmer	5.25
Bacardi Pineapple Rum, lemonade, & iced tea	
Hunter Manhattan	9.25
Makers Mark Bourbon with Sweet Vermouth	

~ draft beer ~

Seasonal Draft	5.5
Bud Light	4.5
Sierra Nevada	5.5

~ bottled beer ~

Budweiser	4.5
Bud Light	4.5
Michelob Ultra	4.5
O'Douls	4.5
Sierra Porter	5.5
Drakes 1500 Pale Ale	5.5
Corona	5.5
Negra Modelo	5.5
Becks	5.5
Shock Top	5.5
Stella Artois	5.5