

Beginnings

May we suggest...

EOS Cabernet Sauvignon

2004

8

Peppered Seared Ahi

seared medium rare with black pepper & sesame seeds and topped with miso glaze.

13

Chateau Ste. Michelle Riesling

2003

8

Pear & Gorgonzola Salad

fresh sliced pears, gorgonzola cheese & candied pecans tossed with Dijon balsamic vinaigrette.

7

Belgian Blue Moon Draft

5

Blue Crab Cakes

trio of crab cakes with lemon dill aioli.

11

Sierra Nevada Draft Beer

5

Angus Beef Sliders

three all beef patties with thousand island, grilled onions and jack cheese.

7

Pyramid Draft Beer

5

Buffalo Chicken Drumettes

drumettes smothered in a spicy sauce accompanied with bleu cheese dressing and crisp celery sticks.

9

Classic Cuervo Gold Margarita

7

Quesadilla

marinated steak or grilled chicken with cheddar and jack cheeses. Served with sour cream and guacamole.

10

Irony Chardonnay

7

Calamari

fried calamari, cocktail sauce & lemon dill aioli.

11

*Peter Webb
Executive Chef*

18% service charge for parties of 6 or more

Management reserves all rights

Pastas

All pastas are served with two slices of delicious garlic bread.

Shrimp Alfredo

rich creamy Alfredo sauce tossed with penne pasta and baby shrimp sauteed in garlic, white wine and lemon garnished with fresh Italian parsley.

15

Sicilian Pappardelle

wide egg noodles tossed with marinara, Italian sweet sausage, wild mushrooms and plum tomatoes with freshly shaved pecorino Romano cheese.

15

Fusilli Pasta Beef Ragu

ragu of beef, celery, onion, carrot, sage & tomato simmered in white wine & garlic and garnished with grated Asiago cheese.

15

Three Cheese Cannelloni

two large rolls of pasta boiled and stuffed with velvety ricotta, fresh parmesan and pecorino Romano then baked in marinara and topped with shaved parmesan and Italian parsley.

12

Soups

Lobster Bisque

rich blend of succulent lobster meat, lobster stock and fresh cream finished with a hint of sherry.

Cup 3 Bowl 6

Baked French Onion Soup

classic French onion soup made with veal stock and topped with crouton and melted Gruyere cheese.

Bowl 6

Soup du Jour

Ask your server for today's house made selection Cup 3 Bowl 6

Salads

Served with our warm sourdough bread and your choice of ranch, bleu cheese, thousand island or Italian salad dressings.

Caesar Salad

crisp romaine lettuce with shaved parmesan cheese and herb croutons tossed with classic Caesar dressing.

Petite 4 Full 8

with salmon 14 with grilled chicken 12

California Cobb Salad

blend of mixed greens tossed with diced turkey breast, hardboiled egg, tomatoes, crisp bacon, avocado and gorgonzola cheese.

12

Greco Roman Salad

fresh greens dressed in a light herb vinaigrette topped with lemon chicken, goat cheese, and candied walnuts.

12

Sycuan House Salad

fresh mixed greens with cucumber, shredded carrots, diced tomato, croutons and shaved Parmesan cheese.

Petite 4 Full 8

with salmon 14 with grilled chicken 12

with our own tuna salad 12

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Our Burgers & Sandwiches

all sandwiches and burgers served with choice of fries, fresh fruit, potato salad, cole slaw or Italian pasta salad.

Tee Off Turkey Club

classic triple decker of oven roasted breast of turkey, crisp smoked bacon, lettuce and tomato on toasted sourdough bread.

11

Shiitake Kobe Burger

half pound of ground beef, sauteed shiitake mushrooms and Swiss cheese on a toasted Kaiser bun with green leaf lettuce and sliced tomato.

12

California Steak Sandwich

thinly sliced beef with onions and mushrooms then topped with avocado and Monterey jack cheese set upon a French roll.

11

All American Burger

famous half pounder topped with melted American cheese, green leaf lettuce and sliced tomato.

10

Garlic French Dip

thinly sliced roast beef topped with sauteed onions and melted provolone cheese on a French roll accompanied by au jus.

10

Monte Cristo

Deep fried layered Black Forest ham, roasted turkey, Swiss & American cheeses on white bread garnished with powdered sugar and served with strawberry jam.

11

Grilled Chicken Sandwich

melted Monterey jack cheese and sliced avocado on a breast of chicken with lettuce, tomatoes and chipotle mayonnaise on focaccia bread.

11

The Bogey BLT

honey cured bacon, green leaf lettuce and sliced tomato on toasted sourdough bread.

9

The Deli

choice of Black Forest ham, oven roasted breast of turkey, roast beef or tuna salad with lettuce, tomato and your choice of Swiss, American, Provolone, Cheddar or Monterey jack cheese.

9

Soup & Half Sandwich

soup du jour or our lobster bisque with your choice from our wonderful deli sandwich selections.

9

Salad & Half Sandwich

choose a petite version of our house or caesar salad along with a selection from our deli sandwich selections.

9

And our favorites.....

all of our favorite meals start with a choice of cup of soup du jour or our petite house salad and our freshly baked sourdough bread.

May we suggest...

*Lockwood Pinot Noir
2005
10*

Prime London Sirloin

eight ounce prime cut fire grilled with tarragon cream sauce served with chef's vegetables and Yukon gold mashed potatoes.

17

*7 Deadly Zins Zinfandel
2005
7*

Ye Old Bistro Steak

eight ounce choice Angus bistro steak charbroiled to perfection and dusted with crumbled bleu cheese and set upon a bed of blended sauteed spinach and fingerling potatoes.

15

*Estancia Syrah
2004
10*

Grilled Pork Chop

eight ounce grilled pork chop accompanied by garlic jam, Yukon gold mashed potatoes & sauteed vegetables.

15

*Director's Cut
Chardonnay
2005
8*

Blackened Salmon

six ounce salmon fillet dusted with cajun spices pan seared and topped with a refreshing lemon cream sauce. Served with rice pilaf and steamed vegetables.

15

*Cuvaison Chardonnay
2005
10*

Free Range Chicken

a full pound of semi boneless, free range Shelton chicken marinated in a light herb vinaigrette. Presented on a bed of penne pasta tossed in a spinach cream sauce and fresh vegetables.

16

*Hanna Sauvignon Blanc
2006
8*

Orange Roughy

six ounce fillet soaked in milk and pineapple juice then crusted with coconut and topped with pineapple mint relish. Served on a bed of rice pilaf and sauteed vegetables.

15

*Irony Chardonnay
7*

Flat Iron Steak

eight ounce, choice, Angus flat iron steak charbroiled to your taste and dressed with a rich Cabernet demi. Accompanied by roasted fingerling potatoes and sauteed vegetables.

16

*Chateau Ste. Michelle
Riesling 2003
8*

Pan Seared Halibut

six ounce fillet pan seared on a bed of sauteed artichoke hearts, zucchini and tomatoes seasoned with herbs de Provence and finished with a splash of California riesling.

17

