



THE GRILL



Tuesday-Saturday 11am-8pm 520-426-3331

~Split plate charge \$4~

APPETIZERS

Soup of the Day – Clam Chowder (Fridays) Cup –5, Bowl– 7

Chili – Topped with Colby Jack cheese, side of onions and corn bread Cup –5.50, Bowl– 7.50

Bavarian Pretzel –Served with Nacho Cheese Sauce –8

Quesadilla –pico de gallo, cheese, served with salsa, sour cream & guacamole – 10 add chicken for \$5 Add Shrimp for \$7

Pot Stickers – Thai chili sauce– 8

Fried Green Beans– Ancho ranch dressing – 6

Wings– Buffalo, bbq, Thai sweet chili or naked. Celery, carrots & choice of ranch or bleu cheese dressing (6) –8 (12) –15

R.R. Nachos–Corn tortilla chips, nacho cheese, tomatoes, green onions and red onions with a side of sour cream. \$10

Add Chicken for \$5 Add side of Guacamole \$3

SMALL PLATES

Petite Bang Bang Pasta– Green onions, bell peppers, onions and penne pasta in a creamy sweet chili sauce–13

Add breaded chicken –5 breaded shrimp–7 salmon–7 gluten friendly pasta–3

Petite Salmon* (GF) Wild rice, vegetables, topped with a strawberry balsamic– 15

Petite Bistro Tender– Mashed potatoes, vegetables, roasted shallot demi–15

Petite Country Fried Steak(4oz)– Mashed potatoes, vegetables, sausage gravy–13

Petite Mediterranean Pasta- Sundried tomatoes, artichokes, red onions, Kalamata olives, pepperoncini, olive oil, feta cheese, parmesan cheese over angel hair pasta–13 add chicken– 5 shrimp–7 salmon–7 gluten friendly pasta–3

SALADS

Cobb Salad– Romaine ,tomatoes, blue cheese, bacon, cucumbers, hard-boiled egg , avocado, choice of dressing on the side– 12

Beet and Grilled Peach– Mixed greens, grilled peaches, sous vide beets, carrots, red onion, almonds and goat cheese, with an orange poppy seed dressing – 12

Oriental Salad– Napa cabbage, bok choy, purple cabbage, red bell peppers, mandarin oranges, snap peas, carrots and almonds, with a Sesame ginger dressing–12

West Coast (GF)– Mixed greens, mushrooms, bleu cheese, cranberries, hard-boiled egg, pecans, bacon, Balsamic dressing on the side – 12

Caesar – Romaine lettuce, Parmesan cheese, croutons, served with classic Caesar dressing – 11

Add grilled chicken, crispy chicken+5 shrimp or salmon to any salad for + 7

HEALTHY OPTIONS

Tofu Fajita Tacos- 3 crispy corn shell tacos with sautéed peppers, onions and tofu. Served with a side of pico de gallo and guacamole. \$15

Mediterranean Pasta–Sundried tomatoes, artichokes, red onions, Kalamata olives, pepperoncini, olive oil, feta cheese, parmesan cheese over angel hair pasta–17 add chicken– 5 shrimp–7 salmon–7 gluten friendly pasta–3

Jicama Shrimp Tacos- chilled shrimp mixed in a mango-pineapple salsa, served on a jicama tortilla. Choice of side. - 15

PIZZA

Build your Own Pizza–Marinara Choose your toppings First two toppings are free 50¢ each additional topping Sausage, pepperoni, bacon, diced ham, chicken, onions, black olives, pickled jalapenos, tomatoes, mushrooms, pineapple, bell peppers 14” Pizza – 15 7” Pizza –8

Cauliflower flatbread Crust (GF) 12x5” Pizza– 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

SANDWICHES

Side option choice – French fries, coleslaw, fruit or house made chips \$1 cup of soup or side salad.
\$2 sweet potato fries, onion rings or cup of chili.

Build your own burger

Beyond Burger Available +3

6oz Beef or Turkey patty-on a brioche bun with lettuce, tomato, onion and pickle. \$14

Add Ons: American-Swiss-Pepperjack-cheddar-provolone-mushrooms-grilled onions-jalapenos-\$1.50

Bacon-Avocado-\$3

Chicken Parmesan Sandwich- Grilled chicken, marinara, parmesan, mozzarella and basil on ciabatta bread – 14

Gyro-Sliced beef Gyro meat, tomatoes, onions, cucumber, tzatziki sauce on pita bread-14

Tuna Melt-tomatoes, cheddar cheese, tuna salad on rye bread. -15

Hot Dog – All beef frank with red onions, relish & sauerkraut – 7 add chili & cheese – 2

Reuben – Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on rye bread, pickle spear – 14

Turkey BLT Wrap- Turkey, bacon, lettuce, tomato with pesto mayo in a tomato and basil tortilla – 14

Cup of Soup and Half Sandwich- Your choice of turkey, ham, tuna salad or chicken salad, choice of bread and a cup of soup, pickle spear- 14

Gluten Friendly Bread or Bun-3

Entrees and Pasta

~Ask your server
about the vegetable
of the day~

Meatloaf-Topped with tomato glaze, mashed potatoes, vegetables, rich gravy -15

Fish & Chips- Beer battered Pollock, lemon, tartar sauce, hush puppies, French fries and coleslaw- 15

Chicken & Shrimp- Chicken tenders, breaded shrimp, French fries, cocktail sauce and ranch dressing- 14

Country Fried Steak 8oz- Mashed potatoes, vegetables, sausage gravy – 17

Bang Bang Pasta- Green onions, red and green bell peppers, onions and penne pasta in a creamy sweet chili sauce-17
Add breaded chicken -5 breaded shrimp-7 salmon-7 gluten friendly pasta-3

Italian Sausage and Chicken Pasta- Italian sausage, bell peppers, onions, diced grilled chicken, mozzarella pearls tossed in marinara – 20
gluten friendly pasta-3

~Dinner Only~
Tuesday- Saturday
Starting at 4pm



CHEF'S CORNER

Pork Chop* (GF) – Apple infused pork chop, mashed potatoes, vegetables, topped with an orange bourbon marmalade – 20

Bistro Tender with Garlic Shrimp Skewer* (GF)-Baked potato, vegetables, roasted shallot demi glaze- 27

Parmesan Crusted Catfish- Wild rice, vegetables, remoulade sauce-18

Salmon* (GF)-Wild rice, vegetables, topped with a strawberry balsamic- 26

Prosciutto Wrapped Chicken-Stuffed with a herb cream cheese, topped with a buttery sage sauce, side of mashed potatoes, vegetables, – 20

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