

DINNER MENU

STARTERS

Chips & Salsa

Crispy fried tortilla chips with house made tomato salsa

Crab Cakes

Three blue crab cakes, napa cabbage, corn, avocado, sweet chili

Turkey Pastrami Sliders

Three sliders with smoked turkey, caramelized onions and

Salt and Pepper Calamari

Crispy rings and tentacles, kale greens, Japanese citrus vinaigrette, toasted sesame seeds

Hummus with Cucumber and Pita

Garbanzo bean, tahini, cucumber slices, pita bread

*Sesame Ahi Tuna

Sesame crusted seared rare, seaweed salad, siracha aioli, crispy wontons, pickled ginger

Quesadilla- with Chicken / Beef

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream, flour tortilla (GF corn tortillas available)

Fish tacos

Two La Mesa flour tortilla, Kilt Lifter battered cod, pico de gallo, cilantro slaw, baja sauce (Sub grilled mahi mahi +\$5)

Shrimp Cocktail

Four jumbo shrimp, classic cocktail sauce, lemon wrap

Chicken Wings

Served with choice of sauce: BBQ, buffalo, ranch, blue cheese

Bowl of crispy tater barrels with a choice of dry rub Sea Salt, ranch, BBQ, sriracha, Jamaican jerk

SALADS

Soup of the Day / Vegetarian Soup of the Week

Caesar Salad

Locally grown romaine lettuce, croutons, parmesan cheese.

Buffalo Chicken Salad**

Crispy chicken tossed in buffalo sauce, romaine lettuce, celery, blue cheese crumbles, tomatoes, carrots, croutons, ranch dressing

Orchard Spinach Salad

Baby spinach, apples, oranges, grapefruit, raspberries, blackberries, blueberries, candied pecans, blue cheese crumbles, orange poppyseed vinaigrette

Traditional Chicken Cobb Salad**



Locally grown romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing



Lacinato kale, spring mix, dried cranberries, candied walnuts, quinoa, cucumbers, cherry tomatoes, feta cheese, crispy chickpeas, raspberry vinaigrette

Wedge Salad**

Crisp iceberg lettuce, bacon, bleu cheese, tomato, fizzled onion, egg, bleu cheese dressing

Trio of Salads



House salad, chicken, egg, tuna salad served in artichoke bottoms, balsamic vinaigrette

> Add Chicken, Salmon, 3 Jumbo cocktail shrimp 6oz Beef tenderloin

CLUB CLASSICS

Bistro Tenderloin Medallions

Chipotle demi-glace, pepper jack cheese, tri color potato hash, lemon arugula

Capellini Primavera

Angel hair pasta, asparagus tips, mushroom, roasted tomatoes in garlic olive oil

(add Chicken, Salmon, Tofu, 3 Jumbo cocktail shrimp, 6oz Beef tenderloin)

Fish and Chips

Kilt Lifter battered cod filets, fries, coleslaw and tar-tar sauce

*Skyline Burger

8oz Harris Ranch beef patty, crispy onions, avocado, cheddar, pepper jack cheese, bacon, choice of side Sub. with a bean burger or impossible patty - ask your server!

Blackened Salmon "Zoodles"



Petite Cajun salmon over a bed of zucchini noodles with roasted tomatoes, puffed corn, slivered almonds

Teriyaki Stir Fry Bowl



Lemongrass basmati rice, soybeans, tofu, water chestnuts, red bell pepper, shitake mushrooms, carrots (add Chicken, Salmon, 3 Jumbo cocktail shrimp, 6oz Beef tenderloin)

> Please ask your server for Vegetarian and Vegan options!

ENTREES

All Entrees include Soup, House Salad or Caesar Salad

Mahi Mahi

Crab cake crusted filet, lime chili beurre blanc, herbed rice blend, vegetable medley

Chicken Milanese

Chicken pillard topped with arugula, fennel, parmesan, and tomato salad. Lemon caper sauce

*Filet Mignon



6oz Grilled Beef, signature wild mushroom demi-glace, Yukon gold mashed potatoes with fresh seasonal vegetables

*Ratatouille Salmon



Vegetable crusted grilled salmon with arugula pistachio pesto, herbed rice blend and French carrots

Vegetarian Entrée

This item rotates often. Your server will inform you of tonight's special

SIDES

FRENCH FRIES, SWEET POTATO FRIES ONION RINGS, COLE SLAW SEASONAL FRUIT, COTTAGE CHEESE HOUSE SALAD, CAESAR SALAD HOUSE CHIPS, CUP OF SOUP

Please inform your server if you have food allergies or special dietary requirements!

*Consuming raw or undercooked meats poultry, seafood or eggs may increase your risk of food borne illness. Please inform your server if you or anyone in your party has any dietary needs such as allergies, Gluten Free, Dairy Free etc.

