

G O O D E V E N I N G !



## DINNER PREFLIGHTS

<i>Cup of Soup</i>	4.75	<i>Skillet of Sautéed Mushrooms</i>	9.50
<i>Bowl of Soup</i>	6.50	<i>Skillet of Steamed Fresh Vegetables</i>	7.75
<i>Steamed Fresh Artichoke</i>	7.95	<i>above with cheese</i>	8.25
<i>Skillet of Deep Fried Baby Shrimp</i>	11.25	<i>Bay Shrimp Cocktail</i>	9.75
<i>Chicken Strips &amp; Fries</i>	8.95	<i>Homemade Onion Rings</i>	7.25
<i>House Salad</i>	6.50	<i>Garlic Cheese Bread</i>	6.50
<i>House Caesar</i>	7.25	<i>Hot Wings with homemade</i>	8.95
<i>Chicken Quesadilla</i>	9.50	<i>Bleu Cheese Dressing and Celery</i>	
<i>Quesadilla</i>	7.25	<i>Basket of Fresh Cut "Spirit" Fries</i>	4.95
<i>Stuffed Pepper Poppers</i>	7.75	<i>Deep Fried Zucchini Strips</i>	7.75
		<i>with homemade Ranch Dressing</i>	

## SPECIAL APPROACHES

<b>WRIGHT CHEESE BURGER</b>	<b>12.25</b>	<b>SOUP TO SOPWITH</b>	<b>12.95</b>
<p>A half pound of fresh ground beef topped with melted cheddar cheese, served with fresh cut french fries and red cabbage salad.</p>		<p>Our New England style clam chowder or our homemade vegetable beef soup, served in a bread bowl, accompanied by a garden salad.</p>	
<b>FISH AND CHIPS</b>	<b>13.25</b>	<b>SPINACH SALAD</b>	<b>12.95</b>
<p>Pacific snapper lightly breaded, with fresh cut french fries and red cabbage salad.</p>		<p>Fresh spinach tossed with sliced mushrooms, crumbled bacon, chopped eggs, red onions, walnuts, and hot bacon dressing.</p>	
<b>THE MILE HIGH CLUB</b>	<b>13.25</b>	<b>COBB SALAD</b>	<b>14.25</b>
<p>Sliced turkey breast, Swiss cheese, bacon, lettuce and tomatoes piled on toasted squaw bread. Served with fresh cut french fries and red cabbage salad.</p>		<p>Slices of chicken breast topped with crumbled bacon, bleu cheese, cheddar cheese, tomatoes, eggs, black olives and fresh greens.</p>	
<b>MESS OF SHRIMP</b>	<b>17.25</b>	<b>CHICKEN CAESAR SALAD</b>	<b>13.75</b>
<p>The finest baby shrimp available, lightly breaded and deep fried, served aside our fresh cut french fries and red cabbage salad.</p>		<p>Charbroiled chicken breast, romaine lettuce and homemade croutons tossed in Caesar dressing.</p>	
<b>SHRIMP AND CRAB SANDWICH</b>	<b>16.75</b>	<b>CATALINA SALAD</b>	<b>18.95</b>
<p>The finest shrimp and crab available, served open faced on an English muffin and topped with melted Dofino cheese. Served with fresh cut french fries and red cabbage salad.</p>		<p>A seafood salad brimming with the finest shrimp and crab available, garnished with eggs, tomatoes and artichoke hearts, on a bed of lettuce.</p>	
<b>STEAK SANDWICH</b>	<b>18.95</b>	<b>SLIM LINDY</b>	<b>14.75</b>
<p>An 8 oz. New York on toasted sourdough, topped with onion rings, served with fresh cut french fries and red cabbage salad.</p>		<p>Your choice of 10 oz. chicken breast, 10 oz. Pacific snapper filet, or 8 oz. ground sirloin patty charbroiled, served with green salad and your choice of steamed vegetables or cottage cheese and sliced tomatoes.</p>	
<b>BLUE MAX</b>	<b>12.95</b>	<b>CONTROL TOWER</b>	<b>11.45</b>
<p>A half pound of fresh ground beef with bacon and bleu cheese dressing. Served with fresh cut french fries and red cabbage salad.</p>		<p>Your choice of our turkey or Garden Burger, served with fresh cut french fries and red cabbage salad.</p>	

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## DINNER ENTREES

*Served with warm bread, your choice of homemade clam chowder, vegetable beef soup, or crisp salad,  
fresh steamed vegetables, and your choice of baked potato, rice pilaf or french fries.*

### CHICKEN OR VEGETABLES

**LEMON CHICKEN** 19.45

A boneless chicken breast charbroiled with a delicate lemon caper sauce.

**TERIYAKI CHICKEN** 19.45

A boneless chicken breast charbroiled teriyaki style.

**CHICKEN MARSALA** 19.45

Savory sautéed chicken breast with marsala cream mushroom sauce.

**CROPDUSTER** 18.45

Garden fresh vegetables, steamed and topped with melted Monterey Jack and Cheddar cheeses, served aside a fresh steamed artichoke.

### FROM THE SEA

**SEAFOOD PLATTER** 21.95

Fresh pacific snapper and eastern bay scallops, sautéed to your liking along with our famous deep fried tender baby shrimp.

**SCALLOPS SAN LUIS** 22.95

Eastern bay scallops sautéed with butter, white wine, scallions and garlic.

**SNAPPER VERACRUZ** 19.75

Charbroiled pacific snapper, topped with avocado, salsa and melted jack cheese.

**FRESH SALMON** (in season) 23.25

Charbroiled or poached filet, basted with lemon dill butter or topped with hollandaise.

**SEAFOOD PASTA** 20.45

A variety of fresh seafood Alfredo style. Served with garlic cheese bread.

**STUFFED CALAMARI** 23.45

Tender calamari stuffed with snow crab, chives, and Dofino cheese, fried tempura style.

**SCALONE PICCATA** 24.45

A blend of scallops and abalone, sautéed in butter and topped with a lemon caper sauce.

### FROM THE BROILER

**PETITE NEW YORK STEAK** 20.75

A Charbroiled 8 oz. Choice New York served with or without Teriyaki.

**THE RED BARON** 17.45

A 12 oz. ground Sirloin topped with sautéed mushrooms and onions.

**RIB-EYE STEAK** 25.45

A Charbroiled 12 oz. Choice Rib-Eye Steak covered with sautéed mushrooms and served with salsa.

**PORK CHOPS** 19.25

Two 6 oz. charbroiled pork chops served with homemade apple compote.

### BEVERAGES

*Selection of Beers, Local Wines,  
and Cocktails from the Bar*

### DESTINATION: DESSERTS

*Please ask your server about our cheesecakes,  
cakes, ice cream and other specialties.*