# appetizers

* <i>buffalo wings:</i> in a spicy hot sauce with celery sticks and choice of bbg or lemon pepper sauce	16.00	* mexican shrimp cocktail: with avocado and crackers	16.25	
chips con queso: choice of yellow cheese or queso blanco	11.25	* sports page platter: spicy wings, chicken fingers, onion rings and chicken nachos with chipotle ketchup	18.00	
* <i>lupe's nachos:</i> melted cheese, lettuce, guacamole, sour cream, refried beans, jalapenos and tomato with	15.75	fried pickles: served with aioli sauce on the side	13.75	
your choice of beef or chicken		* chicken fingers: crispy and tender served with french fries, celery sticks and your choice of dressing	14.50	
* <i>beef or chicken quesadillas:</i> large flour tortilla stuffed with monterrey jack cheese, peppers and onions and served with guacamole, salsa and sour cream	14.00	* <i>sports page sliders:</i> three mini burgers with lettuce, cheese, pickles, tomato and bacon served with french frie	15.00 es	
<i>spinach and vegetable quesadillas:</i> large flour tortilla stuffed with monterrey jack cheese, spinach, pepper and onions and served with guacamole, salsa and sour cream	14.00	* <i>lupe's carnitas tacos:</i> three flour or corn tortillas with pork, homemade salsa, onion, lime and cilantro	14.00	
	14.00	* potato skins: eight potato skins filled with bacon bits,	12.75	
<i>mushroom and vegetable quesadillas:</i> packed with portobello mushrooms, peppers, onions, monterrey jack cheese plus sides of guacamole, salsa and sour cream	14.00	green onions, shredded cheddar cheese and sour cream		

### soups and salads

extra dressing is 1.00

# substitute garden dinner salad for veggie with entrée for \$3.00

bowl of the day: ask your server for today's featured soup	10.00	* <i>cobb salad:</i> romaine lettuce lined with cheddar cheese, avocado, turkey, bacon, eggs and tomatoes	14.75
small garden house salad or caesar salad	9.50	* fried chicken finger salad: crispy chicken strips atop	15.00
white bean chicken chili: a flavorful bowl of chili with white beans and chunks of chicken	10.00	mixed greens, onions, tomatoes and caramelized walnuts served with honey mustard dressing	
<i>veggie plate:</i> choice of three farmers market fresh veggies with your choice of a cup of soup or a garden sala	13.20 ad	* grilled sirloin steak salad: grilled steak salad topped with bleu cheese, grape tomatoes, red onion served with croutons and balsamic dressing	19.00
soup and salad: soup du jour with garden house salad	14.50		
or small caesar salad		* <i>fiesta salad:</i> diced chicken, black beans, avocado, sour cream, spring mix, pico de gallo, cut corn, tortilla	15.75
* oriental chicken salad: grilled chicken, mandarin oranges, sliced almonds, carrots, cilantro, green onions,	15.50	strips with a chili lime dressing	
wonton strips and sesame seeds served atop green and red cabbage with an oriental dressing		* <i>harvest salad:</i> fresh field greens or romaine lettuce, chopped grilled chicken, candied walnuts, dried cranberr feta cheese, strawberries and blueberries with your choice of dressing	

### add to any salad below chicken - \$5.00 shrimp - \$6.00 salmon - \$7.00

caesar salad: a healthy serving of our classic caesar salad	14.75	<i>mango and avocado salad:</i> mango and avocado served with a spring salad, cherry tomatoes, almonds and	15.50
<i>apple and walnut salad:</i> a rich mixture of sliced red apples, dried cranberries, candied walnuts and bleu	15.75	citrus dressing	
cheese served atop a spring mix with basil balsamic vinaigrette		<i>greek field salad:</i> fresh spinach leaves, assorted berries, red onions, feta cheese, tomato, cucumbers with a greek dressing	15.75

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

# angus burgers & sandwiches

#### all burgers and sandwiches are served with french fries.

* <i>all american angus burger:</i> with bleu cheese, three strips of thick cut bacon and bbq sauce on the side	13.50	* cheese steak: grilled steak, peppers, onions, pepper jack cheese and mushrooms on french roll	14.50
* angus burger: half pounder grilled to order with lettuce, tomatoes, pickles and onions. add cheese for .50	13.50	blt: a classic on your choice of bread	14.20
* <i>mushroom &amp; swiss angus burger:</i> with mushrooms and sautéed onions	14.00	* grilled reuben: roasted rye bread topped with shaved corn beef, sauerkraut and thousand island dressing to finish. for a lighter alternative, choose turkey	14.00
* <i>hangover bacon cheese burger:</i> pepper jack cheese, thick cut bacon, over medium egg, lettuce, tomato, onions and pickles	15.25	* <i>buffalo chicken sandwich:</i> lightly coated with tempura batter and deep fried, then tossed in our spicy buffalo sauce	14.00
<i>veggie burger:</i> vegetable burger, lettuce, tomato, pickles and onions	13.50	* <i>tuna melt:</i> tuna salad topped with melted swiss cheese	13.75
* classic club: thinly sliced turkey with crisp thick cut bacon on your choice of bread	14.75	<i>vegan wrap delight:</i> tomato, cucumbers, bell pepper, baby spinach and mushrooms wrapped in a spinach tortilla with aioli sauce on the side	13.75
* grilled chicken melt: tender chicken breast topped with caramelized onions, mushrooms and pepper jack cheese	14.00	* <i>blackened chicken sandwich:</i> chicken breast blackened with authentic louisiana spices served with lettuce, tomato, onion and pickle on your choice of bread	13.75
<i>grilled cheese:</i> on white bread * add ham:	10.75 11.75	* <i>turkey blt:</i> with lettuce, tomato, chipotle mayo, melted jack cheese on ala brea artisan roll	14.75
* grilled herb chicken: mozzarella cheese, sundried	16.00	-	14.00
tomatoes, pesto and spinach on ciabatta roll		* <i>tuna croissant:</i> tuna salad, lettuce, tomato and avocado	14.00

# specialties

\* *british style fish and chips:* tender cod fillets in a beer batter with chipotle mayo and served with french fries and traditional malt vinegar

*bowtie pasta:* pasta pomodoro, oven roasted roma tomatoes, broccoli, mushrooms, spinach, basil, pesto and aged parmesan plain: 15.50

plant	10.00
* add grilled chicken:	19.25
* add grilled shrimp:	19.75
* add salmon:	20.75

15.20	fettuccini alfredo: in a light cream sauce	
	plain:	14.50
	* add grilled chicken:	19.00
	* add grilled shrimp:	19.50
S,	* add salmon:	21.50

#### pizza lovers

rolled edge rising crust, brushed with garlic infused extra virgin olive oil, covered with classic italian marinara sauce and then paired with a special blend of cheeses.

four cheese pizza: mozzarella, cheddar, provolone and parmesan in perfect harmony with tomato sauce	<b>8"</b> 12.75	<b>12"</b> 16.75
* pepperoni pizza: the finest pepperoni, cheese and a rich italian sauce	14.50	18.70
* <i>meat lovers pizza:</i> a savory blend of sausage, pepperoni, ground beef and ham with cheese and italian tomato sauce	15.00	19.50
<i>vegetable pizza:</i> a delicious combination of onion, peppers, mushrooms, broccoli and black olives with cheesy Italian tomato sauce	12.25	15.00

### entrées

all steaks are usda choice, hand cut and grilled to perfection. all entrees are served with your choice of baked potato, garlic mashed potato or rice and are accompanied by a medley of vegetables and a house or caesar salad.

* <i>rib-eye steak:</i> specially seasoned and grilled 12 ounce center cut and trimmed	30.50	* <i>half roast chicken:</i> seasoned with lemon, garlic and thyme on a bed of spinach	22.20
* <i>filet mignon:</i> specially seasoned and grilled 8 ounce center cut	35.20	* <i>lightly breaded grilled sea bass:</i> served on a bed of spinach with a lemon butter sauce	27.75
* grilled salmon: lightly brushed with lemon and butter on a bed of spinach	28.20	* <i>fajita platter:</i> marinated beef or chicken with green peppers and onions served with salsa, guacamole, sour cream and flour or corn tortillas	25.20

#### **beverages**

lemonade, ice tea, coffee, soda 3.75

- bottled water 3.45 pellegrino 3.75
  - perrier 3.75

# sides

#### all sides are \$6.00

mashed potatoes broccoli roasted corn and peppers mixed green vegetables macaroni cheese onion rings

green beans black beans sautéed spinach zucchini and squash fresh fruit

# desserts

#### all desserts are \$10.25

tres leches cake chocolate cheese cake

carrot cake harvest caramel apple cake peanut butter pie

# wine list

ask server for additional wine list

#### house wine

salmon creek chardonnay, merlot, cabernet sauvignon 9.00 bottle 29.00 glass

sycamore lane chardonnay, white zinfandel, cabernet, merlot 8.50 bottle 27.00 glass

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your risk of foodborne illness especially if you have certain medical conditions.