

HAPPY HOUR

3 Pm-Close.

7 Days a Week.

Happy hour is available in the bar only.

\$1.95

Cheese Burger
Served with fries.

Chips and Melted Cheese
Served with mango salsa.

Garlic Parmesan Fries
Tossed in our garlic parmesan seasoning.

Hummus
Served with garlic parmesan bread.

Shrimp Ceviche
Shrimp, celery, and olive in a Honel lime marinade.

\$3.95

Asian Nachos
Fried wontons covered with chicken, tomatoes, and green onions in a Topped with cheese and peanut sauce.

Beef Satay
sesame grilled beef skewer with spicy peanut sauce, mixed greens and chive oil

Grilled Fish Sandwich
Gilled tilapia, topped with cheddar cheese. Served with fries.

Chicken Ceasar Salad
Served with herb bread.

Breaded Mushrooms
Served with a trio of sauces.

Crab Bisque.
Served with herb bread.

Calamari
Golden deep fried calamari, served with marinara.

Double Stuffed Potato Spring Rolls
Potatoes with a touch of green onion, melted cheddar, and bacon. Served with sour cream.

No alterations, Splits, Substitutions, Take outs or Boxes for Leftovers. There is a \$3.00 beverage purchase per person with order.

\$4.95

Ahi Tuna

Sesame seared, served over bok choy salad with wasabi cream.

Beef Sliders

Three mini burgers topped with bleu cheese and fried onions.
Served with a trio of dipping sauces.

Jambalaya Risotto

Cajun hot, with shrimps and sausage.

Caramelized Salmon Skewers

Over seasonal rice.

Steamed Clams

Steamed to order in our garlic & white wine sauce. Served with
Herb bread.

Mini Crab Cakes

Topped with red pepper aioli.

Blue Cheese Chips

Freshly fried potato chips drizzled with our blue cheese crême,
topped with tomato, green onion, and bleu cheese crumbles.

Beer

Bottles

Bud, Bud Light, Coors, Coors Light, MGD, Miller Light, Corona
3.25

Import, Micro Bottles

Fat Tire, Kokanee, Blue Moon, Heineken, Guinness 4.00

Draft Beer

Ask your Server for our selection. 4.50

Wine Selections

Glass \$4.00, Bottle \$15

Chateau Ste, Michelle Chardonnay

Chateau Ste, Michelle Pinot Gris

Chateau, Ste, Michelle Orphelin Red Blend

Chateau Ste, Michelle Syrah

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Coffee and Espresso

Irish Coffee

Irish whiskey & coffee topped with whipping cream. 4.75

White Chocolate Raspberry Mocha

Black Raspberry liquor, white chocolate sauce, steamed milk and espresso. 6.50

Triple Shot Martini

Shot of espresso with vodka, Starbucks white liquor and Starbucks dark liquor. 6.95

"Fore" Dessert

Espresso Shot

3.25

Cappuccino

4.00

Cafe Mocha

4.50

Hot Frangelico

Hot Frangelico and steamed milk. 6.95

Chocolate Espresso Mousse

6.50

Crème Brulee

6.50

Chocolate Decadence

6.99

Ginger Lime Cheesecake

6.99

Pumpkin Cheesecake

6.99

Ruby Port

Smith Woodhouse 1980. 1/2 Bottle. 80

Tawny Port

Grahams 20 year. 1/2 Bottle. 55

Washington Port

Barnard Griffin 38

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