

~Fine Dining~

Featured Wines

Chateau Ste. Michelle Chardonnay 6.25/21.00

Washington state's Terroir region inspires a harmony of flavors-apple, citrus and subtle oak through barrel aging, excellent with seafood

Tamari Malbec 2006 (Argentina) 6.00/19.00

Deep red wine with flavors of ripe black fruit and French oak. This wine is an excellent expression of Argentina's foothill areas

Featured Appetizer

Homemade Rumaki 7.00

Water Chestnut and Chicken Liver wrapped in Bacon Served with Cocktail Sauce

Entrées

BBQ Ribs 14.50

Slow Roasted in SJRYC's Famous BBQ Sauce

Filet Mignon 18.50

6oz Filet w/Sautéed Mushrooms

16 oz Ribeye Steak 17.50

Flame Grilled w/ Garlic Butter

Ahi Tuna 16.50

13 ounce sesame encrusted tuna steak grilled to your liking

Chilean Sea Bass 16.50

Your choice Grilled, Pan Fried, Deep Fried, or Broiled

Grouper 16.50

Your Choice: Broiled, Deep Fried, or Pan Fried

Alaskan King Crab	27.00
<i>one pound of king crab served with drawn butter</i>	
Lake Perch	17.50
<i>Fresh from the Great Lakes Deep Fried or Pan Fried</i>	
12 oz Walleye	17.50
<i>Your choice: Broiled, Deep Fried, or Pan Fried</i>	
Baked Wild Sockeye Salmon	14.50
<i>with Honey Mustard Sauce and Sliced Almonds</i>	
Blue Point Oysters	15.50
<i>Dipped, Dusted, and Fried</i>	

Includes Tossed Salad

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Choice of:

Baked Potato

Au Gratin Potatoes

Baked Sweet Potato

Green Beans Almondine

California Blend Vegetables

Featured Dessert

Chocolate Sundae

French Vanilla Ice Cream with Chocolate Sauce, Peanuts, & a Cherry

4.50