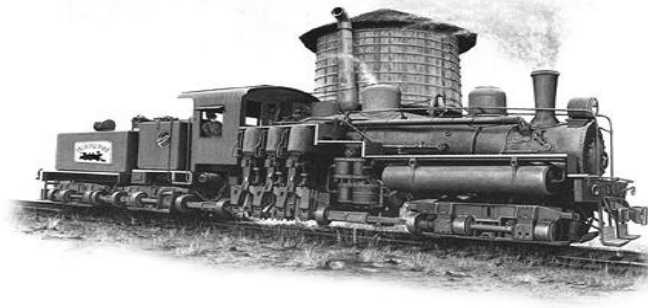


APPETIZERS



1 LB. OF STEAMER CLAMS	11.00
<i>in a sauce of garlic, butter & scallions</i>	
BEER BATTERED ZUCCHINI SLICES <i>served with ranch dressing</i>	7.00
LIGHTLY DUSTED CALAMARI RINGS <i>served with cocktail sauce</i>	9.00
HOUSE GREEN SALAD <i>Baby leaf lettuce, romaine, tomatoes, onions, beets & cucumbers with your choice of Ranch, Blue, 1000 Island or Balsamic vinegrette. Served with fresh baked bread and butter</i>	7.00
SPINACH SALAD <i>Spinach with eggs, purple onions, and bacon crumbles served with Balsamic vinaigrette dressing, with fresh baked bread</i>	7.00
GREEK SALAD <i>Spinach, rotelle pasta, olives, onions, feta cheese served with Italian Dressing and fresh baked bread</i>	7.00
PLATE OF SAVORY BEER BATTERED FRENCH FRIES <i>Served with Ranch Dressing</i>	7.00
JUMBO COCONUT PRAWNS	11.00
<i>4 Ocean garden premium prawns served with Coconut Mango sauce</i>	

ENTREES

INCLUDE (UNLESS NOTED) A CHOICE OF THE FOLLOWING: EITHER A BAKED POTATO, SAVORY RICE, GARLIC MASHED POTATOES or FRENCH FRIES WITH VEGETABLE and FRENCH BREAD AND BUTTER

ADD HOUSE SALAD TO ANY ENTRÉE--\$2.50-- WE DO NOT SPLIT ADD-ON SALADS

X-TRA BASKET OF BREAD & BUTTER (5 SLICES).....2.00

WE ALWAYS SERVE USDA CHOICE ANGUS BEEF

Rare - cool red center Medium Rare - warm, red center Medium - pink center
Medium well - slight pink center Well - cooked thru and thru

PRIME RIB AU JUS, (*while it lasts*)..... 22.50
Served with it's own juices and creamed horseradish sauce

TERIYAKI RIB STEAK (*Our specialty steak*)..... 22.50
A boneless rib steak marinated in our teriyaki sauce. Flame finished on the charbroiler

14 OZ. FLAME BROILED NEW YORK STEAK 22.50

14 OZ. FLAME BROILED RIB STEAK..... 22.50
NY & Rib Steaks served with your choice of topping, either
SILTON BLUE CHEESE BUTTER
OR
BEARNAISE SAUCE

CHICKEN FRIED STEAK & COUNTRY GRAVY..... 12.50
A premium cut of Angus beef served with a generous covering of traditional cream gravy

ROAST DUCKLING and CABERNET PLUM DEMI-GLACE..... 24.00
One half duckling in our Grandma Dorothy's slightly sweet plum sauce

RAILROAD PARK CHICKEN FLORENTINE..... 16.95
Our version of this specialty...a lean boneless, skinless breast topped with spinach, mushrooms, tomatoes and mild white cheese. Finished with béarnaise sauce. Served on a bed of rice.

SPICY MANGO CHICKEN..... 16.95
A boneless, skinless chicken breast coated with a mild spicy, crispy crust and topped with cilantro-lime aioli. Served on a bed of Napa cabbage

Gratuity of 17% will be added to parties of 8 or more

WILD ALASKAN HALIBUT FILET IN AN ALMOND CRUST..... 23.00
A house specialty...grilled to a golden brown with shallot butter and served with tartar sauce and lemon.

JUMBO PREMIUM BREADED PRAWNS, served with cocktail sauce
WILD OCEAN PRAWNS (not farm raised) **4 prawns - \$15.95** **6 prawns - \$18.95**

PREMIUM COCONUT COATED DEEP FRIED PRAWNS,
Served with sweet coconut mango sauce **4 prawns - \$15.95** **6 prawns - \$18.95**

BATTERED FISH & CHIPS..... 13.95
Pacific Cod filets served with French fries and tartar sauce

FOR CHILDREN-- served with a fruit cup

CHICKEN SPIKES & FRIES..... 7.95
KRAFT MAC & CHEESE..... 7.95
BUTTERED LINGUINI PASTA..... 7.95

SIDES

Potato.....	3.50	Herbed Rice.....	3.50
Vegetable.....	3.00	French bread.....	2.50

DESSERTS and BEVERAGES

Crème Brule Cheesecake.....6.50
A vanilla bean flecked crème brule layered with light, luscious cheesecake and a hand fired burnt carmel topping

Double Chocolate Lava Cake.....6.00
Rich chocolate cake with a warm molten chocolate center

Mint Chocolate Chip Ice Cream..... 3.75

Vanilla Ice Cream..... 3.75
Chocolate Sundae..... 4.50

Coffee & Tea..... 1.50
Lemonade, Apple Juice..... 2.25
or Cranberry Juice

Milk..... 2.00
Pepsi, 7-up, Ginger Ale..... 1.50

Sorry, we do not offer refills on sodas or ice tea

REDS

	Glass	Bottle
CHATEAU STE. MICHELLE CABERNET, Columbia Valley, Washington....	6.00	23.00
ROBERT MONDAVI CABERNET, Private Select.....		28.00
BERINGER'S MERLOT, Founder's Estate.....	5.00	20.00
FRANCIS COPPOLA ROSSO, Napa Valley Red Wine	5.00	20.00
<i>A tasteful blend of old vine Zinfandel, Cabernet Sauvignon & Syrah</i>		
CONCANNON PETITE SYRAH.....		22.00
BURGUNDY or Almaden CHABLIS (white wine).....CARAFE		12.00
	HALF CARAFE	8.00
	GLASS	4.00

WHITES

KENDALL-JACKSON CHARDONNAY.....		27.00
CUPCAKE CHARDONNAY (OWNER'S FAVORITE).....		20.00
BERINGER'S CHARDONNAY.....	5.00	20.00
CHATEAU STE. MICHELLE GEWURZTRAMINER.....		20.00
<i>Much like a Reisling... light, sweet and fruity</i>		
CHABLIS (Almaden) by the carafe, half carafe or glass, priced same as Burgundy		

BLUSH

BERINGER WHITE ZINFANDEL.....	4.00	15.00
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SPARKLING WINES

DOMAINE CHANDON BRUT.....		27.00
COOK'S.....		15.00
CHANDON BRUT.....		10.00
187 ML. SPLIT.....A PERFECT TOAST FOR TWO		

DESSERT WINES

LATE HARVEST VINTAGE PORT.....	GLASS	5.00
HARVEY'S BRISTOL CREAM SHERRY.....		4.00
CORKAGE FEE.....15.00 / BOTTLE		

BOTTLED BEER

COORS		COORS LITE	
SIERRA NEVADA PALE ALE	ALASKAN AMBER	HEINEKEN	
CORONA	NEWCASTLE	MILLER GENUINE DRAFT	