

Dinner Menu

TEMPTING STARTERS

We Use Zero Grams
Trans Fat, Cholesterol-
Free Cooking Oil For All
of Our Delicious Fried
Appetizers

Herbed Chicken Pizza
\$7.99

Popcorn Shrimp \$8.99

Pulled Pork Quesadilla
\$7.99

**Tomato and Mozzarella
Bruschetta** \$8.99

Jumbo Shrimp Cocktail
\$10.99



SOUPS

Served with A Basket of Our Freshly Baked Focaccia Bread

Cream of Mushroom Soup \$5.99

Southwestern Style Corn Chowder \$5.99

Chicken Noodle \$5.99

SALADS

Windy Ridge House Greens \$5.99

Baby Greens, Grape Tomatoes, Crumbled Blue Cheese and Raspberry Vinaigrette

Southwest Salad \$10.99

Shredded Romaine, Black Olives, Jicama, Bell Peppers, Corn, Tortilla Strips, Queso Fresco and Toasted Pumpkin Seeds Tossed with a Creamy Cilantro Dressing.

Classic Caesar \$9.99

Crisp Romaine Lettuce, Freshly Grated Parmesan, Croutons and our House-Made Caesar Dressing.

Baby Spinach Salad with Bacon \$10.99

Baby Spinach, Crumbled Blue Cheese, Caramelized Onions, Bacon and Toasted Walnuts Tossed in a Honey Mustard

Vinaigrette.

SALAD TOPPERS

Please choose which item you would like to add to make that perfect salad combination:

Grilled Chicken \$4.25

Broiled Gulf Shrimp \$6.25

Blackened Tilapia \$6.25

Grilled Atlantic Salmon \$7.25

Spicy Seared Ahi Tuna \$8.25

Grilled Sirloin Steak \$8.25

SIGNATURE SANDWICHES

Choice of French Fries* or Baby Greens

You may substitute our Onion Rings* for only \$2.50

Grilled Chicken Panini \$10.99

Strips of Grilled Chicken Breast, Sun-Dried Tomatoes, Arugula, Cambozola Blue Cheese.

Classic Reuben \$11.99

Corned Beef, Sauerkraut , Swiss Cheese,Russian Dressing, Marble Rye.

Cheeseburger \$12.99

Grilled Half-Pound Hamburger, Red Leaf Lettuce, Tomato, Red Onion, Pickles, Cheddar Cheese.

SIGNATURE DINNER PLATES

Served with Our Freshly Baked Focaccia

All Signature Dinner Plates served with Chef's Special Vegetables and a Choice of: Wild Rice Pilaf, Twice Baked Potato, Rosemary Roasted New Potatoes, Potatoes Au Gratin, Garlic Mashed Potatoes, or French Fries.

Chili Rubbed Baby Back Ribs \$19.99

Slow Roasted and Smothered in House-Made Barbeque Sauce.

Pan Seared Trout with Almonds \$17.99

Pan Seared Utah Trout Encrusted with Crushed Almonds and Fresh Herbs Served with a Delicious Lemon-Dill Sauce.

Teriyaki Grilled Salmon \$17.99

Teriyaki Glazed and Grilled Salmon Topped with Toasted Black Sesame Seeds.

"Arturo's Meatloaf" \$15.99

House-Made Traditional Meatloaf Smothered in Mushroom Sauce and Served with Chipotle Corn Bread.

Mediterranean Chicken Breast \$16.99

Grilled Chicken Breast Stuffed with Feta and Served with a Roasted Tomato, Olive and Caper Sauce.

Halibut Florentine \$23.99

Pan Seared Halibut Topped with Pine Nuts and Parmesan Cheese Finished with Delicious Florentine Sauce.

Top Sirloin Steak \$18.99

8oz Top Sirloin Steak Topped with a Blue Cheese Compound Butter and a Herb Infused Demi Glace

PASTAS

Served with Our Freshly Baked Focaccia

Rigatoni Bolognese \$15.99

Grilled Vegetable Penne \$14.99

Chicken and Pesto Lasagna \$16.99

NIGHTLY DINNER SPECIALS

Served with Our Freshly Baked Focaccia

All Signature Dinner Plates served with Chef's Special Vegetables. Choice of: Wild Rice Pilaf, Twice Baked Potato, Rosemary Roasted New Potatoes, Potatoes Au Gratin, Garlic Mashed Potatoes, or French Fries.

Tuesday - Taco Tuesdays! \$2.00

Wednesday - Fried Chicken, Mashed Potatoes with Gravy, Coleslaw and Corn on the Cob \$15.99

Thursday - Fish and Chips \$16.99

Friday & Saturday - Slow Roasted Prime Rib with Fresh Horseradish Sauce \$19.99

20% Gratuity added for parties of six or more.

We accept dinner reservations for 8 or more people.

For parties of 18 or more please contact our large party coordinator at 435.649.7850