

~Lunch Salads~

Mandarin Chicken

Grilled Chicken Breast
With A Mandarin Ginger Marinade
Set Atop a Bed of Greens Tossed in Mandarin
Vinaigrette - \$9.95

Strawberry Walnut Bleu

A Bed of Mixed Greens, Fresh Strawberries, Bleu
Cheese Crumbles, Candied Walnuts, & Seasonal
Fruit, Topped with Shredded Parmesan - \$9.95,
Add Bay Shrimp~ \$11.95

Oriental Chicken Sesame

Moist Chicken in a Bed of Romaine
with Slivered Almonds,
Fried Wontons and Tossed with our Special Sesame
Ginger Dressing - \$9.95

Classic Caesar

Fresh Romaine Tossed in Caesar Dressing,
Parmesan Cheese, Topped with Croutons
and Garnished with Egg and Tomato - \$7.95
Chicken or Bay Shrimp~ \$9.95

~Lunch Entrees~

Fish & Chips

Beer Battered Cod Fillet with your Choice of Onion
Rings or French Fries and Coleslaw - \$9.95

Rosemary Chicken

Grilled Chicken Breast, Seasoned with Rosemary, &
Topped with Herb Citrus Buerre Blanc - \$8.95

Halibut and Chips

Ale Battered Alaskan Halibut with your Choice of
Onion Rings or Fries and Coleslaw. - \$14.95

Lasagna

House Made Lasagna with Our Special Marinara
Meat Sauce, Ricotta and Italian cheeses - \$8.95

Meatloaf

Proudly Prepared in our Kitchen with our Unique Recipe for That Great Homemade Flavor - \$8.95

**Consuming Raw or Under Cooked Meats, Seafood or Poultry Could Increase Your Risk of Food Bourne Illnesses
**Parties of 8 or More Include Automatic Gratuity of 18% and are on One Check, Please.

~Gourmet Burgers~

Using 1/3Lbs, 100% Fresh Ground Chuck For Our Burgers

Bleu Cheese Burger

Ground Chuck Cooked to Perfection with Bleu Cheese Sauce and Deep Fried Onions - \$8.95

Teriyaki Chicken Burger

Teriyaki Marinated for a Savory Taste, Topped with Pineapple and Melted Swiss Cheese - \$9.95

Bacon And Cheddar Burger

Topped with Crisp Bacon and Cheddar Cheese Served with Lettuce Tomato and Onion - \$8.95

Mushroom And Swiss Burger

Beef Patty Topped with Sautéed Mushrooms, & Swiss Cheese on a Toasted Bun - \$8.95

Alaskan Halibut Burger

Ale Battered Halibut, Crispy and Hot Served with Melted Cheddar and Tartar-\$10.95

Buffalo Chicken Burger

Crispy Chicken Loaded with Red Hot Buffalo Sauce and Bleu Cheese Dressing - \$9.95

Gibson Classic Burger

Hometown Favorite with All the Works and Cheese, Just How You Like It! -7.95

~Substitute Chicken or Garden Burger on Your Favorite Burger~ \$1.00

~Sandwiches~

Cranberry Chicken Sandwich

Marinated Chicken Breast Broiled & Topped with Cranberry Sauce -\$8.95

Tower Street Philly

Sliced Prime Rib Piled High, Topped with Grilled Onions and Pepper, with Cheese Sauce -\$9.95

Deli Sandwiches

Your Choice Of Roast Beef, Turkey, or Ham, Choice of Cheese – 1/2 Sandwiches Available -\$7.95

Downtown Grilled Turkey

Sliced Turkey Piled with Bacon and Melted Cheddar Cheese, Grilled on Sourdough Bread -\$7.95

Crab Melt

Our Special Fresh Crab Mix Atop San Francisco Sourdough Bread, Melted to Perfection -\$11.95

Prime Rib Dip

Our Slow Roasted Prime Rib with Au Jus and Horseradish Sauce - \$9.95

Mozzarella Veggie Sandwich

Cucumber, Avocado, Veggies, and Mozzarella Cheese on Sourdough with Herb Cream Cheese - \$7.95

~Appetizers~

Prawn Cocktail

Prawns Served with Our Cocktail -\$9.95

Coconut Prawn Pops

6 Coconut Prawns Skewered, and Deep Fried Golden Brown, Served with a Coconut Dip -\$9.95

Onion Rings

Thick Slices of Beer Battered, Deep Fried, Sweet Onion-\$5.95

Sliders

5-Mini-Cheese Burgers For That Quick Bite To Eat -\$6.95

Crab And Artichoke Dip

Crab and Artichoke Hearts Blended with Special Cream Cheese and Parmesan Cheese -\$9.95

Calamari

Golden Calamari Rings Paired with a Garlic Aioli - \$6.95

Steamer Clams

Buttery Clams Sautéed in a White Wine Herb Sauce -\$11.95

Teriyaki Prime Rib Bites

Marinated Prime Cubes -\$5.95

Mambo Combo

Choice of 3 Appetizers -\$13.95

Choice of 4 Appetizers -\$16.95

(Clams Not Included)

~Dinner Salads~

Mandarin Chicken

Grilled Chicken Breast with a Mandarin Ginger Marinade, Set Atop a Bed Of Greens,
Tossed in Mandarin Vinaigrette - \$10.95

Asian Chicken Sesame

Moist Chicken in a Bed of Romaine with Slivered Almonds, Fried Wontons, and Tossed with Our Special
Sesame Ginger Dressing - \$10.95

Classic Caesar

Fresh Romaine Tossed in Classic Caesar Dressing & Parmesan Cheese, Topped with Croutons
and Garnished with Egg and Tomato -\$8.95

~Add Your Choice Of~

Chicken or Shrimp~ \$10.95 Smoked Salmon or Prawns~ \$12.95

Shrimp & Avocado

Shrimp Specially Blended with a Secret Cream Cheese, Stuffed in an Avocado Half, Set Upon Fresh Spinach,
Tossed in Citrus Vinaigrette - \$13.95

Strawberry Walnut Bleu

A Fresh Bed of Mixed Greens, Fresh Strawberries, Bleu Cheese Crumbles, Candied Walnuts, & Seasonal Fruit,
Topped with Fresh Grated Parmesan - \$11.95

Add Shrimp~ \$13.95

Fresh Garden Salad

Our House Salad of Fresh Mixed Greens, Tossed with Cucumber, Tomato and Red Onions.
Try it with Our Very Berry Vinaigrette -\$6.95

Add Shrimp~ \$8.95

~ Pasta ~

Served with Garlic Bread and Soup or Salad

Scallop Linguini

Savory Scallops with Linguini, Tossed with a Pesto Cream Sauce and Fire Roasted Peppers - \$16.95

Pasta Primavera

Fresh Vegetables, with Penne in a Marinara or Cream Sauce -\$14.95 / Add Chicken -\$15.95
Add Prawns or Smoked Salmon -\$16.95

Garlic Cream Fettuccini

Fettuccini Tossed in Our Garlic Cream Sauce, Topped With Grated Parmesan Cheese -\$12.95
Chicken -\$13.95

Crab Fettuccini

Loaded with Delicious Crab, Red Onions & Red Peppers and Mushrooms, Finished with a Cream Sauce and Parmesan Cheese -\$15.95

~ Poultry And Favorites ~

Chicken Dijon

Panko Coated, Dijon Rolled, Double Chicken Breast, with a Chive Dijon Mayo - \$12.95

Rosemary Chicken

Grilled Chicken Breast, Seasoned with Rosemary & Topped with an Herb Citrus Buerre Blanc - \$11.95

St. Louis BBQ Chicken

Tangy St. Louis Style Barbeque Chicken with Melted Cheddar -\$12.95

Lasagna

House Made Lasagna with Our Special Marinara Meat Sauce, Ricotta and Italian C'heeses - \$10.95

Meatloaf

Proudly Prepared in Our Kitchen with Our Unique Recipe For That Great Homemade Flavor - \$10.95

~ Seafood ~

Blackened Catfish

Fresh Catfish Filet Finished with a Cajun Rub and Pan Seared - \$15.95 Cornmeal Battered - \$15.95

Shrimp Scampi

Traditional Jumbo Shrimp Sautéed in a Tart Lemon Chardonnay, Served on Rice -\$15.95

Macadamia Nut Crusted Halibut

Halibut Filet Rolled in Macadamia Nuts and Baked to Perfection, Laced with a Beurre Blanc -\$18.75

Grilled Salmon

Grilled Wild Alaskan Salmon Fillet, Lightly Seasoned with a Hazelnut Butter -\$16.95

Halibut Supreme

Fresh Halibut Topped with a Buttery Cream Sauce & Baked in Parchment to Seal in Moisture -\$18.95

~ Steaks ~

All Entrees Served with Fresh Sautéed Vegetables & Choice of Potato, French Fries, or Rice

Prime Rib**

Regular Cut, 8 oz.-\$14.95

Queen Cut, 10 oz. -\$16.95

King Cut, 12 oz. - \$18.95

Slow Cooked Herb Rubbed Prime Rib Cut To Order, Served with Au Jus and Horseradish

Blackened Prime Rib**

Try it with a Cajun Rub, Seared to Perfection -Add \$2.95

Top Sirloin**

Charbroiled To Order - \$15.95

16 Oz Rib Steak**

Hand Cut Rib Steak Charbroiled To Order** -\$19.95

Petite Filet**

A Very Juicy Steak, Always the Most Tender -\$16.95

New York**

Choice Cut Angus, a Downtown Favorite -\$20.95

16 Oz T-Bone**

Traditional Favorite Cooked to Perfection -\$22.95

16 Oz Porterhouse**

Our Largest Steak, a T-Bone with the New York Still On -\$24.95

Pork Chop **

An Extra Large Juicy Favorite Served with The Works -\$15.95

Add King Crab Legs Or Australian Lobster Tail

Add Alaskan King Crab Legs or Succulent Australian Lobster to Your Order –Market Price

Bleu Cheese Stuffing To Your Favorite Steak -\$3.95

Sautéed Seasonal Mushrooms -\$2.95

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