

APPETIZERS

Untraditional Shrimp Cocktail 11

Chilled gulf shrimp, avocado, tomatoes, cilantro and fresh lime layered together with piquant cocktail sauce

Grande Garden Quesadilla 9

Fire-grilled veggies, avocado, cilantro, jalapenos, and melted cheese, served with chipotle sour cream and salsa

Applewood Bacon & Bleu Cheese Fries 8

Natural cut fries with bacon, bleu cheese crumbles
Finished off with ranch dressing and scallions

Pan-Fried Dumplings 9

Crispy pot stickers stuffed with minced pork, pan-seared then steamed, served with a sweet chili sauce

Mediterranean Sampler 10

Lemon herb-roasted olives, roasted red pepper hummus and grilled pita bread

Wings of the World 9

Chicken wings tossed and sauced. Choose Traditional Buffalo with Garden Ranch or Kentucky Bourbon Barrel

ACCOMPANIMENTS

Grilled Fresh Vegetables 4

Our Chef's choice of grilled fresh seasonal vegetables

Hand Cut Kettle Chips 4

Potato chips, kettle-fried and sea salt dusted, served with sweet chili ketchup

Fries 4

Rustic, Skin-on natural cut Burbank russet potatoes, golden fried and sea salt dusted

Fruit 5

Hand cut, sun-ripened melon and juicy seasonal berries picked at peak freshness

SOUPS & SALADS

Add Chicken, Salmon or Shrimp to any salad for \$5

Broccoli Cheese Soup 4 / 5

A satisfying cream soup created from a blend of cheddar cheese and whole, tender broccoli florets

Bacon and Potato Soup 4 / 5

A rich cream soup with hearty pieces of potatoes, carrots, celery, bits of bacon and green bell peppers

Tossed Green Salad 7

Spring Greens, cucumbers, tomatoes, red onions, orange slices, peppers, olives, and toasted almonds

Fiesta Garden Cobb 12

Mixed greens, grilled chicken, avocado, applewood bacon, onion, tomato, egg and Cheddar Jack cheese

Harvest Chicken Salad 11

Greens, chicken, apples, bleu cheese, cucumbers, red onions, tomatoes, almonds and dried cranberries

Steak Frites Salad 14

Romaine, char-grilled steak, roasted mushrooms, fried potatoes, onion, bleu cheese, lemon-Dijon vinaigrette

Traditional Caesar Salad 9

Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons

FLATBREADS

Classic Pepperoni 10

Marinara sauce, a variety of cheeses including fresh mozzarella and slices of spicy pepperoni

Chicken Pesto 10

Char-grilled chicken, Roma tomatoes, fresh mozzarella, garlic, roasted peppers and basil pesto

Grilled Garden Veggies 8

Seasonal grilled veggies, extra virgin olive oil and fresh rosemary with shaved Parmesan cheese

BURGERS & SANDWICHES

Served with choice of side

Smokehouse Cheddar Burger 11

Roasted peppers and onions, applewood bacon, avocado, cheddar cheese and chipotle-ranchero drizzle

Wild Mushroom Burger 11

Swiss, roasted garlic mushrooms, garlic aioli with lettuce, tomato and onion

Classic Mobley Burger 10

Conrad Hilton's Steakhouse Burger, char-broiled with melted cheddar on a rustic roll

Bistro Grilled Chicken Sandwich 11

Balsamic grilled chicken, Canadian bacon, mozzarella, arugula, sun dried tomato mayo on ciabatta

California Turkey Club 10

Turkey, Swiss, applewood bacon, avocado, tomato, mixed greens, sun-dried tomato aioli on sunflower bread

Grilled Veggie Rustico 10

Chilled marinated grilled veggies, simply seasoned, mixed green and fresh herbs on rustic ciabatta

Chipotle Steak Wrap 11

Flank steak, pepper jack, grilled peppers and onions, avocado, cilantro, lettuce, tomato, and chipotle sauce

Garden Hummus Wrap 10

Roasted red pepper hummus, romaine, tomato, cucumber and olives, lemon-Dijon vinaigrette

ENTREES

Served with choice of two sides. Pastas served with tossed green salad

Grilled Sirloin 20

Grilled USDA Choice sirloin steak lightly seasoned and finished with dollop of herb butter

NY Strip 24

Char-broiled USDA Choice center-cut strip loin finished with roasted garlic and herb butter

Chicken Monterey 18

Grilled chicken breast, onions, peppers, mushrooms and Swiss cheese smothered in a creamy Alfredo sauce

Crispy Salmon 20

Pan-seared and lacquered salmon with a sweet sesame sauce layered atop a bed of sautéed bok choy

Fish & Chips 15

Beer-battered cod and kettle chips served with hand-crafted malt vinegar tartar sauce (Side items not included)

Bourbon Apple Pork Tenderloin 21

Cider and Apple-brined pork tenderloin char-grilled and basted with a bourbon-brown sugar glaze

Rigatoni Marinara 19

A hearty marinara sauce with fresh mozzarella served over rigatoni pasta, garnished with fresh basil

Sesame Chicken Pasta 18

Glazed chicken breast, rice noodles, green onions, snow peas, red pepper, almonds and carrots

Grilled Chicken Fettuccine 18

Grilled chicken breast, mushrooms, spinach, roasted peppers, asparagus in a creamy white wine sauce

Grilled Vegetable Tortellini 19

Tricolor cheese tortellini tossed with fire-grilled vegetables and a white wine pesto sauce

DESSERTS

Signature Rockslide Brownie 7

Chocolate chunk brownie with pecans, caramel drizzle, vanilla ice cream and chocolate sauce

NY Style Cheesecake 8

Smooth, rich and creamy, made with fresh sour cream and drenched with house-made berry compote

Caramel Apple Granny Pie 7

Granny Smith apples, buttery caramel and toffee slow baked in a shortbread crust

Classic Key Lime Pie 7

Tart and refreshing Florida Key Lime custard, silky whipped cream in a traditional graham cracker crust

Molten Chocolate Meltdown 8

Rich, deeply chocolate cake, served warm with an eruption of molten dark chocolate truffle core

KIDS MENU

Chicken Tenders 6

Kraft Macaroni & Cheese 4

Grilled Cheese Dippers and Tomato Soup 5

Ham and Cheese Pinwheels 5

Peanut Butter and Jelly 4