



LUNCH

— APPETIZERS —

Quesadilla

FILLED WITH PICO DE GALLO AND TOPPED WITH SRIRACHA AIOLI SAUCE. \$9
ADD CHICKEN OR BEEF \$3

Potato Skins

TOPPED WITH MIXED CHEESE, GREEN ONIONS, AND BACON. SERVED WITH SOUR CREAM AND SALSA. \$9

Chicken Tenders

THREE ALL WHITE MEAT CHICKEN BREAST FILETS SERVED WITH FRIES. \$10

HOT SAUCE, RANCH, BBQ, HONEY MUSTARD

Nachos

HOMEMADE TORTILLA CHIPS TOPPED WITH BEANS, CHEESE, AND PICO DE GALLO. \$9
HALF ORDER \$6
ADD CHICKEN OR BEEF \$3

Mozzarella Sticks

SERVED WITH MARINARA SAUCE \$9

Wings

EIGHT WINGS SERVED WITH YOUR CHOICE OF SAUCE. \$10

HOT SAUCE, BBQ, HONEY BOURBON, GARLIC PARMESAN

Basket of Sweet Potato Fries \$7

Basket of French Fries \$6

Basket of Onion Rings \$7

— BURGERS AND SANDWICHES —

CHOICE OF COLESLAW, FRENCH FRIES, HOUSE-MADE CHIPS, OR COTTAGE CHEESE. ADD \$1 FOR ONION RINGS, FRUIT, OR SWEET POTATO FRIES.

Build a Burger*

1/2 LB CHARBROILED BEEF PATTY SERVED ON A GRILLED BUN. SERVED WITH FRESH LETTUCE, ONION, PICKLE, AND TOMATO. \$11

ADD YOUR CHOICE OF THE FOLLOWING FOR \$.50 EACH
CHEESE, BACON, ONION RING, FRIES, AVOCADO, JALAPENOS, MUSHROOMS, ONE FRIED EGG, BBQ SAUCE, JACK DANIELS GLAZE, TERIYAKI SAUCE, CHIPOTLE MAYO.

Apple Pork Burger*

GROUND PORK MIXED WITH APPLE COMPOTE, TOPPED WITH PEPPER JACK CHEESE & CRANBERRY MUSTARD. \$12

Turkey Burger*

BLENDED WITH MUSHROOMS, SPINACH, HERBS AND GARLIC. TOPPED WITH SWISS AND SERVED ON A GRILLED BUN WITH CRANBERRY MUSTARD ON THE SIDE. \$12

Del Lago Dog

A GIANT 1/4 LB ALL BEEF DOG. \$8
ADD CHEESE, ONIONS AND SAUERKRAUT FOR \$.1
MAKE IT A SONORAN DOG FOR AN ADDITIONAL \$2

Chicken Ciabatta*

ALL WHITE MEAT CHICKEN BREAST TOPPED WITH BACON, AVOCADO, TOMATO, LETTUCE, & SWISS CHEESE. \$12

Patty Melt*

1/2 LB. CHARBROILED BEEF PATTY SERVED ON GRILLED RYE WITH ONIONS AND SWISS CHEESE. \$12

Philly Cheese Steak*

SHAVED BEEF, GRILLED PEPPERS AND ONIONS. SERVED ON A GRILLED AMOROSO ROLL WITH PROVOLONE. \$13

French Dip*

SHAVED BEEF AND PROVOLONE CHEESE ON A GRILLED AMOROSO ROLL. SERVED WITH AU JUS. \$12

Reuben

CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING ON GRILLED RYE. \$12

Classic Club

HAM, TURKEY, BACON, AMERICAN AND SWISS CHEESES, LETTUCE, AND TOMATOES SERVED TRIPLE-DECKER STYLE WITH THREE SLICES OF TOASTED CHOICE OF BREAD. \$12

1/2 Sandwich and Cup of Soup

1/2 OF ANY SANDWICH (EXCLUDING BURGERS) AND A CUP OF SOUP. \$9
WITH FRENCH FRIES. \$11

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.

— SOUPS, SALADS & SIDES —

House Side Salad

FRESH GREENS WITH SEASONAL TOPPINGS. \$5

Side Salad & A Cup of Soup

HOUSE SIDE SALAD WITH CUP OF SOUP. \$7

Classic Caesar

CROUTONS AND PARMESAN CHEESE. \$10
GRILLED CHICKEN BREAST ADD: \$3
GRILLED SHRIMP ADD: \$5

Cobb Salad

GRILLED CHICKEN, BLUE CHEESE, CUCUMBERS, KALAMATA OLIVES, TOMATOES, BACON, AVOCADO, AND HARD BOILED EGG. \$12

Spinach Salad

FRESH BABY SPINACH WITH APPLES, STRAWBERRIES, CANDIED PECANS, AND FETA CHEESE.
SERVED WITH STRAWBERRY VINAIGRETTE. \$12

SALAD DRESSINGS:
RANCH, BALSAMIC, STRAWBERRY BALSAMIC, CILANTRO LIME, BLUE CHEESE, RUSSIAN, HONEY MUSTARD

Chicken Tortilla Soup Or Soup of the Day

BOWL: \$5

CUP: \$4

DINNER

— ENTREES —

Blackened Cajun Chicken Pasta*

CHICKEN BREAST, TOMATOES, ARTICHOKE, ROASTED PEPPERS AND PASTA SAUTÉED IN CAJUN ALFREDO SAUCE.
SERVED WITH CHOICE OF SOUP OR SALAD. \$18
ADD SHRIMP \$2

Fettuccine Alfredo*

FETTUCCHINE PASTA SERVED WITH ALFREDO SAUCE. SERVED WITH YOUR CHOICE OF SOUP OR SALAD. \$12
ADD CHICKEN \$3
ADD SHRIMP \$5

Baby Back Ribs*

1/2 RACK SMOKED, SLOW COOKED BABY BACK RIBS FINISHED OVER OUR GRILL. SERVED WITH SEASONAL VEGETABLE AND CHOICE OF SIDE. \$17

Grilled Chicken Breast*

CITRUS MARINATED CHICKEN COOKED ON OUR OPEN FLAME GRILL SERVED WITH SEASONAL VEGETABLE AND YOUR CHOICE OF SIDE. \$13

Top Sirloin Steak*

7 OZ. SIRLOIN GRILLED TO YOUR LIKING, FINISHED WITH COMPOUND BUTTER AND TOPPED WITH A DEMI GLAZE. SERVED WITH SEASONAL VEGETABLE AND YOUR CHOICE OF SIDE. \$18

Grilled Salmon*

8 OZ. SALMON FILET GRILLED AND FINISHED WITH LEMON AND GARLIC BUTTER. SERVED WITH SEASONAL VEGETABLE AND YOUR CHOICE OF SIDE. \$18

— SIDES & CONDIMENTS —

FRENCH FRIES, COLE SLAW, COTTAGE CHEESE, HOUSE-MADE CHIPS, BAKED POTATO*, MASHED POTATOES*, \$3

ONION RINGS, SWEET POTATO FRIES, FRUIT. \$4

SOUR CREAM, GUACAMOLE, SALSA, SAUCES, HORSE RADISH, DRESSINGS \$5.50

*AVAILABLE AFTER 4:00 PM

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