

APPETIZERS

Artichoke Dip Chopped artichoke hearts, garlic aioli and gruyere cheese served with crostini and roasted pepper relish. 8.99

Buffalo Wings Classic chicken wings with a zesty chili sauce, a hint of chipotle and a side of cooling bleu cheese dressing. 9.99

Calamari Fritti Crispy, breaded calamari steak fingers, quick fried and served with cocktail sauce and buttermilk sage aioli. 10.99

Bay Shrimp Cocktail Tender bay shrimp over savory ranch coleslaw with cocktail sauce, fresh lemon and a crisp cracker. 9.99

Tuna Sashimi Seared to medium rare with our 5-spice blend, fresh lime and soy. Sliced and served with wasabi vinaigrette. 12.99

Coconut Shrimp Breaded in sweet coconut and panko, fried to a golden brown and served with house made jalapeno jelly. 12.99

Fried Artichokes Breaded artichoke hearts, crisp fried and served with chipotle mayonnaise and jalapeno jelly. 8.99

SOUP AND SALAD

Yellow Pepper Soup or Butternut Squash Soup served with a crunchy cashew salsa.
Cup 4.99/Bowl 6.99

Soup of the Day Ask your server for details on today's creative concoction. Cup 4.99/Bowl 6.99

Grilled Pear Salad Grilled and spiced pears with spicy pecans, wild greens and crumbled bleu cheese. Tossed with sweet raspberry vinaigrette. 7.99

Caesar Salad Romaine lettuce, roasted garlic croutons, parmesan cheese and addictive asiago cheese doodles. Starter 7.99/Entrée 10.99 —Add warm Cajun grilled chicken, bay shrimp or chilled smoked chicken. 4.99

Wedge of Iceberg Salad Tomato, egg, hazelnuts and bacon bits with your choice of dressings. 7.99

Chopped Salad Mixed greens with smoked chicken, bacon, bleu cheese, hazelnuts, smoked cheddar and apples. Finished with a light champagne vinaigrette. 11.99

Cobb Salad Mixed lettuce with that classic combination of avocado, bleu cheese, bacon, egg and tomato. Finished with tender bay shrimp and your choice of dressings. 11.99

BBQ Chicken Salad Smoked and grilled BBQ chicken with crisp romaine and iceberg lettuce, crispy tortillas, avocado, tomatoes, corn and black beans tossed with a BBQ ranch dressing. 11.99

BLT and Avocado Salad A BLT in a crisp salad tossed with mixed lettuces and a creamy ranch dressing. 11.99

Shrimp Louis The classic combination of bay shrimp, egg, tomato on romaine lettuce with green goddess dressing. 11.99

PASTA

Fettuccine Alfredo Fettuccine noodles with that classic parmesan cream sauce and just a hint of nutmeg. *12.99* Add bay shrimp or chicken. *4.99*

Shrimp Penne with Pesto Cream Black Tiger shrimp, tomato snow and penne pasta in a rich basil pesto cream sauce. *17.99*

Beef Stroganoff Tenderloin tips and caramelized onions in a rich beef and red wine gravy tossed with fettuccine noodles and topped with sour cream and fresh sliced green onions. *16.99*

Spaghetti Bolognese Ground beef with slow stewed tomato sauce and a hint of cream. Served over spaghetti noodles with parmesan garlic sauce. *14.99*

Ultimate Macaroni & Cheese This Mac n' Cheese is unlike any you've ever had before. Four cheeses, tomato snow, crunch topping and a final flourish of even more molten cheese. *12.99*

SEAFOOD

Fish Tacos Our panko breaded sole in warm corn tortillas with savory ranch slaw and house made pico de gallo. Served with sides of avocado salsa and fresh lime for extra zip. *15.99*

Grilled Salmon Seasonal salmon with lemon butter, rice pilaf and seasonal vegetable. *25.99*

Parmesan Lemon Sole Coastal sole, breaded in asiago, panko and lemon. Served with sweet corn cilantro mashed potatoes and finished with lemon butter and fried capers. *19.99*

Potato Wrapped Halibut Served with roasted red potatoes, braised spinach, lemon butter sauce and drizzled with a balsamic reduction. *26.99*

Grilled Shrimp Scampi Black Tiger shrimp, simply grilled to order with classic lemon butter, garlic and parsley sauce. Served with rice pilaf and seasonal vegetable. *19.99*

ENTREES

Molasses Glazed Meatloaf An individual loaf of house cured ground beef, wrapped in apple wood smoked bacon and baked with molasses glaze. Served with sweet corn cilantro mashed potatoes and blackstrap gravy. *17.99*

Top Sirloin Peppersteak Green and black peppercorns pan seared on an 8oz. Choice center cut sirloin steak to your desired temperature. Topped with fresh mushroom, tomatoes and a brandy demi cream sauce. Served with roasted red potatoes. *24.99*

Classic Filet Mignon An 8oz. Tenderloin grilled to perfection and served with house demi sauce and roasted red potatoes. Finished with a pitcher of our classic Béarnaise sauce. *33.99*

Grilled Flat Iron Steak Grilled with crushed black peppercorns and served with a side of our rich and creamy Roquefort cheese sauce and buttermilk mashed potatoes. *19.99*

Bleu Cheese Tenderloin Medallions Grilled to order with caramelized onions and melted bleu cheese. Served with buttermilk mashed potatoes, red wine demi sauce and seasonal vegetable. *19.99*

Oven Roasted Prime Rib A generous cut of our rosemary, garlic, and salt roasted rib roast, served with buttermilk mashed potatoes, creamy horseradish and au jus. *24.99*

Chicken Parmesan Breaded and fried boneless skinless breast of chicken with our house made marinara, mozzarella and parmesan cheese. Served over linguine noodles with seasonal vegetable. *18.99*

Chicken Picatta Pan seared boneless and skinless chicken breast with artichoke hearts, capers and lemon butter served over linguine with seasonal vegetable. *18.99*

ZEPHYR SLIDERS—11.99

Served with your choice of soup, salad or French fries.

Meatloaf Sliders Three hot mini meatloaf sandwiches served with molten cheese sauce and our home made meatloaf glaze.

Tenderloin Steak Sliders Grilled with our sweet cherry barbeque sauce and melted cheddar cheese served on toasted mini buns with pickle chips.

Crispy Fish Sliders In the New Orleans "Po' Boy" tradition, our crispy sole is served on mini buns with coleslaw and topped with tartar sauce.

SANDWICHES

Zephyr Burger Zephyr's classic burger served with the usual suspects and 1000 Island dressing. \$10.99 Add cheese or bacon for \$1.00.

Avocado Chicken Burger A Cajun spiced chicken breast grilled to perfection and topped with a thick slice of smoked cheddar. Served on a toasted bun with a heaping helping of our avocado salsa and a side of chipotle mayonnaise. 11.99

Turkey Havarti Sandwich A truly unique and surprisingly tasty combination. Thin sliced smoked turkey piled high on toasted sourdough with mild Havarti and sliced tomato. Spice up your life and your sandwich with a side of spicy jalapeno jelly. Half Sandwich 9.99/Whole Sandwich 13.99

Prime Rib Dip Melt Slow roasted rib roast, sliced thin and served on a toasted French roll with cheddar cheese. You pick the side. 13.99

Tenderloin Steak Sandwich 8 ounces of tenderloin medallions grilled to order and served on parmesan garlic toast with plenty of smoked cheddar cheese. Served with a side of demi BBQ sauce. 13.99

PIZZA

BBQ Chicken Pizza Smoked chicken and sweet cherry BBQ sauce, topped with plenty of mozzarella and marinated onions, cilantro pesto on our house made grilled pizza crust. 12.99

Pepperoni Pizza Plenty of pepperoni and mozzarella on our house made grilled pizza crust. 10.99

3-Cheese Pizza A cheese lover's delight. Mozzarella, fontina and parmesan cheeses with our house made marinara on a grilled pizza crust. 9.99

G.A.S.P Garlic, artichoke hearts, fresh spinach and pesto on our house made grilled pizza crust topped with plenty of mozzarella cheese. A flavor combination that will truly make you gasp! 11.99