

## Appetizers

<b>Artichoke Heart &amp; Gruyere Dip</b> .....	\$9.99
Chopped artichoke hearts, garlic aioli and gruyere cheese served with crostini and roasted pepper relish.	
<b>Fried Artichokes</b> .....	\$8.99
Breaded artichoke hearts crisp fried and served with chipotle mayonnaise and jalapeno jelly.	
<b>Buffalo Wings</b> .....	\$10.99
Classic chicken wings or our boneless version with a zesty chili sauce, a hint of chipotle and a side of cooling bleu cheese dressing.	
<b>Bay Shrimp Cocktail</b> .....	\$9.99
Tender bay shrimp served with cocktail sauce and fresh lemon in a martini glass.	
<b>Calamari Fritti</b> .....	\$10.99
Crispy breaded and fried calamari steak fingers with cocktail sauce and buttermilk sage aioli	
<b>Seared Rare Tuna</b> .....	\$12.99
Seared medium rare with our 5-spice blend, fresh lime, and a dusting of sesame seeds. Drizzled with wasabi vinaigrette and served with soy sauce.	
<b>Coconut Shrimp</b> .....	\$12.99
Breaded in sweet coconut and panko, fried to a golden brown and served with house-made jalapeno jelly.	

## Soup and Salad

<b>Butternut Squash Soup</b> .....	Cup/\$4.99	Bowl/\$6.99
Served with a crunchy cashew salsa.		
<b>Soup of the Day</b> .....	Cup/\$4.99	Bowl/\$6.99
Ask your server for details on today's creative concoction		
<b>Grilled Pear Salad</b> .....	\$7.99	
Grilled and spiced pears with spicy pecans, wild greens and crumbled blue cheese. Tossed with sweet raspberry vinaigrette.		
<b>Wedge of Iceberg Salad</b> .....	\$7.99	
Tomato, egg, hazelnuts and bacon bits with your choice of dressings.		
<b>Caesar Salad</b> .....	\$7.99	
Romaine lettuce, roasted garlic croutons, parmesan cheese and addictive Asiago cheese doodles. Add warm Cajun grilled chicken, bay shrimp or chilled smoked chicken. \$4.99		

## Seafood

<b>Fish Tacos</b> .....	\$15.99
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.	
<b>Grilled Shrimp Scampi</b> .....	\$19.99
Black Tiger Shrimp, simply grilled to order with classic lemon butter, garlic and parsley sauce. Served with rice pilaf and seasonal vegetable.	
<b>Parmesan Lemon Sole</b> .....	\$19.99
Coastal sole, breaded in Asiago, panko and lemon. Served with sweet corn cilantro mashed potatoes and finished with lemon butter and fried capers.	
<b>Potato Wrapped Halibut</b> .....	\$26.99
Served with roasted red potatoes, braised spinach, lemon butter sauce and drizzled with a balsamic reduction.	
<b>Grilled Dry Pack Eastern Sea Scallops</b> .....	\$22.99
Simply grilled with just a little salt and pepper then served over linguine with fresh lemon cream, asparagus and garlic.	
<b>Grilled Shrimp Tacos</b> .....	\$15.99
Our popular soft corn tortilla tacos served with spiced and grilled Black Tiger shrimp, house made Pico de Gallo and our savory ranch slaw. Served with fresh avocado salsa and lime for extra zip.	
<b>Grilled Salmon</b> .....	\$25.99
Seasonal salmon with lemon butter, rice pilaf and seasonal vegetable.	

# Entrées

<b>Molasses Glazed Meatloaf</b> .....	\$17.99
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.	
<b>Chicken Parmesan</b> .....	\$18.99
Breaded and fried boneless skinless breast of chicken with our house made marinara, mozzarella and parmesan cheese. Served over linguine noodles with seasonal vegetable.	
<b>Chicken Picatta</b> .....	\$18.99
Pan seared boneless and skinless chicken breast with artichoke hearts, capers and lemon butter served over linguine with seasonal vegetable.	
<b>Grilled Flat Iron Steak</b> .....	\$19.99
Grilled with crushed black peppercorns and served with a side of our rich and creamy Roquefort cheese sauce and buttermilk mashed potatoes.	
<b>Double Cut Pork Chop</b> .....	\$19.99
A thick and juicy, cooked to order pork chop served with buttermilk mashed potatoes, cream gravy and seasonal vegetable. A hearty classic!	
<b>Bleu Cheese Tenderloin Medallions</b> .....	\$19.99
Grilled to order with caramelized onions and melted bleu cheese. Served with buttermilk mashed potatoes, red wine demi sauce and seasonal vegetable.	
<b>Oven Roasted Prime Rib</b> .....	\$24.99
A generous cut of our rosemary, garlic and salt roasted rib roast, served with buttermilk mashed potatoes, creamy horseradish and au jus.	
<b>Classic Rib-Eye Steak</b> .....	\$24.99
A thick cut of choice rib-eye, simply grilled to order with our zesty house seasoning mix and a splash of demi-glaze. Served with buttermilk mashed potatoes and seasonal vegetable. Your choice of sauce - Creamy Roquefort, BBQ or Horseradish.	
<b>Classic Filet Mignon</b> .....	\$33.99
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.	

## Simply Grilled Featuring



<b>Simply Grilled Fish</b> .....	\$19.99
A generous portion of California Corvina White Sea Bass, grilled to order and served with our house made rice pilaf and seasonal vegetable. Topped with McGrail Chardonnay lemon garlic butter.	
<b>Simply Grilled Top Sirloin</b> .....	\$23.99
An 8 oz. choice top sirloin steak, grilled to your requested temperature and finished with McGrail Cabernet Sauvignon herb butter. Served with buttermilk mashed potatoes and seasonal vegetable.	

# Pasta

<b>Ultimate Macaroni &amp; Cheese</b> .....	\$12.99
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.	
<b>Fettuccine Alfredo</b> .....	\$12.99
Fettuccine noodles with that classic parmesan cream sauce and just a hint of nutmeg. Add bay shrimp or chicken. 4.99	
<b>Pasta Primavera</b> .....	\$13.99
Asparagus, roasted red peppers, tomatoes, onions and spinach sautéed with plenty of fresh garlic. Finished with a splash of white wine and olive oil. Tossed with penne pasta and parmesan cheese.	
<b>Spaghetti Bolognese</b> .....	\$14.99
Ground beef with slow stewed tomato sauce and a hint of cream. Served over spaghetti noodles with parmesan garlic toast.	
<b>Beef Stroganoff</b> .....	\$16.99
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.	
<b>Cajun Tiger Shrimp Penne Pasta</b> .....	\$17.99
Back by popular demand! Jumbo Black Tiger Shrimp, sautéed with soy, garlic, fresh parsley, honey, tomatoes, and Cajun spices. Finished with a dollop of sweet cream butter. Tossed with penne pasta and served with fresh basil and grilled garlic crostini.	

## Entrée Salads

<b>BBQ Chicken Salad</b> .....	\$13.99
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.	
<b>BLT and Avocado Salad</b> .....	\$13.99
A BLT in a crisp salad tossed with mixed lettuces and a creamy ranch dressing.	
<b>Caesar Salad</b> .....	\$11.99
Romaine lettuce, roasted garlic croutons, parmesan cheese and addictive Asiago cheese doodles. Add warm Cajun grilled chicken, bay shrimp or chilled smoked chicken. \$4.99	
<b>Chopped Salad</b> .....	\$12.99
Mixed greens with smoked chicken, bacon, bleu cheese, hazelnuts, smoked cheddar and apples. Finished with a light champagne vinaigrette.	
<b>Cobb Salad</b> .....	\$13.99
Mixed lettuce with that classic combination of avocado, bleu cheese, bacon, egg and tomato. Finished with tender bay shrimp and your our choice of dressings.	
<b>Shrimp Louis</b> .....	\$13.99
The classic combination of bay shrimp, egg and tomato on romaine lettuce with green goddess dressing.	

## Zephyr Sliders

<b>Crispy Fish Sliders</b> .....	\$11.99
In the New Orleans "Po Boy" tradition, our crispy sole is served on mini buns with coleslaw and topped with tartar sauce. Served with your choice of soup, salad or french fries.	
<b>Meatloaf Sliders</b> .....	\$12.99
Three hot mini meatloaf sandwiches served with molten cheese sauce and our home made meatloaf glaze. Served with your choice of soup, salad or french fries.	
<b>Tenderloin Steak Sliders</b> .....	\$13.99
Grilled with our sweet cherry BBQ sauce and melted cheddar cheese served on toasted mini buns with pickle chips. Served with soup, salad or french fries.	

## Burgers & Sandwiches

<b>Zephyr Burger</b> .....	\$11.99
Zephyr's classic burger served with the usual suspects and 1000 Island dressing. Add cheese or bacon for \$1.00	
<b>Asian Seared Ahi Tuna Burger</b> .....	\$13.99
Five spiced seared Ahi Tuna on a bed of Asian slaw with wasabi vinaigrette and sliced tomato.	
<b>Avocado Chicken Burger</b> .....	\$11.99
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.	
<b>Turkey Havarti Sandwich</b> .....	Half Sandwich/\$9.99 Whole Sandwich/\$13.99
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.	
<b>Tenderloin Steak Sandwich</b> .....	\$14.99
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.	
<b>Prime Rib Dip Melt</b> .....	\$13.99
Slow roasted rib roast, sliced thin and served on a toasted French roll with cheddar cheese. You pick the side.	

## Pizza

<b>3-Cheese Pizza</b> .....	\$10.99
A cheese lover's delight. Mozzarella, fontina and parmesan cheeses with our house made marinara on a grilled pizza crust.	
<b>Pepperoni Pizza</b> .....	\$11.99
Plenty of pepperoni and mozzarella on our house made grilled pizza crust.	
<b>G.A.S.P.</b> .....	\$11.99
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!	
<b>Smoked BBQ Chicken Pizza</b> .....	\$12.99
Smoked chicken and sweet cherry BBQ sauce, topped with plenty of mozzarella and marinated onions, cilantro pesto on our house made grilled pizza crust.	