## Early Bird Menu

All Early Bird selections are accompanied by two sides, except pasta and rice dishes, and cup of soup or tossed salad, coffee or hot tea.

Beef & Pork		Chicken & Pasta	
Sautéed Steak Tips with mushrooms and a demi-glace gravy over rice	<b>\$15</b> .	Ranch House Chicken grilled chicken breast with broccoli, roasted	\$14.
Petit Filet Mignon	<b>\$16.</b>	peppers and mushrooms in a ranch cream sauce, served over rice	
6 oz. filet, served with béarnaise sauce <b>Pork Tenderloin Au Poivre</b> medallions of tender pepper-crusted pork in a brandy demi-glace smothered with onions and served on a bed of rice	\$1 <i>5</i> .	<b>Portobello Chicken</b> a marinated Portobello mushroom topped with a charbroiled chicken breast, roasted peppers, onions and aged provolone cheese	<b>\$14.</b>
Danish Baby Back Ribs one-half rack of our BBQ'd ribs	<b>\$14</b> .	Black & Bleu Chicken blackened chicken breast topped with crumbled bleu cheese	<b>\$14.</b>
Salisbury Steak	<b>\$12</b> .	Chicken Cordon Casey	<b>\$14</b> .
charbroiled and served with a demi-glace gravy	+4 =	chicken breast topped with ham, Swiss cheese and a bleu cheese sauce	
Pork Tenderloin Marsala pan-seared medallions of tender pork with	\$15. \$15.	Chicken Parmesan	<b>\$13</b> .
mushrooms in a Marsala wine sauce over rice		grilled chicken breast topped with mozzarella	1
Blackened Steak Tips		cheese and marinara sauce over pasta	\$10.
blackened tips with onions and jalapeños, topped with Monterey jack cheese, served over rice		Vegetable Jardinière fresh seasonal vegetables in a garlic white wine	<b>\$10.</b>
Seafood		sauce with a touch of basil, served over pasta  Chicken Jardinière	<b>\$13.</b>
Jumbo Shrimp	\$13.5	grilled chicken breast and fresh sautéed vegetables in a garlic white wine sauce with a touch of basil, served over pasta	
three Japanese panko-crusted ebi shrimp deep fried to a golden brown		Grilled Chicken	\$13.
Batter Dipped Fillets of Cod a sweet white fish, breaded and fried	\$11.5	boneless marinated chicken breast, served BBQ or Italian style	
Broiled Patagonian Sea Scallops	\$13.5	Pasta du jour served with marinara sauce	\$8.
served in a dill butter sauce with lemon  Fillet of Salmon  mesquite grilled, broiled with dill butter, or Cajun blackened	<b>\$13.5</b>	with Homemade Meatballs	<b>\$11.</b>
Yellow Fin Tuna Steak #1 sushi-grade, served charbroiled, mesquite grilled,	<b>\$15</b> .		