

Appetizers

Pizzadilla \$7.98

Grilled Spinach tortilla with marinara, melted Fontina & Mozzarella cheeses, served with a marinara dipping sauce.

Rooster Wings \$10.98

Chicken wings marinated in a spicy sauce and fried, served with Bleu Cheese dressing.

Salads

(Ranch, Chipotle Ranch, Italian, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Feta Vinaigrette, Caesar & Bleu Cheese)

Mediterranean Chicken Salad \$13.97

Grilled chicken, served on our lettuce blend with tomatoes, onions, avocado, cucumbers & olives topped with Feta Cheese crumbles. Served with Feta Cheese Vinaigrette.

Cajun Chicken \$13.97

Cajun chicken, served on our lettuce blend with tomatoes, cucumbers, onions & hard-boiled egg, topped with Bleu Cheese crumbles and served with Bleu Cheese dressing.

Shrimp Louie \$16.98

Grilled shrimp, served on our lettuce blend with cucumbers, tomatoes, avocado & hard-boiled egg. Served with Thousand Island dressing.

Rancher's Salad \$15.98

Sirloin steak strips, served on our lettuce blend with tomatoes, cucumbers & red onion, topped with Sharp White Cheddar Cheese. Served with Balsamic Vinaigrette.

Santa Fe Chicken \$13.97

Blackened chicken and Black Beans, served on our lettuce blend with tomatoes, corn, & Sharp White Cheddar Cheese. Served with Chipotle Ranch dressing.

Ensalada Fiorentina \$8.97

Lettuce blend, tomatoes, onion and olives topped with Parmesan Cheese & croutons. Served with Caesar dressing.

Flavors of Italy

Served with a house salad & bread

(Ranch, Chipotle Ranch, Italian, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Feta Vinaigrette, Caesar & Bleu Cheese)

Spaghetti Pesto \$12.98

Flavorful, classic Pesto made with Italian Genovese basil, Parmesan Cheese, olive oil, Sunflower Seeds and Pine nuts.

(Chicken add \$3 Shrimp add \$4)

Smoked Gouda Alfredo \$13.97

Alfredo sauce on steroids... We heighten the flavor of our classic Alfredo sauce with Asiago Cheese, combining it with a creamy Smoked Gouda sauce, served over Rigatoni.

(Chicken add \$3 Shrimp add \$4)

Baked Penne \$13.97

Our classic Marinara Sauce and creamy Alfredo Sauce combined with 5 Italian cheeses creating a delicious new combination baked to perfection.

(Italian Sausage add \$3)

Spaghetti Carbonara \$13.97

This pasta dish is an Italian favorite. This traditional sauce is made with eggs, Parmesan Cheese, freshly cracked black pepper & bacon, topped with Romano Cheese.

Fettuccini Alfredo \$13.97

Comfortingly classic creamy garlic Alfredo sauce.

(Chicken or primavera add \$3, Shrimp add \$4)

Spaghetti Classico \$12.98

Freshly made Marinara sauce, topped with Romano & Parmesan Cheese.

(Meatballs and Italian Sausage add \$3)

Fettuccine Diablo \$13.97

A spicy new take on a great Italian traditional dish.

Combining 2 Latin flavors: creamy Alfredo sauce with Chipotle creating a new found favorite. Tossed with Fettuccine noodles and topped with Romano Cheese.

(Chicken add \$3, Shrimp add \$4)

Spinach & Cheese Ravioli \$13.97

Spinach-Cheese Ravioli tossed with the sauce of your choice:

Marinara, Alfredo or Creamy Chipotle Sauce.

Specialties

Served with a house salad & bread

(Ranch, Chipotle Ranch, Italian, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Feta Vinaigrette, Caesar & Bleu Cheese)

Grecian Steak \$19.97

Grilled Sirloin drizzled with a creamy Feta Cheese sauce with tomatoes & spinach.
Served with rice pilaf or baked potato.

Chicken Marsala \$15.98

Chicken, mushrooms and scallions sautéed in a Marsala wine sauce.
Serve with rice pilaf or spaghetti.

Chicken Genovese \$16.98

Sautéed mushrooms & pesto served over a grilled chicken breast, topped with Italian cheeses and baked. Served with spaghetti or rice pilaf.

Shrimp Scampi \$18.97

Shrimp & scallions sautéed in a lemon garlic wine sauce, topped with parsley & cheese. Served over spaghetti.

Chicken Parmagiano \$16.98

Breaded chicken, topped with Marinara sauce and Italian cheeses then baked.
Served with a side of spaghetti.

Orange Creole \$18.97

Prawns, sautéed in slightly sweet, spicy yet tangy Creole sauce with mushrooms and scallions. Served with a side of rice pilaf

Poulet à la Crème \$16.98

Chicken breast, sautéed mushrooms & scallions served in a Beurre Blanc style sauce, topped with fresh parsley. Served with rice pilaf.

Chicken Piccata \$16.98

Chicken breast, covered with mushrooms sautéed in a lemon garlic butter sauce, topped with capers. Served with rice pilaf.

Steak Fiorentina \$19.97

Charbroiled sirloin, tossed in a tomato basil roux with mushrooms, onions & parsley. Served with rice pilaf or baked potato.

Burgers

All hamburgers are 1/3 lb, served with lettuce, tomato, pickles, onion & fries

The Classic \$10.97

(add \$1.50 for Sharp White Cheddar, Pepper Jack or Provolone).

Bleu Bacon Avocado \$13.97

Beef patty, bacon, fresh avocado and Bleu Cheese crumbles.

Farmer Thomas \$12.98

Beef patty, ham, Sharp White Cheddar Cheese and topped with a fried egg.

Hawaii 509 \$11.98

Beef patty, ham topped with pineapple & Provolone Cheese.

Baja Burger \$11.98

South meets West in this Burger. Bacon, Jalapeños, Pepper Jack cheese & Chipotle Aioli.

Black Bean Avocado \$11.98

Black bean patty, with Pepper Jack and avocado slices.
(Vegan option, no cheese)

Delectable Desserts

Crème Brûlée \$6.96

French classic...Rich custard topped with a layer of flamed hard caramel.

Cheese Cake \$5.98

Classic New York style cheese cake topped with strawberry sauce.

Crème Caramel \$4.98

Catalan style custard caramel pudding topped with soft caramel.

Chocolate Torte \$6.97

Chocoholic heaven! Chocolate cake layered with chocolate mousse then covered in chocolate ganache.

Beverages

Fresh Brew Iced Tea, Pepsi, Diet Pepsi, 7up, Mountain Dew, Root Beer, Lemonade, Light Lemonade, Tea, Coffee

Milk, Orange, Cranberry or Apple Juice, Flavored Lemonades and Italian Sodas \$3

Steaks

Served with house salad and your choice of bake potato or rice pilaf.

(Ranch, Chipotle Ranch, Italian, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Feta Vinaigrette, Caesar & Bleu Cheese)

8 oz **Center Cut Top Sirloin** \$18.97

12 oz **Rib Eye** \$22.98

10 oz **New York** \$21.97

Specialty Steaks

Red Rooster Filet \$21.97

8 oz, Center Cut Top Sirloin, topped with Marsala Tomato Mushroom sauce.

Cactus Jack \$23.97

8 oz, Sirloin Steak, topped with mushrooms and scallions in a white wine sauce.
This steak was created to honor of our friend "Cactus Jack" Miller.

Steak Diane \$25.98

12 oz, Rib Eye Steak, bourbon flambéed with grilled onions, in a creamy mushroom sauce.

Marchand New York \$24.97

10 oz, New York topped with grilled onions in a Marchand de Vins red wine sauce.

Bleu Eyed Steak \$24.97

12 oz, Rib Eye steak cooked to perfection, topped with mushrooms & broiled bleu cheese.

Steak Lorraine \$24.97

10 oz, flambéed peppered New York Steak, topped with onions and a brandied cream sauce.
Named after our beloved Lorraine Clark.

Steak & Prawns \$28.97

8 oz, Center Cut Top Sirloin topped with grilled onions & sautéed Prawns
with mushrooms in a lemon garlic sauce.