



Beginnings

Dinner served nightly from 5:30.
Reservations appreciated.

Three Crab Cakes

Served with roasted bell pepper and garlic aioli.

Moe Meatballs

En casserole with port wine and mushroom demi-glase. Served with garlic toast.

Anti Pasta Appetizer

Genoa salami, cappicola ham, pepperoni, prosciutto, provolone and marinated mozzarella, with all the trimmings.

Tropical Shrimp Skewers

Fire grilled and served with mango jalapeño salsa and tortilla chips.

Smoked Alaskan Sockeye Salmon

House Smoked Salmon, Mandarin orange, roasted jalapeño spread with sweet onion, capers, served with crostini.

The Greenery

Caesar Salad

Dinner Caesar

Caesar Entree

Grilled Chicken Caesar

Spinach Salad

Baby spinach, crisp chopped bacon, sliced red onion, toasted walnuts, raisins and hard boiled egg all tossed with aged balsamic vinaigrette.

Mardi Gras Remoulade

Julienne red bell pepper, avocado, shallots, roasted corn and black bean salsa tossed with shrimp and placed on a bed of mixed greens with remoulade dressing.

Hellhouse Salad

Mixed greens, seasonal veggies and your choice of dressing.

Entree Salad

Dinner Salad

Greek Salad

Mixed fresh greens with tomatoes, kalamata olives, fresh feta cheese and our own in-house Greek dressing.

We offer options for vegetarians.

House Features

All features are served with bread.

Fresh Catch

Always Fresh, Always Delicious, Always Market Price.

Sausage and Peppers

Sweet sausages are tossed with linguine, onions, peppers, garlic, oregano and parsley in virgin olive oil and sprinkled with aged parmesan cheese.

Clams or Mussels with Linguine

Prepared the way the Italian guy in the kitchen wants to- you gonna like it!!! Combo at same price

Beefy Beef Short Rib

Tender and slow cooked, with specialty mushrooms, roasted garlic and onions, and a bourbon demi-glase. Served with blended wild rice and fresh vegetable.

Veal Saltimbocca

Tender veal, prosciutto and fresh sage are sauteed with mushrooms in a marsala sauce. Served with potato gnocci and fresh garden vegetables.

Bacon Wrapped Baseball Center Cut Sirloin

Grilled to perfection, 8 oz of pure enjoyment.

Ribeye Siciliana

Marinated 14 oz. steak with peppers, onions, garlic, tomatoes, kalamata olives and capers. Served with potato gnocchi and fresh vegetable.

Breast of Chicken Variously

Prepared to the whim of our chef.

Memphis Baby Back Ribs

The cadillac of the rib family, slow roasted till tender and served up with our own tangy BBQ sauce and coleslaw.

Half rack

Full rack

Mediterranean Pork Osso Bucco

Roasted peppers, onions and garlic smother a hearty pork shank with Burgundy demi-glace. Served with grilled polenta and fresh vegetable.

Burger Time

Half pound of certified Angus beef served on a kaiser bun.

Basic

Cheese

ALL OF OUR BEEF IS CERTIFIED BLACK ANGUS

Heckroaring Young-uns Menu

Classic PB&J

Mac and Cheese

Bowser

Yellow Snow

All Beef 1/4# Hot Dog

THE YOUNG-UNS MENU SERVED WITH CHIPS OR VEGGIES IN THE RAW

With parties of six or more we reserve the right to add an 18% gratuity.

Whites

LaTerre - Chardonnay

Kali Hart - Chardonnay

Cooper Mountain - Pinot Gris

Clifford Bay - Sauvignon Blanc

Juno - Sauvignon Blanc

Tapena - Verdejo

Reds

Red Rock - Merlot

Hahn - Cabernet Sauvignon

Cycles Galdiator - Pinot Noir

Sabastiani - Zinfandel

Paringa - Shiraz

Alamos - Malbec

Byron - Pinot Noir

Draft Beer

Hellroaring Amber

Wheatfish Hefeweizen

Coors Light

Kokanee

Rotating Feature . . . Ask your server

Hellroaring Hot Drinks

Keoki Coffee

Kaluha, brandy, coffee

The Pirate

Spiced rum and hot cider

The Alpine

Peppermint schnapps and hot chocolate

Hot Roddy

Grand Marnier, Bailey's, peppermint schnapps and coffee

Mogel Masher

Rumpleminze, Lemon Hart, 151 rum, and hot chocolate

Double Irish

Jameson's Irish Whiskey, Bailey's and coffee

◆◆ D

151, Baileys, Tia Maria and coffee flamed