

Appetizers

Artichoke Dip (GF) – House-made creamy baked artichoke dip served with toasted Tuscany bread **11**

Jalapeno Crab Poppers – Crisp breaded poppers stuffed with crab, cheddar cheese and jalapenos with a side of ranch **12**

Garlic Bread (GF) – Baked with melted Mozzarella cheese sprinkled with fresh Parmesan **6**

Garlic Pesto Shrimp (GF) – Shrimp Sautéed in a Garlic Pesto Sauce served with lemon **13**

Bread Sticks – Warm baked bread sticks served with Alfredo and Marinara sauces for dipping **8**

Sautéed Mushrooms (GF) – Mushrooms sautéed with tomatoes in garlic-white wine Parmesan-butter sauce **10**

Salads

Warm baked rolls on request

Dressing Choices: Ranch, Italian, Bleu Cheese, Caesar, French, Creamy Parmesan or Fat-Free Italian

House – Fresh mixture of greens topped with tomatoes, cucumbers, pepperoni and seasoned croutons **5.25**

Spinach (GF) – Fresh spinach topped with sautéed bacon, onions, and tomatoes finished with bacon bits, bleu cheese crumbles and sweet warm bacon-red wine vinegar dressing on the side **11**
» Serves one/ two persons

Caesar – Fresh romaine lettuce, seasoned croutons, Parmesan cheese tossed with Caesar dressing **5.25**

Bonkers – Fresh mixed greens, topped with tomatoes, black olives, egg, cheddar cheese, mozzarella cheese and crispy onions **11**
» Serves one/two persons

Soup of the Day

Cup 4.25 / Bowl 6.25

Pasta

Pasta dishes do not come with a side dish. All pasta is served with garlic bread.

Pasta choices: Spaghetti, Fettuccine, Linguini, Bowtie, Penne, or Gluten Free Penne

Add: Tri-colored Cheese Tortellini 6 or Mushroom Truffle Ravioli 7

Marinara (GF) – Our hearty slow cooked house-made red sauce **12**

Alfredo – Our house made rich creamy garlic parmesan sauce **14**

Red Clam (GF) – Spicy red clam sauce **16**

White Clam – Our house-made creamy white clam sauce **16**

Tomato-Basil Cream – Rich, creamy tomato-basil sauce with fresh tomatoes **13**

Garlic Butter (GF) – Fresh garlic and parmesan cheese **15**

Carbonara – Bacon and green onions in a rich garlicy Parmesan cream sauce **16**

Traditional Clam Sauce (GF) – Traditional oil, garlic and white wine **16**

Pasta Additions

Vegetable Medley 5 (GF) Italian Sausage 5 (GF) Seasoned Ground Beef 5 (GF) Meatballs 6
Chicken Breast *6 (GF) Blackened Chicken Breast* 7 (GF) Garlic Pesto Shrimp * 13 (GF)

(GF) Gluten Free

Entrées

Warm baked rolls on request

Choice of the following

Potato of the Day, Rice Pilaf, Fresh Vegetable Medley, Waffle Fries, Fettuccine Alfredo, or Spaghetti Marinara

Chicken Piccata * (GF) – Tender chicken breast sautéed with capers, garlic and tomatoes in a lemon-white wine butter sauce **19**

Bonkers Chicken Breast * (GF) – Sautéed chicken breast, artichoke hearts, mushrooms and onions **19**
Add Blackening Spice **20**

Blackened Salmon Fettuccine * – Blackened spiced Salmon Fillet topped with sautéed diced tomatoes, fresh spinach and shrimp served over a bed of fettuccine Alfredo (no side dish) **30**

Salmon Fillet * (GF) – Center cut Salmon Fillet baked with Lemon, Parsley, Garlic or Cajun Butter **24**

Veal Piccata * (GF) – Tender veal cutlets sautéed with tomatoes, capers and garlic in lemon-white wine butter sauce **22**

BBQ Baby Back Ribs (GF) – Slow-roasted fall off the bone tender baby loin back ribs glazed with Bonkers BBQ sauce **24**

Chicken Parmesan * – Breaded tender chicken breast baked with Italian cheeses, served over our house-made red sauce **22**

Chicken Marsala * (GF) – Tender chicken breast sautéed with mushrooms and garlic in a nutty sweet Marsala wine-butter sauce **19**

Shrimp & Crab Linguini * – Real crabmeat, shrimp, capers, tomatoes, fresh spinach sautéed in a garlic pesto (oil/garlic) Parmesan cream sauce served over linguini (no side dish) **30**

Shrimp Scampi * (GF) – Shrimp sautéed in our garlic-pesto white wine sauce **26**

Veal Marsala * (GF) – Tender veal cutlets sautéed with mushrooms and garlic in a nutty sweet Marsala wine-butter sauce **22**

Steaks



Our delicious steaks come from family Ranchers from our four corner states of Arizona, Utah, Colorado and New Mexico. Never-ever Antibiotics or Hormones, vegetarian feed only, and are locally farmed and sourced with full traceability from birth

Top Sirloin * (GF) – A flavorful 8oz seasoned center cut Manhattan **28**
» Add: Garlic butter, Sautéed Mushrooms, or a Peppercorn Brown Sauce **4**

Filet * (GF) – 6oz center cut, seasoned, melt in your mouth tender Beef Filet **44**
» Add: Garlic Butter, Sautéed Mushrooms, or a Peppercorn Brown Sauce **4**

Add Shrimp Scampi 10

Beverages

Bottled Water

– Perrier or Fiji –
3.25

Milk

– Whole Milk –
3.50

Juice

– Orange, Pineapple, or Cranberry –
4.00

Soda (Unlimited Refills)

– Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Root Beer, Pink Lemonade, Raspberry Iced Tea –
3.25

Hot Beverages

– Coffee, Decaf Coffee, Hot Tea –
3.25

Espresso

– Italian Roast –
3.75

(GF) Gluten Free