



SUMMER MENU 2026

Tropical Salad \$8

Mixed Greens, Pineapple Pico de Gallo, Cherry Tomatoes, Feta Cheese and Candied Pecans, Served with Choice of Dressing

Mediterranean Sirloin \$20

8 OZ. Grilled Sirloin, Topped with Balsamic Marinated Bell Peppers, Onions and Tomatoes, Served with Mashed Potatoes and Choice of Vegetable

Southwest Quesadilla \$11

Diced Chicken Breast or Tender Steak, 6 Cheese Blend and Corn Salsa on a Garlic Herb Tortilla, Served with a Side of Salsa and Sour Cream

Chicken Caesar Wrap \$11

Diced Chicken Breast, Tossed with Parmesan Cheese, Romaine Lettuce, and our House-Made Caesar Dressing, Tightly Rolled into a Garlic and Herb Tortilla, Served with a Side of Seasoned French Fries

Pineapple Pork Tenderloin \$13

Grilled Pork Tenderloin, Topped with Pineapple Pico de Gallo and a Pineapple Glaze, Served over Wild Rice

Cajun Skillet \$12

Cajun Seasoned Sausage Links, Roasted Potatoes, Bell Pepper and Onion Blend, Served over Wild Rice

Asian Tempura Shrimp \$17

6 Fried Tempura Shrimp, Sauteed Broccoli Florets, Served over Pineapple Fried Rice and Drizzled with a Sweet Asian Citrus Glaze

Island Shrimp Tacos \$12

3 Flour Tortillas Filled with Citrus Grilled Shrimp, Creamy Sweet Slaw and Pineapple Pico de Gallo

Chicken Bacon Ranch Flatbread Sandwich \$11

Grilled Chicken, House-Made Bacon, Ranch Dressing and Melted Cheddar Cheese on Toasted Pita Bread, Served with Seasoned French Fries

Chicken Nachos \$12

Fried Tortilla Chips, Topped with Diced Chicken, 6 Cheese Blend, Corn Salsa and Green Onion, Served with Salsa and Sour Cream