

CALL
513.860.5353
ext 5



CALL-IN FOR ORDERS:
Tuesday – Thursday 1pm-7pm
Friday & Saturday 11am-7pm
PICK UP TIMES:
Tuesday-Thursday 4pm-7:30pm
Friday & Saturday 12pm-7:30pm

APPETIZERS

CAMELOT CHICKEN

COCONUT ENCRUSTED CHICKEN TENDERS WITH COCONUT HONEY MUSTARD 9

SPINACH & ARTICHOKE DIP

CREAMY SPINACH & ARTICHOKE DIP WITH CROSTINIS 8

JUMBO CHICKEN WINGS

JUMBO CHICKEN WINGS TOSSED WITH YOUR CHOICE OF BUFFALO, BARBECUE, DRY RUBBED OR JERK SAUCE. SERVED WITH RANCH OR BLUE CHEESE 10

HAND CRAFTED SALADS

BOURSIN BERRY

GOURMET GREENS TOSSED WITH FRESH BERRIES, BOURSIN CHEESE,
CANDIED WALNUTS, HARICOT VERTS, CRAISINS, TOMATOES,
RED WINE VINAIGRETTE 6

JULIUS CAESAR

CRISP ROMAINE LETTUCE, GARLIC CROUTONS, CAESAR DRESSING 4

SALAD ADDITIONS

Grilled Chicken Breast 8

Filet Mignon 19

Bourbon Butter Salmon 13

Blackened Ahi Tuna 12

CHICKEN & PASTA

CHICKEN MARSALA

FREE-RANGE CHICKEN BREAST SAUTÉED WITH SWEET MARSALA WINE, MUSHROOMS, CHICKEN STOCK & WHOLE BUTTER WITH *A CHOICE OF TWO SIDES* 23

FILET MIGNON STROGANOFF

SLICED 6OZ FILET MIGNON OVER PAPPARDELLE PASTA WITH BUTTON MUSHROOMS, CARAMELIZED ONIONS, MASCARPONE, SHERRY CREAM & VEAL DEMI-GLACE. TOPPED THYME CRÈME FRAÎCHE 29

VEGETABLE PRIMAVERA

CARROTS, MUSHROOMS, ONION, ASPARAGUS, BROCCOLI, CREAMY MARINARA, PARMESAN & PAPPARDELLE PASTA 15

AWARD WINNING STEAKS

OUR CERTIFIED ANGUS BEEF © STEAKS ARE TOPPED WITH FRIED ONION STRAWS & VEAL DEMI-GLACE.
ALL STEAK ENTREES HAVE A CHOICE OF TWO SIDES

FILET MIGNON

6oz - 31

8oz - 37

NEW YORK STRIP

12oz - 31

COWBOY RIBEYE

BONE-IN 16oz - 39

SEAFOOD

ENTRÉES ARE HAVE A CHOICE OF TWO SIDES

CHILEAN SEABASS

SEARED CHILEAN SEABASS FILET TOPPED WITH THAI-CHILI BEURRE BLANC. 36

ORA KING SALMON

BOURBON GLAZED KING SALMON OVER COCONUT LIME BEURRE BLANC WITH MANGO SALSA. 30

SANDWICHES

ALL BURGERS ARE SERVED MEDIUM-WELL & SERVED WITH FRENCH FRIES

AMERICAN BURGER

AMERICAN CHEESE, LETTUCE, TOMATO, ONION AND PICKLE 10

FILET STEAK SANDWICH

GRILLED FILET, MOZZARELLA, ROASTED JALAPENOS, FRIED ONION,
PEPPERCORN AIOLI, FRENCH BAGUETTE 19

AHI TUNA SANDWICH

BLACKENED AHI TUNA, TOMATO, ONION, MICROGREEN, WASABI-GINGER AIOLI, CROISSANT BUN 14

DESSERTS

NEW YORK CHEESECAKE

GRAHAM CRACKER CRUSTED CHEESECAKE TOPPED WITH CHOCOLATE SAUCE 7

CARROT CAKE

MOIST CARROT CAKE LAYERED WITH CREAM CHEESE ICING AND SERVED 9

TRIPLE CHOCOLATE MOUSSE CAKE

WHITE, MILK AND DARK CHOCOLATE MOUSSE LAYERED WITH RICH
CHOCOLATE CAKE 7

KIDS MENU

CHOICE OF ONE SIDE

8

PASTA WITH BUTER OR MARINARA

CHICKEN FINGERS

CHEESEBURGER

SIDES

JASMINE RICE | FRENCH FRIES | ASPARAGUS

ROASTED CARROTS | BROCCOLI

WINE TO-GO

BY THE BOTTLE

WHITE WINE

RODNEY STRONG	Rose of Pinot Noir, Russian River Valley, CA	24
VON WILHELM “HAUS”	Riesling Spatlese, Germany	18
PRIEST RANCH	Grenache Blanc, Napa Valley, CA	24
SANTA MARGHERITA	Pinot Grigio, Alto Aldige, Italy	30
MOHUA	Sauvignon Blanc, Marlborough, New Zealand	22
CLOUDFALL	Chardonnay, Monterey, CA	22
ZOLO	Unoaked Chardonnay, Mendoza, AR	24
FRANK FAMILY VINEYARDS	Chardonnay, Carneros, CA	37

RED WINE

ARGYLE	Pinot Noir, Willamette Valley, Oregon	26
DAVIS BYNUM	Pinot Noir, Russian River Valley, CA	30
MATIAS RICCITELLI “THE PARTY”	Malbec, Mendoza, Argentina	26
MILLBRANDT VINEYARDS “TRADITIONS”	Merlot, Columbia Valley, WA	20
LAS ROCAS	Garnacha, Calatayud, Spain	16
NEWPRINT	Cabernet Franc, Columbia Valley, WA	28
FOUR VINES “OLD VINES CUVÉE”	Zinfandel, Lodi, CA	24
TENET “THE PUNDIT”	Syrah, Columbia Valley, WA	24
FERRARI-CARANO “SIENNA”	Italian Red Wine Blend, Sonoma CA	20
T. BECKSTOFFER “75 WINE CO.”	Cabernet Sauvignon, CA	24
JUSTIN VINEYARDS	Cabernet Sauvignon, Paso Robles, CA	32
QUILT	Cabernet Sauvignon, Napa Valley, CA	36



BEER TO-GO

\$10 per 6 pack

BUD LIGHT

BUDWEISER

MILLER LITE