

SOUP OF THE DAY

SUN	CHICKEN NOODLE	6
MON	POTATO	6
TUE	TORTILLA	6
WED	TOMATO BASIL	6
THU	BLACK BEAN STEW	6
FRI	CLAM CHOWDER	6
SAT	CHILI	6

STARTERS & SIDES

HOUSE OR CAESAR SALAD	7
SPINACH ARTICHOKE DIP	11
HOUSE SMOKED SALMON	11
MILLIONAIRE SHRIMP	12
MAC & CHEESE	5
CANYON MUSHROOMS	4
BAKED POTATO	4
GRILLED SHRIMP SKEWER	5
SAUTÉED SPINACH	4
JUMBO LUMP CRABCAKE	11
SEASONAL VEGETABLE	4
IRON SKILLET CORNBREAD	4

BY THE GLASS

CABERNET SAUVIGNON Firestone	11
CABERNET SAUVIGNON Justin Paso Robles	13
CABERNET SAUVIGNON Liberty School	9
CABERNET SAUVIGNON Mondavi	8
CHARDONNAY Hess Select Monterey	9
CHARDONNAY Joseph Carr Carneros	12
CHARDONNAY Kendall-Jackson	10
CHARDONNAY Rosemount	7
CHENIN BLANC Pine Ridge	9
FUME BLANC Murphy-Goode	7
MALBEC Vina Dona Paula	9
MERLOT Blackstone	7
MERLOT Chateau St. Jean	8
MERLOT Chateau Ste. Michelle	9
PINOT GRIGIO Capasaldo	6
PINOT GRIGIO Prendo	8
PINOT GRIGIO Santa Margherita Italy	13
PINOT GRIS King Estate	10
PINOT NOIR A to Z	12
PINOT NOIR Cono Sur	9
PINOT NOIR La Crema	13
RED BLEND Hook & Ladder	12
RIESLING Bloom	6
RIESLING Chateau Ste. Michelle	7
SAUVIGNON BLANC Steele Shooting Star	10
SHIRAZ Rosemount	7
SIRAH Michael-David Petite Petit	12
SPARKLING Domaine St Michelle	8
WHITE TABLE WINE Sokol Blosser Evolution #9	11
ZINFANDEL BLEND Ridge Three Valleys	11
ZINFANDEL Cline Ancient Vines	10



SALADS

CHICKEN CAESAR	12
Crispy romaine lettuce & julienne red bell peppers tossed with spiced Caesar dressing, parmesan cheese & homemade cornbread croutons	
ROTISSERIE CHICKEN SALAD	14
Iceberg lettuce, black beans, tomatoes, jicama, corn, Monterey jack, chipotle-bleu dressing, avocado & BBQ sauce	
SHRIMP SALAD	14
Six shrimp on a skewer over mixed greens, mandarin orange, strawberries, spiced pecans, crystal noodles, & Citrus-Lime Vinaigrette	

TENDERLOIN BEEF TIP SALAD	14
Tips on mixed greens, homemade cornbread croutons, red onion, grape tomatoes, pear, smoked Gouda & Honey-sesame vinaigrette	

SESAME SEARED AHI TUNA SALAD*	14
Ahi tuna filet over greens, cherry tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & Adobe dressing	

DRESSINGS & VINIAGRETTES
House Adobe, Signature Vinaigrette, Chipotle-Bleu Dressing & Ranch Dressing

ENTRÉE PLATES

WOOD-FIRED ROTISSERIE CHICKEN	16
Slow-roasted to bring you maximum flavor. Served with redskin mashed potatoes & green beans	

BARBEQUE RIBS	23
Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries & coleslaw	

ROTISSERIE CHICKEN & WEDGE SALAD	17
Lettuce wedge, sliced tomatoes topped with Thousand Island dressing, boiled egg & chopped bacon	

WOOD GRILLED FISH*	MKT
Our chefs search the local fish markets for the best catch of the day. Quantities & availability are limited to ensure freshness. Served with orzo rice & Chef’s daily fresh vegetable	

EASTERN SHORE CRABCAKES	24
Half pound of jumbo lump crab in two cakes seared golden brown. Served with orzo rice & sweet glazed carrots	

RIBEYE STEAK*	26
18-20 oz. bone-in ribeye hardwood grilled. Topped with French fried onions & served with redskin mashed potatoes & green beans	

PRIME RIB*	26
Slow-roasted, deeply seasoned, served with au jus & horseradish sauce. Served with redskin mashed potatoes & green beans	

HICKORY GRILLED TENDERLOIN FILET*	28
Nine ounce tenderloin steak, gorgonzola blue cheese butter & Chilean cabernet sauce. Served with redskin mashed potatoes & sautéed spinach. A petite version is available for \$23	

FRESH VEGETABLE PLATTER	12
Bleu cheese balsamic vinaigrette over a beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad	

BURGERS & SANDWICHES

CHEESEBURGER*	12
Certified Angus Beef, hardwood grilled, topped with Monterey jack & smoked Cheddar cheese	

TODAY’S FRESH FISH SANDWICH	MKT
A fillet of wood-grilled seasonal fish on a toasted bun with lettuce, tomato & red onion. Served with our signature coleslaw	

OVEN-ROASTED PULLED PORK	11
On a toasted bun with coleslaw & Curley’s BBQ Sauce side	

VEGGIE BURGER	12
Hearty, spiced brown rice, black beans & oat bran recipe with melted Jack cheese, tomato, lettuce & onion	

CHICKEN & AVOCADO CLUB SANDWICH	13
Grilled chicken breast, avocado, bacon, tomato, sprouts, Swiss cheese & honey mustard on grilled wheat	

Asterisk (*) marked items may be cooked to order. Consuming raw or undercooked meats & seafood may increase your risk of food-borne illness

CHARDONNAY

Hess Select 9/24

Joseph Carr 12/37

Kendall-Jackson 10/27

Rosemount 7/18

Rombauer 65

Cakebread Cellars 82

SAUVIGNON BLANC

Steele Shooting Star 10/29

SPARKLING WINE & CHAMPAGNE

Domaine St Michelle Sparkling 8/22

Veuve Clicquot Brut Yellow Label 79

Dom Perignon 189

MORE WHITE WINE

Chenin Blanc, Pine Ridge 9/30

Fume Blanc, Murphy-Goode 7/20

Meritage, St. Supery Virtú White 55

Pinot Grigio, Capasaldo 6/17

Pinot Grigio, Prendo 8/23

Pinot Grigio, Santa Margherita 13/42

Pinot Gris, King Estate 10/32

Riesling, Bloom 6/16

Riesling, Chateau Ste. Michelle 7/20

White Table Wine, Sokol Blosser Evolution #9 11/33



We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call a cab for you. Beverages containing alcohol are not available for carry-out except as permitted by law.

CABERNET SAUVIGNON

Firestone 11/35

Justin, Paso Robles 13/41

Liberty School 9/26

Mondavi 8/22

Buehler Vineyards 53

Silverado Vineyards 66

Twenty Bench 36

Silver Oak 112

Stags' Leap Artemis 81

MERLOT

Blackstone 7/22

Chateau St. Jean 8/23

Chateau Ste. Michelle 9/29

Duckhorn 78

Rombauer 55

PINOT NOIR

A to Z 12/37

Cono Sur 9/26

La Crema 13/42

Archery Summit 70

Maysara Jamsheed 44

Au Bon Climat, Isabelle Morgan 76

MORE RED WINE

Malbec, Vina Dona Paula 9/25

Malbec, Valentin Bianchi 41

Meritage, Franciscan Magnificat 75

Red Blend, Hook & Ladder 12/35

Shiraz, Rosemount 7/20

Sirah, Michael-David Petite Petit 12/38

Zinfandel Blend, Ridge Three Valleys 11/34

Zinfandel, Cline Ancient Vines 10/30

Zinfandel, Frog's Leap 46