



DINNER MENU

Southwest Tortilla	3.50
Bourbon Corn Chowder	3.50
Chef's Soup du Jour	3.50

Crab & Artichoke Dip

Warm Pacific crab dip with toasted pita chips 8.00

Spicy Chicken Skewers

With grilled fennel and saffron aioli 7.00

Sweet Chili Shrimp

With fresh vegetable spring roll 9.00

Garden Salad

Dressings - ranch, bleu cheese, Italian, 1000 island, honey mustard, lemon tarragon vinaigrette 4.00

Caesar Salad

Side salad 4.00

Entrée size 7.00

Entrée with chicken 10.00

Entrée with grilled salmon 12.00

Summer Salad

Fresh greens, asparagus tips, melon, fennel and crispy prosciutto with blood orange vinaigrette 6.00

Entrée size 10.00

Chicken Tenders with Fries

With BBQ sauce, honey mustard or ranch 8.00

Chicken Quesadilla

Fajita chicken with salsa, sour cream and guacamole 9.50

Fish & Chips

Tavern battered cod fillets with French fries and house-made tartar 9.50

Turkey Reuben

Honey-roasted turkey breast, coleslaw on marbled rye 8.50

Open Face Steak Sandwich

8 oz. NY strip, boursin cheese, mushrooms and onions on a toasted bun 12.00

Campus Burger

8 oz. char-grilled burger with lettuce, tomato, pickles and red onion on a kaiser roll 10.00

Additional toppings – bacon, cheddar, swiss, monterey jack, American, bleu cheese, sautéed onions, mushrooms

BBQ Baby Back Ribs

Tender ribs served with French fries and coleslaw ½ rack 9.00

Full rack 15.00

All sandwiches served with choice of French fries, coleslaw or fresh fruit

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness.