



\$25.95 per person
(excludes tax and gratuity)

PRIX-FIXE MENU

Please select one entrée, and one appetizer OR one dessert per person.

APPETIZERS

Tomato & Basil Bruschetta

Grilled Italian sourdough with extra virgin olive oil, balsamic vinegar, garlic, onion, tomatoes, Parmesan and fresh basil

Jake's Cheese Fondue

A tasty blend of European cheeses served with broccoli florets and breadsticks for dipping

Gorgonzola Mushrooms

Stuffed marinated jumbo mushroom caps baked with Italian cheeses

ENTRÉES

Pastrami Straw

Hot pastrami layered with apple coleslaw, melted Swiss and Thousand Island served on grilled rye. Served with seasoned fries

Lobster Burger*

The ultimate Angus chuck burger topped with Maine lobster, Swiss cheese, tarragon mayonnaise and fried egg

Baja Chicken Salad

Crispy Chicken tossed in spicy baja on a bed of romaine with house made bruschetta mix, cheddar jack cheese, avocado, and crispy tortilla strips with ranch on the side

Angel Hair Pomodoro with Broccoli

Capellini with tomato sauce, fresh tomatoes, garlic and basil, sprinkled with Parmesan

Half Rack Baby Back Ribs

Tender pork ribs slow cooked in our own BBQ sauce.
Served with apple coleslaw and seasoned fries

DESSERTS

Select from any of our Delectable Desserts!

Ask your server for today's bakery selections

**Offer good September 20th to the 29th only. Subject to change.*

*ITEMS SERVED RAW OR UNDERCOOKED. *The Mohave County Health Department requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.