

Appetizers/Starters

Shrimp Cocktail

Jumbo ice chilled shrimp served with our special zesty cocktail sauce. \$8.

Cheddar Cheesy Fries

Fries loaded with lots of cheddar cheese, lots of bacon bits and LOTS of extra napkins, topped with green onions and served with Ranch dressing. \$5.

Soft Pretzel Bites

Fresh baked soft pretzels served warm with a trio of dips, sweet honey mustard, spicy horseradish mustard and cheddar cheese sauce. \$4.

Almond Tree Quesadillas

Grilled chicken poblano & jalapeno peppers with cilantro and a blend of melted Mexican and cheddar cheeses folded & grilled in a cheddar jalapeno flour tortilla and served with sour cream and salsa. \$5.

Bar Burgers & Wings Platter

Three mini-cheeseburgers on Hawaiian rolls, paired with our Original Buffalo Wings. Served with seasoned French fries. \$8.

Hummus

Pureed chick peas blended with tahini paste, lemon juice, olive oil and a hint of garlic. Served with pita bread points. Garnished with fresh parsley. \$5.

Baba-Ghanoug

Pureed roasted eggplant with tahini paste, olive oil, lemon juice, with a hint of garlic. Served with pita bread points. Garnished with black olives, tomatoes and pepper. \$5.



Soups

Corn and Crab Chowder

Velvety blend of fresh crabmeat and vegetable. bowl- \$5. Cup- \$3.

Seven Cheese French Onion Soup

Caramelized sweet onions, house made famous recipe served with melted cheese. \$5.

Salads

House Salad

Fresh salad greens topped with grape tomatoes, shredded cheese and crispy tortilla strips. Served with choice of dressing. \$4.

Sweet Apple and Pecan Salad

Baby greens, crisp apple slices, candied pecans and crumbled blue cheese, tossed with Raspberry Vinaigrette Dressing. \$5.

Caesar Salad

Romaine tossed with garlic-cheese croutons, Parmesan cheese and Roasted Garlic Caesar dressing. \$5.

Tabbouli Salad

“The Healthiest Salad on Earth”

Diced fresh parsley, tomatoes, scallions, cucumbers, radishes, seasoned with oil, spices, fresh mint, lemon juice and tossed with cracked wheat. Served on a bed of romaine lettuce. \$5.

Add Chicken, Shrimp or Beef to any salad \$3.

ENTREES

ALL ENTREES INCLUDE SALAD, ROLLS AND BUTTER

PASTA

San Antonio Fiesta

A hearty portion of penne pasta & sautéed chicken breast pieces tossed in our spicy southwestern tortilla sauce, Pico de Gallo, olives & corn. \$11.

Blackened Mardi Gras Pasta

Linguine, lightly blackened chicken breast pieces in an Alfredo sauce with roma tomatoes & mushrooms. \$12.

Pasta Capri

Fresh marinara sauce over penne pasta with fresh grated parmesan cheese. \$8.

Penne Florentine

Chicken sautéed with shiitake mushrooms, tomatoes, garlic & fresh spinach in a light cream sauce over penne pasta. \$11.

Fettuccine Barcelona

Linguine in a herbed olive oil with spring vegetables, artichoke hearts, black beans & cherry tomatoes \$11.

Cajun Shrimp Alfredo

Succulent shrimp sautéed with Creole spices, tomatoes and mushrooms in a Cajun Alfredo Sauce served over linguine. \$12.

THE MAC! & Cheese

Grilled seasoned chicken breasts and apple wood smoked bacon tossed with cavatappi pasta and creamy aged sharp cheddar cheese sauce topped with a garlic breadcrumb crust and baked brown & bubbly. \$11.

CHICKEN

C.B. Chicken Tuscany

Sautéed Chicken breast with crumbly bacon, tomato sauce, and melted mozzarella cheese. Served on a bed of linguine. \$11.

Almond Tree Chicken

Sautéed chicken breast, laced with brandy sauce, garnished with toasted almonds and served with fresh vegetables and a baked potato \$12.

Sito's Historic Easton Farrouj

Slowly roasted ½ chicken with pita bread with garlic sauce on the side. With your choice of potato or vegetable \$13.

Golden Gate Stir Fry Chicken

Chicken, fresh vegetables, almonds w/fresh ginger, garlic w/bay glaze. Served with rice. \$13



STEAK

New York Strip

Charcoal, Broiled or Marinade in Diane Sauce a 12oz USDA Choice steak cooked and seasoned to perfection. Served with red skin potato, fresh sautéed vegetables and hickory smoked baked beans. \$14.

Dodge City Flank Steak

Marinated & char grilled to perfection. Served with whiskey butter sauce, French fries & fresh sautéed vegetables. \$12.

Black Jack New York Strip

12 oz. marinated and glazed with our sweet BBQ sauce made with Jack Daniels served with loaded garlic mashed potatoes and crispy frazzled onions. \$14.

Black Jack BBQ Sirloin Steak

8oz sirloin glazed with our sweet BBQ sauce made with Jack Daniels served with loaded garlic mashed potatoes and crispy frazzled onions. \$14.

Hungarian Beef Goulash

Fork tender succulent beef over buttered noodles. \$12.