



appetizers

- Seared Ahi ***, seared black sesame, cucumber, wontons, napa cabbage and ginger chili vinaigrette. \$10.6 GF
- Steamed Mussels***, garlic, sauvignon blanc, dill with garlic toast. \$9.9 GF
- Queso Dip**, with fresh made chips. \$7.9 GF
- Chicken Nachos**, smoked chicken, tomatoes, black olives, jalapeños, sour cream, queso, smoked salsa with fresh made chips. \$8.9 GF
- Crispy Shrimp**, in a red chili aioli. \$9.9
- Cold Smoked Trout**, red onions, capers, horseradish sauce and crackers. \$7.9 GF
- Black Bean Chicken Quesadilla**, smoked chicken, black beans, cheddar jack cheese, green onions in a jalapeño tortilla with lettuce, tomato, salsa and sour cream. \$8.9
- Hummus**, house made roasted garlic and red pepper hummus, pita bread, cucumber, kalamata olives, red peppers and spring mix. \$8.9
- Garlic Fries**, hand cut fries, double garlic sauce, shaved parmesan, green onions with a side of ranch. \$5.5 GF
- Calamari**, crispy, served with pesto. \$7.9
- Chicken Tenders**, crispy, spicy ranch and honey mustard. \$7.9
- Smoked House Salsa**, fresh made chips. \$4.9 GF
- Onion Strings**, \$5.7
- Pizza of the Day**, market

soup & salad

- Greek Chicken Salad**, a Michael Forbes favorite! Grilled chicken, feta cheese, tomatoes, kalamata olives and red onion, tossed in our famous greek dressing. \$9.4 GF
 - Seared Ahi Tuna Salad***, napa cabbage, romaine, won tons, red peppers, cucumbers, ginger chili vinaigrette. \$12.4 GF
 - Seared Salmon Salad***, baby spinach, candied walnuts, red onions, dried cranberries, crumbled bleu cheese & raspberry vinaigrette. \$11.6 GF (Substitute smoked salmon at no extra charge.)
 - Chicken Caesar Salad**, grilled chicken, chopped romaine, shaved parmesan, house made croutons. \$9.6 GF (Substitute grilled or smoked salmon for \$3.9)
 - Steak Romaine Salad***, teres major steak, chopped romaine, grilled red peppers and onions, roasted corn, tossed with our garlic vinaigrette and topped with gorgonzola crumbles. \$12.9 GF
 - Caesar or Greek Salad**, \$3.9 GF
 - Garden Side Salad**, tomatoes, cheddar jack cheese, red onions carrots and croutons. \$3.9 GF
- Dressings: Greek, Ranch, Bleu Cheese, Fat Free Ranch/Italian, Spicy Ranch, Honey Mustard, Ginger-chili Vinaigrette, Roasted Garlic Vinaigrette, Raspberry Vinaigrette
- Pot Roast Soup**, \$5.9 bowl \$3.9 cup
 - New England Clam Chowder**, \$5.9 bowl \$3.9 cup

sandwiches

- hand cut fries, black beans, coleslaw, fruit or cottage cheese
- K.C. Auctioneer**, beef, ham, soft cheddar cheese, tomatoes, bbq sauce and ranch on grilled texas toast. \$9.5
 - Reuben Grill**, corned beef, swiss cheese, sweet kraut and our Russian dressing on grilled rye. \$9.4
 - Prime Rib Au Jus**, sliced thin with onions, peppers, swiss cheese, au jus on ciabatta bread. \$11.9 GF
 - Hollywood Sandwich**, turkey, artichokes, roasted red peppers, pepper jack cheese and basil pesto on whole wheat bread. \$8.9
 - Chicken Queso Wrap**, pulled smoked chicken, tomatoes, black olives, cheddar jack, spring mix and red onion served with side of queso. \$9.7
 - Brookside Burger**, topped with lettuce, tomato, onion strings and served on egg bun. \$8.5
For \$1, add your choice of cheddar, pepper jack, swiss, or bleu cheese.
Healthy Option - substitute a veggie or turkey patty (no additional charge). GF
 - BBQ Burger**, soft cheddar cheese, bacon, house BBQ sauce and onion strings with lettuce and tomato. Served on egg bun. \$9.9
 - Grilled Chicken Breast**, bacon, avocado, swiss, tomato, lettuce and chili aioli on egg bun. \$9.9 GF
 - Turkey Avocado Club**, turkey, bacon, avocado, mayo, tomato and lettuce on toast. \$8.9
 - Salmon Sandwich**, smoked salmon, bacon, red onion, lettuce and tomato, plus a side of hollandaise sauce on egg bun. \$10.9

entrées

- Roasted Garlic Chicken**, 1/2 chicken, our famous double garlic sauce, mashers and fresh veggie. \$14.9 GF
- Chicken Fried Chicken**, pan gravy, mashers and fresh veggie. \$11.9
- Grilled Chicken Breast**, au jus, mashers and fresh veggie. \$12.9 GF
- Garlic Chicken Fettuccine**, grilled chicken, mushrooms, roasted peppers, garlic sauce and alfredo cream. \$13.9 GF
- Green Olive Bolognese**, ground beef, Italian sausage, mushrooms, and green olives in a red sauce over spaghetti. \$12.9
- Grilled Filet 7 Oz.***, topped with garlic butter, choice of mashers or potato au-gratin and fresh veggie. \$23.5 GF
- Garlic Filet ***, our famous double garlic sauce, fettuccine alfredo and fresh veggie. \$26.5 GF
- Steak Mirin***, teres major steak sliced, shallots, sweet soy, garlic, cilantro with mashers and fresh veggie. \$17.9 GF
- Steak Benedict***, filet steak, eggs over easy, Hollandaise sauce on English muffin with hash brown potatoes. \$13.9
- Baby Back Ribs**, smoked in-house with black beans and hand cut fries, served with house made bbq sauce. \$16.9 GF
- Smoked Chicken Tacos**, cheddar jack, tomato, jalapeños, shredded lettuce, avocado and chili sauce. (2) \$10.8 • (3) \$12.8
- Chicken Enchiladas**, pulled smoked chicken, fresh made enchilada sauce, pico, avocado, and a side of black beans. \$12.9 GF

seafood

- Catfish**, (1 lb.) deboned at your table, crispy, cole slaw, our lemon tartar sauce, hand cut fries. \$14.9
- Seattle Style Salmon***, glazed with olive oil, sweet soy and garlic. Served with orzo pasta and fresh veggie. \$17.9 GF
- Shrimp Scampi**, in our house scampi butter over a bed of lemon orzo pasta with fresh veggie. \$17.9 GF
- Fresh Fish of the Day***, \$ mkt GF
- Fish and Chips**, beer battered cod, hand cut fries, cole slaw and our lemon tartar sauce. \$13.9
- Fish Tacos**, crispy fresh cod, feta cheese, pico, cabbage, red chili aioli and side of black beans. (2) \$11.9 • (3) \$13.9

sides

- | | |
|--------------------------|-----------------------------|
| Cole Slaw \$2.9 | Black Beans \$2.9 |
| Onion Strings \$2.9 | Hand Cut French Fries \$2.9 |
| Potatoes Au-Gratin \$3.9 | Mashers \$3.9 |
| Orzo Pasta \$3.9 | Fresh Veggie \$3.9 |
| Fruit \$3.9 | Cottage Cheese \$2.9 |

dessert

- Famous Sour Cream Apple Pie**, \$4.5 • a la mode add \$1.25
- Double Chocolate Cake**, \$4.5 • a la mode add \$1.25
- White Chocolate Bread Pudding**, with crème anglais \$4.9
- Brownie Sundae**, Foo's vanilla custard, whipped cream, chocolate sauce and strawberries. \$4.9
- Bowl of Ice Cream**, \$3.9

beverages

\$2.19

- | | |
|-----------------|--------------|
| Pepsi | Sierra Mist |
| Diet Pepsi | Mountain Dew |
| Dr. Pepper | Lemonade |
| Diet Dr. Pepper | Iced Tea |
| Root Beer | Coffee |

GF - Indicates an item can be prepared gluten-free. Please ask your server.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Tabbedout
PAY YOUR TAB WITH YOUR PHONE



Eat Well
Live Well



daily specials

Dine in only and no sharing please.

- Monday** - Spaghetti Night \$9.9
Green Olive Bolognese
- Tuesday** - Catfish Night \$13.9
- Wednesday** - Barbeque Night \$12.9
Baby back ribs OR baby back ribs with chicken.
Both served with house cut fries and black beans.

- Thursday** - Meatloaf Night \$9.9
with pan gravy, mashers and fresh veggie.
- Friday and Saturday (after 5:30pm)** -
Slow-roasted prime rib served with mashers or
au-gratin potatoes and fresh veggie \$18.9
- Sunday** - Smoked Beef Brisket with Au Jus \$12.9 or
Chicken Fried Chicken Dinner \$10.9
Both served with mashers and fresh veggie

happy hour specials

bar only -
everyday 3~6pm • 9:30~close

Wine List

Wines are listed from lightest to heaviest

	Glass	Bottle		Glass	Bottle
SPARKLING WINES			RED WINES		
Kila Cava, Spain		18	~ Pinot Noir ~		
Zonin Prosecco, Italy, (187 ml Single Serve Bottle)	7	7	Vinum Cellars Pinot Noir, California	9	30
Bisol Jeio Prosecco, Veneto, Italy		32	Hob Nob Pinot Noir, France	8	29
Moet Imperial Brut, California		103	Sketch Book Pinot Noir, Mendocino, California	10	32
WHITE WINES			Wine by Joe Pinot Noir, Oregon		39
~ Sweeter Style Wines ~			Estancia Pinot Noir, California		26
Kung Fu Girl Riesling, Columbia Valley, Washington		26	Au Bon Climat Santa Barbara Pinot Noir, California		46
Chateau Ste. Michelle Riesling, Columbia Valley, Washington		16	Bethel Heights Willamette Valley Pinot Noir, Oregon		55
Rudi Wiest "Mosel" Riesling, Mosel-Saar-Ruwer, Germany	7.5	24	La Crema Pinot Noir, California		47
Von Hovel Riesling, Spatlese, Germany		37	Danjean-Berthou "Cros du Cras Long" 1er Cru, Givry, Burgundy		64
Terra D'Oro Moscato, California		32	~ Medium - Full Bodied Reds & Blends ~		
~ Pinot Grigio, Sauvignon Blanc, Interesting Whites ~			Wrongo Dongo, Jumilla, Spain	6	23
Rapido Pinot Grigio, Veneto, Italy	6	23	Juan Benegas Malbec, Argentina	8	29
Wine By Joe Pinot Gris, Oregon		30	Borsao Garnacha, Campo de Borja, Spain		15
The Crossings Sauvignon Blanc, Marlborough, New Zealand	9	31	J Vidal Fleury Cotes du Rhone, France		30
Emmolo Sauvignon Blanc, Napa Valley, California		33	Guigal Cotes du Rhone Rouge, Southern Rhone, France		32
Dog Point Sauvignon Blanc, Marlborough, New Zealand		41	Domaine Santa Duc Vieilles Vignes, Cotes du Rhone Villages, France		36
Shaya Old Vines Verdejo, Rueda, Spain		30	Alamos Malbec, Argentina	7	27
Arizona Stronghold "Tazi" White Blend, Arizona		40	Decero Malbec, Argentina		38
~ Chardonnay ~			De Bortoli Shiraz, Australia	6	22
Cartlidge & Browne Chardonnay, North Coast, California	9	31	Layer Cake Shiraz, South Australia		31
William Hill Chardonnay, California		20	Boom Boom Syrah, Columbia Valley, Washington	11	36
Talmard Chardonnay, Macon, France	10	32	El Chaparral Old Vine Garnacha, Navarra, Spain	9	27
Cambria Chardonnay, California	12	34	Blau (Carinena, Syrah, Garnacha), Monsant, Spain	6	24
Joel Gott Unoaked Chardonnay, Monterey		37	Volver Tempranillo, LaMancha, Spain		31
Kendall Jackson Chardonnay, California		39	Cedarville Zinfandel, Sierra Foothills, California		44
Sonoma Cutrer Chardonnay, Russian River Ranch		41	Joel Gott Zinfandel, California		45
Schug Carneros Chardonnay, California		48	Napa Cellars Merlot, Napa Valley		39
Stag's Leap Winery Chardonnay, Napa Valley		56	Newton Claret, Napa Valley California		48
Cakebread Chardonnay, California		85	Franciscan Magnificat, Napa Valley, California		105
Chateau Montelena Chardonnay, Napa Valley, California		90	~ Cabernet Sauvignon ~		
HOUSE WINES			Gouguenheim Cabernet Sauvignon, Argentina	8	27
B.V. Century Cellars Chardonnay, Merlot or Cabernet	6	23	Louis Martini Cabernet Sauvignon, Sonoma		27
			Chateau Smith Cabernet Sauvignon, Columbia Valley, Washington	12	34
			Joseph Carr Cabernet Sauvignon, Napa Valley		39
			Estancia Cabernet Sauvignon, California		42
			Simi Cabernet Sauvignon, California		54
			Chateau Ste. Michelle, Columbia Valley, Washington		52
			Mount Veeder Cabernet Sauvignon, California		86
			Ramey Napa Cabernet Sauvignon, California		88
			Stags' Leap Winery Cabernet Sauvignon, Napa Valley		102
			Caymus Napa Cabernet Sauvignon		160
			Silver Oak Cabernet, Alexander Valley		150



Only one coupon or discount per table. • All coupons are dine in only. • No discounts or coupons on holidays.
18% Gratuity will be added to parties of 8 or more.