

**DINNER MENU**  
WEDNESDAY – SUNDAY  
CLOSED MONDAY & TUESDAY



**SERVED AFTER 5PM**  
**RESERVATIONS REQUIRED**  
**CALL 209.962.8638**

**APPETIZERS**

**Brick Oven Brussel Sprouts**

crusted with three cheeses and finished with bacon **9**

**Crispy Calamari**

lightly battered served with cocktail sauce **19**

**Steamers**

full pound of clams sautéed in a white wine butter sauce with onions, tomatoes, garlic and a touch of heat **18**

**Avocado Toast**

lightly grilled sourdough, creamy avocado, tomatoes and arugula with green goddess dressing **12**

add grilled shrimp **5** • add grilled chicken **4**

**SALADS**

**Shrimp Louie**

bay shrimp and prawns over a bed of crisp greens with avocado, egg, tomato, cucumber and thousand island dressing **16**

**Cajun Chicken Tostada**

Blackened Chicken Breast with housemade hummus, black beans, sweet corn, olives, chipotle ranch, and salsa **19**

**Spinach Salmon Salad**

seared salmon on a bed of fresh spinach with mango, avocado, cucumber, carrot, red onion,

chopped macadamia nuts and a ginger sesame dressing **23**

**14" BRICK OVEN ARTISAN PIZZA**

substitute cauliflower pizza crust add, **2**

**Classic Margherita**

sliced Roma tomatoes, fresh basil and mozzarella cheese

with a light pesto drizzle **15**

**Bacon and Pickle**

seasoned olive oil, with mozzarella and Parmesan cheese,

Dill pickle, bacon, red pepper flakes and chopped dill **19**

**Smoked Gouda**

prosciutto, arugula, tomato, olive & sweet onion **19**

**The Italian**

Sausage, bell pepper, onion, olives **21**

**Garlic Chicken**

chicken, bacon, artichoke hearts, black olives, green onion

and mozzarella with a garlic ranch sauce **21**

**Meat Lovers**

Sausage, prosciutto, pepperoni, salami, and bacon **25**

Please note: prices and items subject to change

## ENTREES

### **Two Rivers Chop House New York Steak**

10 oz. steak grilled to temperature finished with a Jack Daniels peppercorn sauce topped with fried onion strings served with a baked potato **31**

### **Seared Ahi Tuna**

seared medium rare with crispy sushi rice cake, seaweed salad, wasabi aioli & soy ginger vinaigrette **29**

### **Chili Lime Power Bowl**

red quinoa & brown rice blend with roasted peppers, tomatoes, fresh cilantro & lime **12** add grilled chicken **5** add grilled shrimp **6**

### **Grill Marinated Pork Chop**

Grilled center-cut bone in chop topped with pineapple habanero salsa served with garlic mashed potatoes **25**

### **Cedar Plank Salmon**

Topped with garlic lemon and rosemary served with rice pilaf **25**

### **Shrimp Scampi**

Sauteed in butter, lemon, fresh tomato, capers and scallions served with rice pilaf **23**

### **Stuffed Chicken Breast**

Mary's Organic chicken breast stuffed with ham, fontina cheese and basil covered with a Dijon mustard sauce served with garlic mashed potatoes **19**

## BURGERS

All Burgers served with lettuce, tomato, pickle & onion and french fries or sweet potato fries or garden salad.

Add: pepper jack cheese, cheddar, blue cheese, swiss or smoked gouda, caramelized onions, mushrooms, bacon or avocado **1** ea  
for an additional **2** ea choose: onion rings, garlic fries or a caesar salad

### **Grilled Angus Chuck**

Half pound **12**

### **Sliders**

three mini CAB burgers with your choice of cheese **14**

### **Turkey Burger**

seasoned ground turkey **12**

### **Vegetarian Black Bean Burger**

For the veggie lover **10**

### **Beyond Burger**

plant based patty **12**



We accept visa, MasterCard, American express & discover, no personal checks please.

**WARNING:** This facility processes nuts, dairy, flour, seafood, etc. which may be considered allergens.

Eating raw or undercooked meat, seafood, poultry and eggs may cause serious foodborne illness

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