

DINNER

SERVED WEDNESDAY - SUNDAY FROM 5:00PM

APPETIZERS

BRUSCHETTA

Cherry tomatoes, fresh basil, olive oil and fresh mozzarella cheese 6.95

FRIED CALAMARI

With cocktail sauce & lemon 8.95

COCONUT PRAWNS

With mango sweet & sour sauce 10.95

CRAB CAKES

With Thai chili dipping sauce 10.95

BBQ CHICKEN QUESADILLA

with tomatillo-avocado sauce & sour cream 8.95

BUFFALO CHICKEN DRUMETTES

With ranch dressing 6.95

SALADS

SERVED WITH SOURDOUGH FRENCH BREAD AND BUTTER

NICOISE SALAD

mixed greens with grilled Ahi tuna, red potatoes, artichokes, beets, hard boiled egg, Kalamata olives, anchovies and seasonal mixed vegetables 14.95

COBB SALAD

grilled chicken, diced bacon, blue cheese, hard boiled egg, avocado and balsamic red onions on romaine lettuce 12.95

BABY SPINACH SALAD

with bacon, hard boiled egg, beets, tomatoes, marinated mushrooms, goat cheese and candied pecans 11.95

GREEK SALAD

Feta cheese, Kalamata olives, tomatoes, cucumbers and romaine lettuce, tossed with red wine vinaigrette 11.95

CHINESE SALAD

with three kinds of cabbage, crispy rice noodles, sliced almonds and Hoisin vinaigrette

with **GRILLED CHICKEN** 12.95

with **SESAME SEED SEARED SALMON** 14.95

CAESAR SALAD

Romaine lettuce, homemade croutons & shaved parmesan 9.95

CAESAR with GRILLED CHICKEN or FRIED CALAMARI 12.95

HOUSE SALAD

mixed greens with tomatoes, cucumbers, candied pecans and balsamic red onions 7.95

CHOICE OF DRESSINGS: BLUE CHEESE, BALSAMIC VINAIGRETTE, RANCH OR THOUSAND ISLAND

PASTAS

ALL PASTAS ARE SERVED WITH GARLIC BREAD

PASTA JAMBALAYA

prawns, chicken & Andouille sausage sautéed with garlic, peppers, onions, chili flakes & tomato sauce 14.95

PASTA A LA DIABLO with PRAWNS

Spaghetti tossed with olive oil, garlic and chili flakes 14.95

WILD MUSHROOM RAVIOLI

with porcini mushroom cream sauce 13.95

PENNE BOLOGNESE

Penne pasta tossed with tomato meat sauce and fresh parmesan cheese 11.95

ANGEL HAIR PASTA with GRILLED CHICKEN BREAST

tossed with mushrooms, artichokes & pesto cream sauce 13.95

SIDE ORDERS

HOMEMADE BOWL OF SOUP

5.50

PINEAPPLE COLESLAW

3.50

BLACK BEANS & RICE (Vegetarian)

5.95

DIPSEA ONION RINGS

4.95

MASHED POTATOES & GRAVY

3.95

FRENCH FRIES

3.50

SAUTEED MIXED VEGETABLES

5.95

POTATO SALAD

3.50

BOWL OF CHILI with cheddar cheese & onions

6.95

FROM OUR SMOKER

DRY RUBBED & SLOW COOKED "TEXAS STYLE" BARBECUE
SERVED WITH FRENCH FRIES, PINEAPPLE COLESLAW AND HOMEMADE CORNBREAD

HOUSE SMOKED SUCCULENT ST. LOUIS PORK RIBS

15.95

SLOW ROASTED TENDER BEEF BRISKET

15.95

ENTREES

SERVED WITH FRENCH BREAD & BUTTER

DIPSEA "PRIME TIME" STEAK

10 oz succulent tender meat, cut from Midwest cornfed USDA prime beef, with mushrooms & red wine demi glace, mashed potatoes and fresh vegetables 16.95

ROAST TURKEY PLATTER

Diastel free range all natural roasted turkey, served with mashed potatoes, gravy, vegetables and cranberry sauce 13.95

DOUBLE CUT GRILLED PORK CHOP

with apple chutney, mashed potatoes & vegetables 16.95

SALMON SCALOPPINE

Salmon filet, sautéed with wine, garlic, butter & lemon. Served with organic brown rice and vegetables 17.95

CHICKEN PARMIGIANA

Boneless breaded chicken breast, with marinara sauce and fresh mozzarella cheese. Served with pasta and vegetables 13.95

MEATLOAF PLATTER

With mushroom gravy, mashed potatoes and fresh vegetables 11.95

SANDWICHES

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING: FRENCH FRIES, SOUP, SALAD OR POTATO SALAD
EXTRAS: Bacon 1.75 Sautéed Mushrooms 1.50 Blue Cheese 1.50

DIPSEA BURGER

Half pound of 100% all natural fresh cornfed Midwest beef
served on a sesame seed bun, with lettuce, tomato, & red onion 10.95 with choice of cheese 11.95

TURKEY BURGER

with lettuce, tomato and red onion 9.95 with Jack, Swiss, Cheddar or Havarti 10.95

GRILLED CHICKEN BREAST

on a rosemary roll, with honey-mustard aioli, Japanese cabbage, tomato and Havarti cheese 11.95

GRILLED VEGETABLE

on a rosemary roll, with eggplant, zucchini, portobellas, roasted peppers, arugula and gouda cheese 11.95

GYROS

with Greek salad or choice of one of the above side dishes 11.95

FRENCH DIP

on a sourdough baguette, with Au Jus and horseradish sour cream 11.95

GRILLED HAM & GOUDA

on sourdough bread, with arugula and caramelized onions 11.95

REUBEN

homecooked corned beef on grilled rye, with saurkraut, Swiss cheese and Thousand island dressing 10.95

PULLED PORK SANDWICH

on a ciabatta roll, with coleslaw & barbecue sauce 10.95

PATTY MELT

hamburger patty on grilled rye, with grilled onions and Swiss cheese 10.95

TURKEY MELT

on sliced sourdough, with avocado, tomato, grilled onions and Cheddar cheese 11.95

CLUB

roasted turkey, bacon, lettuce and tomato on a triple decker toasted whole wheat bread 11.95