

# TONIGHT'S MENU



## Legion Steak \$8.95

8oz of top sirloin char grilled to your liking served with choice of potatoes and dinner salad.

*Try pairing your dinner with a glass of Le Baron Ranch School Car Petite Syrah that features classic intense purple color, a brambly dark fruit nose, cherry and chocolate flavors with a bright acid that will complement food exceptionally well.*

## Weekly Chef Special \$6.95

An interesting selection changing weekly to introduce you to new flavors and enliven your palette.

*Try pairing your dinner with a glass of Beringer White Zinfandel. It'll be perfect on this cool autumn evening!*

## Burger Basket \$6.95

Burger with your choice of toppings served with fries.

*Try pairing your dinner with a glass of Black Oak Merlot. This wine is an inviting wine and is a welcome accompaniment to medium weight cheeses, meat or pasta dishes.*

## Golden Shrimp \$9.95

Six jumbo, luscious deep fried shrimp served with sweet potato fries and a dinner salad.

*Try pairing your shrimp with a glass of Black Oak Emerald Riesling. This Emerald Riesling tames hot and spicy dishes and is a wonderful complement to seafood!*

## Finger Lickin' Rib Ticklin' BBQ Ribs \$9.95

Tender, juicy, fall of the bone yummy BBQ ribs!

*Try pairing your ribs with a glass of Black Oak Zinfandel. This wine is perfect with food prepared on the barbeque. It's also excellent with peppered meats, baby back ribs or even a big juicy hamburger!*

## Pesto Salmon \$7.95

Grilled salmon topped with home made creamy pesto atop a bed of rice pilaf with pine nuts.

*Try pairing your dinner with a glass of JUST Rose by Paul Sapin. We know that life is complicated, wine shouldn't be so "Just enjoy yourself!"*

## Taco Salad \$5.95

Tender white meat chicken in a mild green sauce on top of a green salad with tomatoes, shredded cheese, black olives and a chipotle ranch dressing in a taco bowl.

