

Starters

Another Darn Vegan

Balsamic Marinated Mushroom with Sticky White Rice, Roasted Red Bell Pepper, Spinach, Shallot, Garlic and Fresh Herbs with Olive Oil and Basil Puree. Curses to You Vegans!
\$9.

Frank and Joe Hardy's Mystery Appetizer

See what the two young super sleuths come up with each day.
MARKET

Uncle Spock's Salmon Fishsticks

Yes, he was my Uncle, and Kirk, Sulu and the rest of the Enterprise Crew ate these crunchy Sockeye Salmon Fishsticks with Kosher Dill Tartar & Malt Vinegar all the time. Live long and prosper buddy!
\$9.

Chicken Popper Rolls

Mesquite Chicken with Jalapenos, Cream Cheese and Red Onions in Crisp Egg Roll Wrappers with fresh Mango Sauce and Reduced Soy. Kinda like other Poppers, except ours are good.
\$8.

Hot Ham n' Cheese Quesadilla

Ooh La La...Croque Monseur gone South of the Border. Seared Black Forest Ham, Cheddar and Caramelized Onions with Tabasco Bloody Mary Mustard.
\$9.

Top Secret Soup

This soup changes as often as my boxer shorts. Maybe we better use another example? Made fresh daily.
\$4 cup & \$7 bowl

Salads

Blue Salad

Crunchy Romaine, Smoked Chicken, Apple, Fresh Vegetables Tossed in Idaho Blue Cheese Dressing.
\$10 full or \$6 half

Plain Jane Salad

Our version of dinner salad with seasonal vegetables, crunchy romaine and garlic breadstick. Toss it with one of the following: Idaho Blue Cheese, Balsamic-Hoisin, Blueberry Vinaigrette, Artichoke Ranch Dressing
\$8 full or \$5 half

Spring Salad

Romaine Lettuce tossed with Red Onion, Mandarin Oranges, Golden Raisins and Sliced Almonds with Blueberry Vinaigrette.
\$9 full or \$5 half

Caesar

Crisp Romaine with House Caesar and Parmesan Crisp. Lemon included at no additional cost.
\$9 full or \$5 half

Menu Devised By Scott Simpson & Susan Jensen. Entree Split Charge is \$2.50. Space Aliens are Watching You. Beware!!!

Main Meals

Off The Hook

Seafood Specials that Change Daily! No sniveling if you don't like it!
MARKET

Dr.Scott's Maple Duck

I could tell you it's a cure-all but I would be a liar. Boneless Duck Breast with our special Sausage-Maple Glaze. Spinach and Oven Roasted Potatoes complete the deal.

\$16-

Merchant Marine BBQ Chicken

Funky Global Inspired Half Chicken, Quartered and Skewered with Roasted Shallots and Pineapple, Spicy Rice and Baby Carrots.

\$16-

Green Capped Filet Mignon

Filet Mignon Dusted in our Secret Spice Crust finished with a Crown of Fresh Chopped Herbs with Roasted Garlic Butter and Ginger Soy. Paired with Sour Cream and Onion Yukon Gold Potatoes and Asparagus.

\$20-

Pork Schnitzel Supreme

Golden Breaded Pork Loin doused in Lemon Caper Sauce with Oven Roasted Potatoes and Asparagus.

\$16-

Blue Onion Tuna Casserole

House Tuna Casserole riddled with Scallions, White Onions and White Albacore Tuna in a rich Creamy White Cheese Sauce and Torch Pasta Noodles. Damn good stuff!

\$9-

The Town Dumpling

Potato Gnocchi with Hunks of Crimini Mushrooms, Artichoke Hearts, Chives, Roasted Shallots in a Plum Tomato Butter.

\$14-

Chicken A La King Royale

An American Classic with Diced Chicken, Red Bell Peppers, Corn, Onions, Carrot in a Creamy White Sauce atop Puff Pastry.

\$9-

Blue Ribbon Mac and Cheese

Whopping Big Bowl of our Special Cheddar-Blue Cheese Sauce Tossed with Torch Noodles. Our most requested recipe. Go figure?

\$9-

Skipper and Gilligan's Lagoon Pasta

The Skipper and his Lil' Buddy didn't have much to cook with except Pesto Butter, Garlic, Corn, Roasted Red Bell Peppers, Fresh Herbs and Bay Shrimp which they Tossed with Al Ceppo Pasta. They thought about coconuts or monkey but that was all wrong.

\$14-

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Picasso Bleu Burger

Half Pounf of Beef Dusted With Spices and Topped With Caramelized Onions and Blue Cheese
\$9-

Teriyaki Burger

Just Like the BOB Burger Yet Topped With Teriyaki Mushrooms, Scallions and Cheddar Cheese.
\$8-

Super Fish Sandwich

Herb Crustred Chilean Seabass With Fresh Mozzarella, Caramelized Onions, Spinach and Garlic-Sage Mayo.
\$9-

BOB Burger

Half Pound Burger With Our House Potato Salad. Comes with Potato and Green Salad! Add Cheese for a Buck.
\$6 or \$7 Cheesfied

Chicken al a Chicken Sandwich

Mesquite Chicken Sandwich With Pepper Jack Cheese, Mushrooms, Shallot and Basil Mayo.
\$8-

You May REPLACE an Existing Salad on Any Main Meal For \$2.00. We are watching You!

Crispy Salmon BLT

Fried Salmon Sandwich With Bacon, Lettuce and Tomato with Our Secret Kosher Dill Tartar.
\$8-

Grilled Cheese

Classic Cheddar Melt on House Toast. Comes with Soup and Salad.
\$8-

Gnocchi

Italian Potato dumplings with Artichoke Hearts, Onion and Mushrooms in Pesto Butter and Grated Parmesan.
\$9-

BBQ Ham Sandwich

Global Inspired BBQ on Seared Ham with Fresh Mozzarella and Caramelized Onions.
\$7-

Smokey the Bear Pasta

Al Ceppo Pasta with Smoked Chicken, Onions, Corn, Red Bell Pepper in Balsamic Butter.
\$9-

Egg Man Sandwich

Scrambled Eggs With Onions, Cheddar, Roasted Red Bell Peppers and Chopped Herbs with Garlic-Sage Mayo.
\$8-

Spring Salmon Quesadilla

House Smoked Salmon, Cream Cheese, Onions on Crisp Flour Tortillas with Basil Puree and Malt Vinegar.
\$8-