

Appetizers

ONION RINGS	with house chipotle dipping sauce.....	1/2 \$2.50	full 2.95
BAY SHRIMP COCKTAIL	piled high with scratch recipe cocktail.....		4.95
PEPPER SALTED CALAMARI	with chopped green and white onion.....		5.95
ASSORTED CHEESE PLATE	with fruit and crackers.....		5.95
BLACKENED SALMON TIDBITS	with hoisin dipping sauce.....		7.95
PAN FRIED OYSTERS	cracker meal coating with housemade tartar.....		5.95
JUMBO PRAWN COCKTAIL	served cold with house cocktail sauce.....		10.95

Salads

COBB CLASSIC	fresh chicken, mixed greens, bacon, avocado, egg and cheddar.....		7.95
GRILLED CHICKEN CAESAR	crisp romaine and shaved parmesan.....		8.95
BLACKENED SALMON	mixed greens, capers and citrus vinaigrette.....		9.95
CRISPY CHICKEN	mixed greens, bacon, cheddar, green onion and tomato.....		8.95
BAY SHRIMP LOUIE	fresh romaine, egg and thousand island dressing.....		9.95

Steaks & Poultry

All entrées include choice of potatoes or rice, soup or salad and warm bread.

ISLAND CHICKEN	grilled breast, teriyaki and pineapple.....		14.95
SMOKED PORK CHOP	charbroiled double cut with dry rub and apple-soy chutney..		15.95
FILET MIGNON	12 oz fire grilled		19.95
FILET MIGNON	8 oz fire grilled		15.95
CORDON BLEU	oven baked with Monterey Jack cheese and ham stuffing.....		16.95
FLATIRON STEAK	8 oz charbroiled with 24 hour scratch recipe marinade.....		14.95
NEW YORK	16 oz with seasoned herb butter		19.95
Add Bleu Cheese Cream or Marsala Wine Sauce to any entrée.....			1.25

Specialty of the House Prime Rib

20 hour slow roasted with housemade au jus and creamed horseradish.

PETITE CUT 8 oz.....	17.95
REGULAR CUT 16 oz.....	19.95

Seafood & Pasta

PAN FRIED OYSTERS with cracker meal coating and house tartar.....	14.95
TILAPIA pan seared with fresh basil & citrus cream sauce.....	15.95
SAUTÉ JUMBO PRAWN with mushrooms, tomato and fresh garlic butter sauce.....	19.95
BLACKENED SALMON Asian seared with hoisin sauce.....	17.95
HALIBUT fire grilled with seasoned herb butter.....	18.95
PAN SEARED SCALLOPS drizzled with garlic and capers in lemon-butter sauce....	19.95
CAPTAINS TREASURE prawns, cod and scallops fry with tartar and cocktail.....	19.95
ROCK SHRIMP LINGUINE fresh shrimp and mushrooms with alfredo sauce.....	17.95
STUFFED HALIBUT bay shrimp, cheese, green onion & dill with garlic cream sauce..	19.95
CHICKEN LINGUINE with mushrooms, bacon and garlic cream sauce.....	16.95
JUMBO FRIED PRAWNS with house cocktail sauce.....	19.95
AUSTRALIAN ROCK LOBSTER 10 oz cold water tail with drawn butter....	Mkt Price

Lighter Fare

All sandwiches served with French fries

CHEESEBURGER.....	6.95
MAC 'N' CHEESE.....	6.95
TRIPLE DECKER CLUB.....	6.95
REFECTORY REUBEN.....	6.95
CHICKEN CIABATTA.....	6.95
CHICKEN STRIPS.....	6.95

Dessert

CHOCOLATE OVERLOAD TORTE.....	5.95
MUDD & GRASSHOPPER PIES.....	5.95
BANANAS FOSTER ICE CREAM PIE.....	5.95

Sparkling Wine

split / bottle

Martini & Rossi Asti Spumante, Italy.....	6.50 / 24
Domaine Chandon Brut, CA.....	8.00 / 36
Veuve Clicquot, France.....	56

White Wines

glass / bottle

Redwood Creek White Zinfandel, CA.....	4.50 / 15
Chateau Ste. Michelle Johannisberg Riesling, WA.....	4.75 / 17
Hinman Pinot Gris, OR.....	7.00 / 28
Coppola Pinot Grigio, CA.....	24
Redwood Creek Chardonnay, CA.....	4.50 / 15
Columbia Crest Chardonnay, WA.....	4.75 / 17
Oak Knoll Chardonnay, OR.....	5.00 / 20
La Cremma Chardonnay, CA.....	39
Robert Mondavi Napa Chardonnay, CA.....	32
Cakebread Chardonnay, CA.....	42
Ferrari Carano Chardonnay, CA.....	48
Clos Du Bois Chardonnay, CA.....	29
Sokal Blosser Evolution, Or.....	29

Red Wines

Oak Knoll Pinot Noir, OR.....	7.25 / 29
Rex Hill Pinot Noir, OR.....	49
Wines by Joe Pinot Noir, CA.....	39
Redwood Creek Merlot, CA.....	4.50 / 15
Columbia Crest Cabernet/Merlot, CA.....	5.00 / 20
Sterling Merlot, CA.....	6.50 / 26
Red Diamond Merlot, WA.....	24
Redwood Creeek Cabernet, CA.....	4.50 / 15
McWilliams Shiraz, Australia.....	5.00 / 20
DaVinci Chianti, Italy.....	37
Beringer Founders Estate Cabernet, CA.....	6.25 / 25
Louis M. Martini Cabernet, Sonoma CA.....	27
Robert Mondavi Napa Cabernet, CA.....	41

REFECTORY COCKTAILS

MAITAI

Rum, Meyers rum, triple sec, orange, pineapple & grenadine.

LONG ISLAND

Rum, vodka, gin, triple sec, sweet & sour and coke.

PURPLE HOOTER

Vodka, chambord, sweet & sour and 7-up.

CADILLAC MARGARITA

Cuervo 1800, Grand Marnier, lime juice and margarita mix.

STRAWBERRY DAIQUIRI

Rum, triple-sec, strawberries, blended with whipped cream.

SCOOBY SNACK

Midori, Malibu, pineapple juice and splash of cream.

ROOT BEER FLOAT

Vodka, Kahlua, root beer schnapps, cream and coke, with whipped cream and a cherry.

TOKYO TEA

Vodka, gin, rum, Midori, sweet & sour and 7-up.

MUDSLIDE

Vodka, Kahlua, Bailey's, cream, blended with whipped cream.

LAVA FLOW

Rum, Malibu rum, triple-sec, Piña Colada mix, blended and layered with fresh strawberries.

COFFEE DRINKS

FULLBORE COFFEE

151 rum, Kahlua, dark crème de cacao, Bailey's and coffee with whipped cream.

COFFEE NUDGE

Brandy, Kahlua, dark crème de cacao and coffee with whipped cream.

IRISH COFFEE

Jameson Irish whisky, sugar cube and coffee with whipped cream.

MONASTERY COFFEE

Frangelico, Bailey's and coffee with whipped cream.

GIRL SCOUT COOKIE

Rumpleminze, Kahlua, hot cocoa and whipped cream.

SPANISH COFFEE

151 Rum, triple-sec, Kahlua, dark crème de cacao, coffee and whipped cream.

MARTINIS

KAMIKAZE

Vodka, triple-sec, lime juice, and fresh muddled lime.

LEMON DROP

Absolut citron, triple sec, fresh muddled lemon, sugar and a sugar rim.

APPLE

Apple Pucker, vodka and sweet & sour.

COSMOPOLITAN

Vodka, triple-sec, fresh muddled lime and cranberry juice.

RIP CITY

Vodka, Chambord, fresh muddled Lime and sweet & sour.

BLUE SUNSET

Stoli vanil, Bacardi O rum, Malibu, Island Blue Pucker and a splash of grenadine.

"DIRTY"

Vodka or gin with green olive juice.

CHOCOLATE

Vodka, light crème de cacao and a splash of Frangelico.

NON-ALCOHOLIC DRINKS

RC, DIET RC, 7-UP, SQUIRT, ROY ROGERS, SHIRLEY TEMPLE, THOMAS KEMPER ROOT BEER

JUICES Orange, pineapple, cranberry, grapefruit, lemonade, strawberry lemonade, tomato.
FROZEN STRAWBERRY DAIQUIRI