

Appetizers and Sides

"Gibbs Famous Shrimp Bowl"

Two dozen of our famous chilled, peel-n-eat shrimp on a bowl of ice...with cocktail sauce and lemon. 7.95

Tomato-Mozzarella Bruschetta - A thin pizza crust brushed with olive oil, topped with Fresh Mozzarella and baked. Finished with chopped garlic, diced tomatoes, fresh basil, red onion and Parmesan cheese. 9.95

Roasted Artichoke - Simply a California tradition...a whole artichoke roasted in our brick oven... cut in half and served with a zesty lemon mayo. 7.95

Herb & Eddie's Kettle Chips - Thick kettle chips baked with Danish bleu cheese in our brick oven until the cheese is melted. Topped with green onions and served with a bottle of Tabasco...Bam! 8.95

Beef Fajita Eggrolls - Smoked beef, onion, peppers, Spanish seasoning, Cheddar and Jack cheeses in a crisp wonton. Served atop purple cabbage with mild Pipian Rojo for dipping and topped with green onions. 10.95

Garlic-Asiago Cheesebread - Our Garlic-Asiago Cheese Spread...on crusty Sourdough Bread, cooked to a golden brown served with marinara sauce for dipping. 3.95

Deep Fried Green Beans - Lightly battered and served with a Jalapeno-Ginger dipping sauce. 6.95

CBM's - Fresh mushrooms sautéed in garlic-butter, stuffed with bacon and select cheeses, baked until golden brown then garnished with green onions. 8.95

Crispy Calamari - Dredged in seasoned flour, deep fried, served with lemon, cocktail and tartar sauce. 9.95

Sliders - Three burger sliders topped with melted cheddar cheese, crispy fried onion strings on mini burger buns, and served with our home made BBQ sauce and fries. 8.95

Salads, Soups & Such...

Bubblin' Crock Of Onion Soup - Sweet onions, Sherry and Marsala wine, a blend of spices, beef and chicken broths. Baked with crostini, Provolone and Swiss cheese, topped with green onions. 7.95

Chicken Tortilla Soup - Chicken simmered in a chili-tomato broth with onions, roasted corn, zucchini, yellow squash and black beans, topped with crispy corn tortilla strips, grated cheese and salsa. 7.95

Spinach & Roasted Chicken Salad - Spinach, red onion, Feta cheese and smoked bacon in Honey-Dijon dressing, with chicken, sliced egg, tomato and cucumbers. 11.95

Oriental Salad - Fresh greens, grilled chicken, red bells, shredded carrots and purple cabbage tossed in a soy-ginger dressing atop crispy noodles. Garnished with roasted sesame seeds, toasted almonds and mandarin oranges. 11.95

Blackened Ahi or Chicken Caesar - Grilled Ahi or chicken breast dusted with "Cajun" spice blend...BAM! If you're feeling wimpy we'll grill it plain. 13.95

American Grille Salad - Seasonal greens, tossed in sun-dried tomato ranch with grilled rock shrimp, grape tomatoes, fresh Mozzarella cheese and cucumber. 13.95

Mediterranean Salad - Crisp greens, imported olives, artichoke hearts, cucumbers, sun-dried tomatoes and red onion tossed in our Balsamic Vinaigrette, with Feta cheese and grape tomatoes. 13.95

Steakhouse Salad - Salad greens tossed in Bacon-Bleu Cheese Vinaigrette with tomatoes and red onions. Topped with strips of grilled Ribeye and sautéed Bleu Cheese mushrooms. 16.95

Burgers For Dinner

All American Bacon-Cheeseburger - A charbroiled burger patty, with Cheddar & Jack cheeses, smoked bacon, lettuce, tomato, onion...on a grilled sesame bun. Served with fries. 12.95

Garlic-Asiago Burger - A Juicy, charbroiled burger...dusted with Cajun spice, topped with Garlic-Asiago cheese on a sesame seed bun with lettuce, tomato, onion, pickle, crispy fries and Cajun mayo. 12.95

Brick Oven Pizzas

Traditional Pepperoni Pie - House made Marinara sauce, pizza cheese and sliced pepperoni on our own thin crust with Italian spices and shaved Parmesan. 12.95

Grilled Rock Shrimp Pizza - Succulent Rock Shrimp with fresh spinach, roasted garlic and sliced mushrooms aboard a thin pizza crust with rich garlic cream sauce and pizza cheese. Finished with fresh tomatoes and grated Parmesan cheese. 14.95

BBQ Pulled Pork - We layer shredded pork and pizza cheese on a delicious baked crust, drizzled with Chipotle/Ranch BBQ sauce, then finished with purple onion, roasted red bell pepper, fresh cilantro and sliced jalapeños. 13.95

Greek Pizza - A tempting pizza smeared with choice of Marinara or Garlic cream, topped with Feta cheese, sun-dried tomatoes, spit-roasted chicken, artichoke hearts and Kalamata olives. Finished with fresh oregano. 13.95

Pepperoni, Chicken and Bacon - Our house-made pizza dough layered with garlic cream, grated cheeses, bacon, rotisserie chicken, and sliced pepperoni. Finished with Italian herbs and Parmesan. 14.95

Pasta Pasta

Pasta al Fresca - Sliced grape tomatoes, fresh basil, garlic, olive oil and aged balsamic vinegar sautéed & tossed with whole wheat pasta and Feta cheese. 14.95

Chicken Marsala Pasta - Succulent chicken breast sautéed in butter, garlic and shallots. Deglazed with Marsala wine, mushrooms and cream, then tossed in linguine pasta with parmesan cheese and fresh green onion. 15.95

Rock Shrimp Linguine - Delicious Rock Shrimp, sautéed with fresh garlic, green onions and mushrooms in a creamy Alfredo sauce topped with fresh basil and Parmesan cheese. 16.95

California Lasagna - A rich Bolognese sauce with Italian sausage, stuffed in a delicate pasta shell, served upright with a perfect blend of garlic cream, marinara, parmesan cheese and fresh basil. 16.95

American Grille

Grilled Fish Tacos - Grilled cod lightly floured and seasoned then folded into grilled corn tortillas with purple cabbage, grated provolone cheese and cool ranch. Served with salsa, lemon wedge, Cuban Style Black Beans and rice. One 9.95...Two 12.95

Olde English Fish and Chips - We've used this recipe for over a quarter century...Beer battered cod served with crispy fries, coleslaw, lemon and house-made tartar sauce. 13.95

Spit-Roasted Chicken In Honey-Citrus Glaze - Half of a rotisserie chicken with fresh herbs and a honey-citrus glaze. Served with roasted garlic-corn mashers and coleslaw. 15.95

Baja Porkloin - Charbroiled porkloin medallions with a warm Baja salsa. Served with black beans, rice and "Mama Rios' Tomato-Lime Masa Corn Cakes"... 16.95

Pan Seared Snapper with Balsamic-Raspberry - A firm white fish, pan-seared with Cajun spices and finished in the oven, with a balsamic-raspberry reduction. Served with rice pilaf and wilted Arugula. Wham! or is it Bam! 17.95

Salmon Italiano - Pan seared salmon, encrusted with Feta cheese, roasted red bell peppers, basil, lemon aioli, garlic and Italian bread crumbs on a bed of Risotto Caprese. 19.95

Almond Encrusted Halibut with Apricot-Horseradish - Flakey Halibut dredged in an Almond breading with a tangy Apricot-Horseradish marmalade. Served with rice pilaf and vegetable. Unforgettable flavor! 21.95

New York Steak with Grilled Romaine - A Choice New York cooked to your liking and served with roasted garlic-corn mashers, a Romaine half grilled in seasoned olive oil, with bacon-bleu cheese vinaigrette and roasted red bell pepper. 24.95

House Special Grilled Ribeye Steak - The ultimate steak...seasoned and flame grilled to perfection, and served with roasted garlic-corn mashers and Bleu cheese mushrooms. 26.95

All pasta and entrée selections are served a la carte...

A dinner salad with choice of dressing may be added for an additional \$1.95