



DINNER MENU

• STARTERS •

CHICKEN WINGS 14.30
Seven crispy seasoned wings served with carrots, celery, & your choice of teriyaki or traditional spicy wing sauce

CRISPY CALAMARI 17.00
Fried, breaded mixed calamari with cocktail sauce

MOZZARELLA STICKS 11.60
Served with marinera sauce

MUSHROOM BUTTONS 13.04
Three button mushrooms stuffed with sausage, cream cheese, herbs and black truffle oil

PULLED PORK NACHOS 19.95
House made tortilla chips topped with a mountain of pulled pork, melted cheese, pico de gallo, sour cream & jalapenos

TURKEY DIP 13.40
Housemade potato chips with fresh ground turkey salad blended with mayo, celery & onions

CRAB CAKES 18.50
Two crab cakes drizzled with Meyers lemon aioli over lightly dressed mixed greens

BBQ OYSTERS 18.00
Half dozen oysters. your choice of pesto, BBQ sauce, or garlic butter

ONION RINGS 12.50
Beer battered large fresh onion rings, served with ranch dressing

• SOUP & SALAD •

BIG JOE'S CHOPPED SALAD 21.50
Organic mixed greens topped with chopped turkey, ham, blue cheese crumbles, carrots, cucumbers, beets, onions, green beans and tomatoes with your choice of dressing

S-F-T WEDGE 19.95
Smoked **F**ried **T**urkey, marinated tomatoes, red onions over an iceberg lettuce wedge and drizzled with blue cheese crumbles & blue cheese dressing

CAESAR SALAD 14.95
Romaine lettuce tossed in housemade Caesar dressing, Parmesan cheese and housemade croutons. Contains raw egg and anchovies. Add your choice of protein - turkey or shrimp +\$6.00

MIXED GREEN SALAD 14.30
Organic mixed greens with cucumbers, tomatoes, carrots, beans, and beets with your choice of dressing

BOWL OF TURKEY SOUP 9.00
Housemade turkey stock with carrots, celery, onions, garlic, herbs and housemade pasta noodles

*This restaurant offers a 3.0% cash adjustment discount built into all pricing. Any purchase made with a credit or debit card will receive a non-cash adjustment which will be displayed on your receipt
20% gratuity will be added to parties of six or more*

• FRESH SEAFOOD & PASTA •

CEDAR PLANK SALMON 35.00

Apricot glazed salmon grilled on a cedar plank served with sautéed vegetables and housemade pesto pasta

PAN SEARED HALIBUT 36.00

Topped with a lemon butter sauce and served with sautéed vegetables and mashed potatoes

SEAFOOD PASTA 38.00

Housemade squid ink bucatini pasta sautéed in white wine, butter, garlic, fresh parsley and topped with clams, mussels, shrimp, cod, salmon and squid. Served with garlic bread

PASTA SPECIAL OF THE DAY

Housemade pasta. Ask your server for details

• HOUSE SPECIALTIES •

THE BIRD SPECIAL THANKSGIVING DINNER

26.50

Fresh oven roasted turkey served with old fashioned stuffing, mashed potatoes, homemade turkey gravy and cranberry sauce

BIG BEEF BURGER 21.50

3/4 pound beef patty ground and made onsite with a blend of brisket & tri-tip. Served with cheese, lettuce, tomato, beer battered onion ring on a brioche bun. Served with french fries. Add bacon +\$4.00

RIBEYE STEAK 38.00

Charbroiled to your preference. Served with mashed potatoes and seasonal vegetables

TURKEY SCALOPPINI 28.95

Turkey breast sautéed with mushrooms, onions and a Marsala wine sauce.

Served with mashed potatoes and seasonal vegetables

TURKEY POT PIE 21.50

Homemade pot pie stuffed with turkey, carrots, peas, potatoes and covered with puff pastry

FISH & CHIPS 24.20

3 pieces fresh cod dipped in tempura batter and deep-fried. served with French fries and coleslaw

FRIED CHICKEN 33.20

Buttermilk brine, sous vide half fried chicken with mashed potatoes and seasonal vegetables. Served with housemade mild honey Louisiana sauce on the side

DOUBLE CUT PORK CHOP 34.10

24-hour brined & sous vide pork chop charbroiled. Served with apple mashed potatoes and seasonal vegetables

• SIDES •

French Fries	\$5.00	Vegetables	\$5.95
Tater Tots	\$5.00	Turkey Dip (1 scoop)	\$6.00
Cole Slaw	\$3.00	Mashed Potatoes & Gravy	\$7.00
Potato Salad	\$4.00		

• FRIDAY BBQ MENU •

*YOUR CHOICE OF SIDES:
POTATO SALAD, COLESLAW, FRIES, OR TATER TOTS*

SLOW SMOKED BABY BACK RIBS

FULL RACK FAMILY MEAL 44.95

HALF RACK 28.95

Housemade dry rub and lightly sauced with housemade BBQ sauce. Full rack comes with your choice of two sides, half rack one side

TRI-TIP SANDWICH 18.95

Slow smoked tri-tip with housemade dry rub. Sliced thin and served on a brioche bun. Your choice of sauce - BBQ or Alabama white. Your choice of one side

BRISKET SANDWICH 18.50

Brisket on a brioche roll. Your choice of sauce - BBQ or Alabama white. Your choice of one side

BONE-IN SHORT RIB 38.00

Slow smoked beef short rib with house dry rub. Your choice of two sides

OTHER BBQ DISHES

JALAPENO POPPERS 16.50

Four jalapenos filled with cream cheese, wrapped in bacon, & slow smoked. House sauce on the side

BRISKET DINNER 28.50

Three slices of brisket served with mashed potatoes & gravy and seasonal vegetables

• BULK ITEMS •

Housemade pasta made with no added preservatives. Gluten free options at \$16.50/lbs.

Bucatini	\$12.00/lbs.
Pappardelle	\$12.00/lbs.
Cappellini	\$12.00/lbs.

Housemade pasta sauces.

Pesto	\$15.00 per half pint
Bolognese	\$15.00 per pint
Alfredo	\$15.00 per pint

We take custom orders for pasta & sauces. Ask your server for details

Turkey Soup

Pint	\$10.75
Quart	\$15.95

Gravy

Pint	\$9.95
Quart	\$13.75

Mashed Potatoes

Pint	\$10.25
Quart	\$14.75

Stuffing

Pint	\$11.25
Quart	\$15.75

Turkey Dip

Pint	\$10.25
Quart	\$15.95

Cranberry Sauce

Half Pint	\$6.75
Pint	\$9.25

Sliced Turkey Breast Meat \$19.95/lbs.

• BEER & WINE •

BOTTLED BEER

Coors Banquet	\$5.00
Coors Lite	\$5.00
Budweiser	\$5.00
Bud Lite	\$5.00
Corona	\$6.00
Stella	\$6.00
Heineken	\$6.00
High Noon	\$7.00

DRAFT BEER

Coors Lite	\$5.00
Modelo	\$6.00
Lagunitas IPA	\$7.00
Racer 5	\$7.00
805	\$7.00
Scrimshaw Pilsner	\$7.00
Henhouse	\$8.00
Sonoma Springs	\$8.00

NON-ALCOHOLIC BEER

Corona	\$5.00
Heineken	\$5.00

WHITE WINE

	GLASS	BOTTLE
House White Wine	\$8.00	-----
St. Francis Chardonnay Sonoma County	\$11.00	\$38.00
Rombauer Chardonnay Napa Valley	\$16.00	\$60.00
Geyser Peak Sauvignon Blanc California	\$ 9.00	\$32.00
St. Francis Sauvignon Blanc Sonoma County	\$10.00	\$36.00
Rombauer Sauvignon Blanc Napa Valley	\$13.00	\$45.00

ROSE

Whispering Angel Rose France	\$12.00	\$40.00
------------------------------	---------	---------

SPARKLING

J. Roget Sparkling Brut California	\$7.00	\$21.00
Roederer Estate Brut Anderson Valley	\$12.00	\$48.00
Veuve Cliquot Yellow Label Champagne France	\$20.00	\$90.00
Dom Perignon Champagne France	\$55.00	\$300.00
Ruinart Blanc de Blancs Champagne France	-----	\$130.00

RED WINE

House Red Wine	\$8.00	-----
Ketcham Pinot Noir Russian River Valley	\$10.00	\$38.00
Murphay Goode Red Wine California	\$9.00	\$36.00
Wild Thing Old Vine Zinfandel Mendocino	\$12.00	\$40.00
Silver Palm Cabernet Sauvignon California	\$9.00	\$36.00
Mazzacco Merlot Dry Creek Valley	\$8.00	\$32.00
Annadel Estate Cab Franc Blend Sonoma Co.	-----	\$65.00

• OTHER DRINKS •

Ginger Beer	\$5.00	Lemonade	\$4.00
Coffee	\$4.00	Iced Tea	\$4.00
Tea	\$5.00	Shirley Temple	\$4.00
Milk	\$4.00	Arnold Palmer	\$5.00
Coke, Diet Coke, Sprite	\$4.00	Cranberry, Apple or Orange Juice	\$4.00