

## Monthly Specials

### APPETIZERS

#### Santa Rosa Ravioli

Deep-fried cheese and jalapeno ravioli served with a Palmina sauce. \$7.95

#### Crab Macao

6 deep-fried wonton purses filled with cream cheese, onion, and lump crab meat served with a sweet and sour dipping sauce. \$7.95

### ENTREES

#### Chicken Brushetta

Sauteed breast of chicken tossed with white wine, tomato, fresh basil, garlic and seasonings nestled atop bowtie pasta and served with a Parmesan crostini. \$17.95

#### Copa di Pollo

Roasted Acorn Squash filled with sautéed diced chicken, Granny Smith apples and Hazelnuts tossed in a sweet vermouth sauce served atop whipped potato. \$17.95

#### Castillo di Mare

A deep-fried Portabello cap crowned with sea scallops, rock shrimp, sautéed fresh tomato and spinach with a Madeira wine sauce served with whipped potato and vegetables. \$26.95

#### Peppercorn Sirloin

A 9oz Sirloin rolled in cracked peppercorns and char-grilled to perfection, topped with a cabernet and green peppercorn sauce and served with oven roasted redskins and vegetables. \$18.95

## Early Diner Specials

Smaller portion meals available Monday - Thursday from 3:00pm to 6:00pm (add a salad for only \$1.95)

#### Veal Meatloaf

Ground veal, beef & pork mixed with seasoning, served with mashed potato and gravy. \$7.95

#### Chicken Durango

Grilled chicken breast topped with sautéed mushrooms, tomatoes, bacon, chives and melted Monterrey Jack cheese served with red rice and vegetables. \$8.95

#### Mesquite Creek Linguine

Imported linguine noodles with your choice of tomato or meat sauce. \$7.95

#### \*Prime Rib

8 oz of our slow roasted prime rib topped with au jus and served with horseradish sauce, mashed potato and vegetable. \$9.95

\*Notice: May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

## Specialty Starters

### Wild Raspberry Shrimp

Succulent breaded shrimp served with a raspberry-jalapeno sauce. \$7.95

### Tomato Chevre Fondue

Chevre cheese surrounded by a thick tomato sauce served with pita points for dipping. \$8.95

### Chips & Salsa

Our Special House made Salsa and white corn tortilla chips. \$4.95 (\$1.00 Salsa Refills)

Chips, Salsa & Chile con Queso. \$5.95      Chips, Salsa & Guacamole. \$6.95

### \*Steak Bites

Delectable Tenderloin Bites seared and served with our special sauce. \$12.95

### Grilled Portabellas

Fresh Portabella Mushrooms marinated, grilled and drizzled with our special sauce. \$7.95

### Loaded Potato Wedges

Topped with bacon, Monterrey Jack and cheddar cheeses with scallions.

Served with sour cream. \$6.95

### Hot Hungarian Peppers & Sausage

Banana peppers sautéed with sausage and potatoes. \$9.95

### \*Sashimi Tuna

Sashimi tuna splashed with soy, seared rare and rolled in black and white sesame seeds.

Served chilled with Wasabi cream and pickled ginger. \$12.95

## Fresh From the Garden

### \*Fiesta Tenderloin Salad

Mixed Field Greens tossed with Balsamic vinaigrette and topped with tri-color peppers, blackened tenderloin tips, chevre cheese and frisee onions. \$14.95

### Atlantic Salmon Salad

Fresh garden greens tossed with Raspberry vinaigrette and topped with tri-color peppers, grilled salmon, eggplant, chevre cheese and frisee onions. \$14.95

### The Wedge

A chilled wedge of iceberg lettuce with vine-ripened tomatoes and crispy bacon covered with our chunky bleu cheese dressing and crumbled bleu cheese. \$9.95      Baby Wedge. \$6.95

### Mesquite Salad

Texas sized fresh garden salad served with grated cheeses, red onion, house-made croutons and your choice of dressing. \$8.95

### Caesar Salad

Fresh Romaine leaves and house-made croutons tossed with Parmesan cheese and our unique Caesar dressing. \$9.95      With Chicken - add \$3.00

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## Signature Entrees

Steaks and Meatloaf served with bread, salad, and vegetable.

### Signature Steaks

All of our Signature Steaks are certified USDA choice beef, topped with our special sauce and served with salad, vegetable and potato. We will do our best to accommodate all requests, however we do not guarantee steaks cooked over medium.

*Filet Mignon	\$28.95	*Texas T-Bone	\$23.95
*New York Strip	\$24.95	*Sirloin	\$19.95
*Delmonico	\$22.95	*Petit Sirloin	\$15.95

### \*Mushroom Steak

Marinated steak grilled and topped with sautéed onions, mushrooms and melted Monterrey Jack cheese. \$16.95

### \*Prime Rib

Our 14oz special slow-roasted Prime Rib served with au jus and horseradish. \$21.95

### Veal Meatloaf

A traditional favorite. Ground veal, beef and pork mixed with seasonings and served with mashed potatoes and gravy. \$15.95

### \*Creek Rub Sirloin

A 9oz sirloin dredged in spicy seasonings and topped with a Grand Marnier Bleu sauce. \$22.95

### \*Our Famous Fajitas

Your choice of beef, chicken or portabella, or a combination of two. Served with peppers, onions, pico de gallo, guacamole sour cream, shredded Monterrey Jack cheese, rice, beans and flour tortillas. \$15.95

### \*Burrito El Grande

Our jumbo burrito stuffed with refried beans, rice and your choice of chicken or steak and topped with melted cheese. \$12.95      Wet Style add \$1.00

### \*Quesadillas

Your choice of steak, chicken or portabella, served with pico de gallo, guacamole and sour cream. \$12.95      With Shrimp add \$4.00

### Steak Temperature Info

We want to make your steak "your way." Below is a description of what to expect at each temperature. We will do our best to accommodate all requests, however, we do not guarantee steaks cooked over medium.

Blue	-	Light grill marks, cold red center
Pittsburg	-	Seared outside, light char, cold center
Rare	-	Grilled, cool red center
Medium Rare	-	Warm red center
Medium	-	Hot red, pink center
Medium Well	-	Hot pink center
Well	-	Grey, hot center
Hockey Puck	-	Heavy char, hot brown center

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## From the Sea

Seafood served with bread and salad.

### Cedar-Planked Salmon

Cedar-roasted Atlantic Salmon drizzled with truffle honey and accompanied by red rice and vegetables. \$20.95

### Classic Lake Perch

A 1/2 pound of sweet, succulent Lake Perch sautéed and served with fries and our home-made tarter sauce. \$20.95

### Mesquite Shrimp

Grilled skewers of plump shrimp served with Chardonnay butter, rice & vegetables. \$22.95

### Lake Superior Whitefish

A delicate filet broiled and finished in a lemon, white wine sauce with capers and herbs. \$17.95

### \*Yellowfin Tuna

Dipped in soy sauce, rolled in black and white sesame seeds, seared rare, topped with wasabi cream and served over coconut rice. \$24.95

### Seared Sambuca Scallops

Pan-seared jumbo scallops sautéed with sundried-tomatoes and onion in a creamy Sambuca sauce with wilted spinach. \$24.95

## Farm & Field

Chicken and ribs served with bread and salad.

### Chicken Amarillo

Classic Cacciatore with a southwest flair. Sautéed chicken, jalapenos, onions, mushrooms and roasted peppers with a white wine reduction served with rice and vegetables. \$15.95

### Chicken Durango

Grilled chicken breast topped with sautéed mushrooms, tomatoes, bacon, chives and melted Monterrey Jack cheese served with red rice and vegetables. \$16.95

### Chicken Pot Pie

An American classic with chicken and mixed vegetables simmered in a rich, creamy veloute and encrusted in flaky pastry. \$12.95

### Mesquite's "Fall Off The Bone" Ribs

Baby-back ribs served with jalapeno barbecue sauce and French fries.

Half Slab \$13.95 Full Slab \$22.95

## Imported Pasta

Pasta served with bread and salad.

### Lasagna

14 fabulous layers of noodles, meat sauce and freshly grated Parmesan cheese. \$14.95

### Create your own Pasta \$11.95

#### Choose your noodle

Spaghetti

Linguine

Penne

Fettuccine

#### Choose your sauce

Meat Sauce

Tomato Sauce

Alfredo Sauce (Add \$1)

Primavera Style (Add \$1)

#### Choose your additions

Chicken (Add \$3)

Steak (Add \$4)

Shrimp (Add \$9.95 per skewer)

Cajun Spice (Add \$1)

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