

STARTER

Filet Mignon Beef Tips *GF* 18
Sauteed with house made whiskey glaze

Chicken Teriyaki Skewers 12
Served with Sakura dipping sauce

Soup Du jour 8
House made soup of the day



WELCOME TO SNITCHES
*Welcome guests to a fresh
ingredient upscale culinary
experience*

SALAD

*Enhancements: Filet Mignon tips 18, Grilled Chicken 12,
Salmon 18, Shrimp 12*

Caesar 8
Classic style with parmesan cheese, croutons, chili threads

Iceberg Wedge *GF* 8
House made ranch, tomato wedges, bleu cheese, bacon

House Salad *GF, V* 10
*Spring mix, cucumber, tomato, matchstick carrots, goat
cheese, house made strawberry cilantro vinaigrette*

MAIN

*All main entrées complimented with grilled baguette,
seasonal fresh vegetable and a choice of garlic mashed
potato, baked potato, risotto or Asian slaw. Loaded baked
potato 4*

8oz Filet Mignon *GF* 38
Sauteed mushroom demi glaze

12oz Cajun Ribeye *GF* 36
Balsamic drizzle

Grilled Chicken Gnocchi 24
Butternut squash, cream sauce, pesto drizzle

Chicken Piccata *GF* 28
White wine, lemon, butter, capers with artichoke hearts

Surf & Turf *GF* 36
Filet mignon steak medallions topped with grilled shrimp

Skewer Platter 24
*Teriyaki chicken and marinated shrimp skewers,
Asian slaw*

Lemon Herb Salmon *GF* 28
Asian slaw

Garlic Butter Lobster Tail *GF* MARKET PRICE

DESSERT

Italian Gelato *GF, V* 8
Chef's flavor du jour

Creme Brulee *GF, V* 12
vanilla bean

Daily Delectable Special 10
delectable / delightful / delicate

GF Gluten Free | V Vegetarian

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns.