

Wine List

<i>Chilled</i>	<i>glass</i>	<i>bottle</i>
<i>Domaine Chandon Champagne(split)..</i>	<i>10</i>	<i>-</i>
<i>Beringer White Zinfindal Napa Valley.....</i>	<i>7</i>	<i>-</i>
<i>Mirassou Moscato California.....</i>	<i>7</i>	<i>18</i>
<i>Frisk Prickly Reisling Australia.....</i>	<i>7.5</i>	<i>25</i>
<i>Schmitt Sohne Piesporter Michelsberg Germany.....</i>	<i>7</i>	<i>18</i>
<i>Kim Crawford Sauvignon Blanc New Zealand.....</i>	<i>7.5</i>	<i>26</i>
<i>Joel Gott Pinot Gris Oregon.....</i>	<i>7.5</i>	<i>26</i>
<i>Kendall Jackson Chardonnay California.....</i>	<i>7.5</i>	<i>26</i>
<i>Hess Chardonnay Napa Valley.....</i>	<i>7.5</i>	<i>28</i>
<i>Rombauer Chardonnay Napa Valley.....(split)..</i>	<i>29</i>	<i>49</i>

Red Wines

<i>Kenwood Pinot Noir Russian River Valley.....</i>	<i>8</i>	<i>27</i>
<i>Bogel Petite Sirah California.....</i>	<i>7.5</i>	<i>26</i>
<i>Joel Gott Grenache Napa Valley.....</i>	<i>-</i>	<i>28</i>
<i>Louis Jadot Beaujolas Villages France.....</i>	<i>8</i>	<i>30</i>
<i>Hess Malbec Argentina.....</i>	<i>8</i>	<i>30</i>
<i>St. Francis Old Vine Zinfandel Sonoma.....</i>	<i>10</i>	<i>40</i>
<i>Sterling Merlot Napa Valley.....</i>	<i>9</i>	<i>36</i>
<i>Duckhorn Merlot Napa Valley.....</i>	<i>-</i>	<i>88</i>
<i>Villa Antinori Toscana IGT Italy.....</i>	<i>8</i>	<i>30</i>
<i>Hahn Cabernet Sauvignon California.....</i>	<i>7.5</i>	<i>22</i>
<i>Kendall Jackson Cabernet Sauvignon California.....</i>	<i>8</i>	<i>27</i>
<i>Stags Leap Cabernet Sauvignon Napa Valley.....</i>	<i>-</i>	<i>72</i>
<i>Silver Oak Cabernet Sauvignon Alexander Valley.....</i>	<i>-</i>	<i>120</i>

** Porto Ramos Pinto Portugal.....10 yr. glass ..10 30 yr. glass..20 **

House Wines

*Chardonnay***Cabernet***Merlot....glass...6*

Appetizers

<i>Deep Fried Zucchini Sticks.....</i>	<i>10</i>	<i>Jumbo Shrimp Cocktail.....</i>	<i>12</i>
<i>Spicy Chicken Wings.....</i>	<i>11</i>	<i>Fried Calamari.....</i>	<i>10</i>
<i>Tempura Fried Artichoke Hearts.....</i>	<i>12</i>	<i>Duck Tenders.....</i>	<i>12</i>
<i>Coconut Shrimp.....</i>	<i>13</i>	<i>Tempura Shrimp.....</i>	<i>12</i>
<i>Clams & Mussels.....</i>	<i>15</i>	<i>Escargot in Garlic Butter.....</i>	<i>12</i>

Meat & Poultry

<i>Calf Liver & Onions.....</i>	<i>17</i>	<i>*Ground Sirloin Steak.....</i>	<i>16</i>
<i>B.B.Q. Baby Back Pork Ribs.....</i>	<i>24</i>	<i>Country Fried Steak.....</i>	<i>17</i>
<i>Half Rack.....</i>	<i>19</i>	<i>*14 oz. Ribeye Steak.....</i>	<i>29</i>
<i>Chicken Regency.....</i>	<i>20</i>	<i>*Filet Mignon 8 oz.....</i>	<i>31</i>

**** Gorgonzola Cheese sauce on your steak 2 ****

Chicken Caesar Salad.....14

Super Combinations

"Create Your Own" - Pick Two!

Baby Back Ribs - Top Sirloin Steak

Three Jumbo Fried Shrimp Or Three Coconut Shrimp

25

Or pick three choices for additional 6

All the above entrees are served with your choice of a garden fresh salad or a cup of homemade soup; and a choice from one of the following: Fresh sauteed vegetables, rice pilaf, potato du jour, french fries or onion rings.

(Excludes Pasta dishes & Chicken Caesar Salad)

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk to food-borne illness especially if you have certain medical conditions.

Fish

Salmon Fillet 8 oz.....23
6 oz portion.....19

Tempura Fried Shrimp

five Jumbo Shrimp.....21

Cajun Catfish Fillet.....20

Alaskan King Crab Legs.....market price

(Over a pound) served with hot drawn butter

Coconut Fried Shrimp.....22

five Jumbo Shrimp in a Coconut breading

Sea Scallops in a 'Regency Sauce'

over Pasta.....25

Jumbo Shrimp 'Florentine'

over Pasta.....25

12 oz. Lobster Tail.....market price

With hot drawn butter

Seafood Salad

served with your choice of:

Seared Ahi Tuna - Salmon or Grilled Shrimp

19

Sandwiches

1/2 Pound Burger OR Chicken Breast

Served on a Toasted Bun with Fries & Garnish

11

Add Cheddar or Swiss Cheese for \$1.

Bordelaise Burger

Topped with Melted Swiss Cheese, Sauteed Mushrooms & Onions
on a Toasted Bun with Bordelaise Sauce

13

Kids Menu

"12 and under only"

Macaroni & White Cheddar Cheese 7 Three Tempura Shrimp 9

Fried Chicken Tenders 7

Served with Fries or Sauteed Vegetables

"Side Items"

Dinner Salad or Cup of Soup 4 Fresh Sauteed Vegetables, Rice Or Potato 3

Loaf Of Warm Bread 2 Garlic Toast 2 pc. 1

Split Plate Charge 3

We gladly accept Master Card, Visa, American Express, Discover or CASH!

EARLYBIRD MENU

Available until 6:30

Fish & Chips....13

beer battered Alaskan Cod served with Fries & Cole Slaw

Country Fried Steak.....14

homemade Cube steak served with Sausage Gravy,
mashed potatoes and vegetables

Chicken Regency.....15

a broiled chicken breast served over pasta in a
creamy brandy mushroom sauce

Baby Back Pork Ribs.....15

slow baked in or own BBQ sauce, served with your choice
of starch or vegetables

Tempura Fried Shrimp.....14

3 Jumbo Fried Shrimp served with choice of
starch or vegetables

Calfs' Liver.....14

floured , pan fried & topped with sauteed onions with your
choice of starch or vegetables

Homemade Meatloaf.....14

topped with brown gravy & served with mashed potatoes & vegetables

Salmon Fillet.....16

a broiled 6 oz. portion of Norwegian salmon served
with your choice of starch or vegetables

All the above entrees are served with a loaf of warm bread.

Add a tossed salad or a cup of homemade soup....3

Extra plate charge.....3

Sharky's

	\$	#
Edamame Soy Beans served warm	5	
Miso Soup	5	
Sea Weed Salad	5	
Marinated Squid Salad	6	
SASHIMI 6 SLICES		
Maguro (Ahi Tuna)	10	
Sake (Salmon)	10	
Hamachi (Yellowtail)	11	
Seared Ahi Tuna	12	
SUSHI ROLLS		
Maguro (Ahi Tuna)	8	
Hamachi (Yellowtail)	8	
Sake (Salmon)	8	
Spicy Crunchy Tuna	9	
Spicy Crunchy Snow Crab	9	
Spider (Soft Shell Crab)	10	
Unagi (Smoked Eel)	7	
NIGIRI (2 pieces)		
Maguro (Ahi Tuna)	7	
Sake (Salmon)	7	
Hamachi (Yellowtail)	7	
Unagi (Smoked Eel)	7	

MAKI ROLLS (INSIDE OUT)		\$	#
California (Crab & Cucumber)		8	
Rainbow (California w/ Tuna, Yellowtail & Salmon)		14	
Sweet Chili Coconut Shrimp w/ avocado		10	
San Francisco (Crab, Eel, Cucumber & Avocado)		10	
Las Vegas Salmon, Crab, Cream Cheese, Tobiko Tempura Fried		14	
Boston (Spicy Crab & Tuna, Sprouts & Cucumber)		10	
Spicy Crunchy Ahi Tuna (with Tempura Bits)		10	
Spicy Crunchy Crabmeat (with Tempura Bits)		10	
Shrimp Tempura (with sweet Chili sauce & Avocado)		10	
Duck Tender with Avocado		9	
Popper tuna, crab, jalapenos & cream cheese Tempura fried		14	
Ruby Tempura Shrimp & Avocado topped w/spicy tuna		13	
Sunset Spicy Crab & Avocado topped w/Salmon & lemon		14	
Tamari spicy crab & tuna, cucumber, sprouts, avocado on soy		14	
A-Roll coconut shrimp, sweet pickled jalapenos & avocado on soy		14	

FRESH WASABI \$2.

Add Soy Bean paper to any roll add \$1.00
excludes deep fried rolls

All our sushi rolls are made to order. Your patience will be appreciated!

WARM SAKE 180 ml. \$ 4

COLD DRAFT SAKE 180 ml. \$ 7

SPECIAL OF THE DAY

ONLY ONE SUSHI MENU PER TABLE!
NO TAKE OUT ORDERS DURING THE SUMMER MONTHS!

"consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk to food-borne illness especially if you have certain medical conditions"