

☀ Cave Dwellers Favorites

JUMBO SHRIMP COCKTAIL

Chilled gulf prawns featuring our signature cocktail sauce, cucumber, and lemon ~ \$10

☀ FRIED CALAMARI TENDERLOIN STRIPS

Breaded squid tenderloin strips served with lemon aioli and saffron tomato aioli on a bed of crisped spinach ~ \$9

STUFFED PORTABELLO MUSHROOM GRATINEÉ

A blend of mushroom, green onion, parmesan and herb stuffing over a portabello mushroom cap topped with melted cheese ~ \$9

☞ Storytellers' House Dressing is Parmesan Bacon. Other dressings include Balsamic Vinaigrette, Bleu Cheese, Honey Dijon, Caesar, French, Raspberry Vinaigrette, 1000 Island, Ranch, Italian or Ginger Pear Vinaigrette ☞

STORYTELLERS HOUSE SALAD

Leafy field greens with tomato, cucumber, radish sprouts, carrot curls and your choice of dressing ~ \$5

TOMATO CAPRESE SALAD WITH BREADED RAVIOLI

Sliced tomatoes layered with basil leaf, mozzarella cheese drizzled with a balsamic shoyu accompanied by Crispy Breaded Ravioli ~ \$10

CLASSIC CAESAR SALAD

Romaine lettuce tossed with garlic croutons, shredded parmesan and our caesar dressing ~ \$9  
Add shrimp or chicken ~ \$4

☞ All dinner entrées are served with house salad or soup of the day, selected seasonal vegetables and your choice of chef's mashed potatoes of the day, creamy au gratin, jumbo baked potato, waffle fries or long grain and wild rice ☞

☀ APRICOT GINGER GLAZED SALMON

Charbroiled boneless fresh Atlantic salmon ~ \$23

JUMBO GRILLED SHRIMP

Skewered on asparagus, grilled, steamed and brushed with garlic butter ~ \$20

## fire starters

SOUTHWEST CRAB CAKES

Blue corn crusted seasoned crab meat served with your choice of house or a chipotle remoulade ~ \$11

SPINACH ARTICHOKE BRUSCHETTA

Garlic buttered crouton with creamy spinach, artichoke, and bleu cheese ~ \$9

FRUIT & CHEESE PLATTER

Chef's selection of seasonal fruit served with a trio of cheeses and Lahvosh crackers ~ \$12

## the sower's bounty

SOUP INSPIRATION OF THE DAY

Please ask us about today's daily feature ~ \$5

FRENCH ONION SOUP

Caramelized onions and garlic finished with beef stock, toasted crouton, topped with melted gruyère cheese ~ \$7

☀ ASIAN PEAR SALAD

Candied pecans, bleu cheese crumbles and sliced Asian pears on a bed of spinach with a ginger pear vinaigrette ~ \$9

AUSTRALIAN LOBSTER TAIL

8-10 oz, grilled, steamed lobster tail served with lemon & drawn butter ~ \$38

CATCH OF THE DAY

Our chef selects fish & seafood to specially tempt your palate. Various preparation methods make these entrées a culinary treat ~ market price

## netted blessings



## open flames

### How would You Like Your Steak?

Bleu: Cold Red Center ☉ Rare: Cool Red Center ☉ Medium Rare: Warm Red Center  
Medium: Pink Throughout ☉ Medium Well: Slightly Pink ☉ Well: No Pink, Cooked Through

☞ Storytellers' Steaks are all choice cuts grilled to your preference ☞

10 OZ. APPLEWOOD BACON WRAPPED FILET MIGNON

Taken from the smaller end of the tenderloin, this is our tenderest cut, wrapped in applewood-smoked bacon ~ \$31

6 OZ. APPLEWOOD BACON WRAPPED PETITE FILET MIGNON

Petite Filet, bacon wrapped – a smaller version of our famous filet ~ \$25

6 OZ. PETITE FILET MIGNON & SHRIMP

Bacon wrapped petite filet & 3 orange ginger glazed, grilled shrimp, skewered on asparagus ~ \$30

☀ 18 OZ. PORTERHOUSE STEAK

Center cut from the tenderloin and top loin; the best of both worlds ~ \$34

RACK OF LAMB

Tender lamb grilled, roasted and accented with a cilantro mint chutney ~ \$32

☀ PROVENÇAL STUFFED CHICKEN WELLINGTON

Stuffed with cooked spinach, tomatoes & mushrooms in olive oil, all wrapped in puff pastry & baked, served with a rich mornay sauce ~ \$22

10 OZ. AMERICAN KOBE BEEF BURGER

Ground Kobe Beef grilled and served on a garlic-buttered grilled ciabatta roll with waffle fries ~ \$20  
Add firey boursin or red dragon cheese ~ \$4

☀ 12 OZ. MESQUITE-SMOKED ACHIOTE PORK CHOP

Center cut, frenched pork chop delicately marinated in Achiote, a traditional fragrant Mayan seasoning, cold-smoked and grilled to perfection ~ \$23

18 OZ. RIBEYE STEAK

Center cut Frenched bone-in ribeye, served on a sizzling platter with tumbleweed onions ~ \$33

MESQUITE-SMOKED PORK RIBS

A full rack of tender pork ribs, slow smoked to perfection and slathered in your choice of sweet prickly pear, chipotle or tequila java BBQ sauces ~ \$25

14 OZ. NEW YORK SIRLOIN STEAK

A flavorful bone-less sirloin, cut from the most tender section of short loin ~ \$30

## hidden gems

☀ LOBSTER RAVIOLI

Tender lobster meat encased in pasta & topped with a creole alfredo sauce ~ \$24

CHEF'S SPECIAL OF THE DAY

Our chef's inspiration of the day. A variety of preparation techniques make these dishes especially delightful ~ market price

YOUR CHOICE & LOBSTER TAIL

Choose any entrée & add a lobster tail, served with lemon & drawn butter ~ \$62