

Little Beans

Up to 12 years old
Served with French Fries, Pickle,
Drink and Cookie. \$7.47

Grilled Flat Bread Pizza

Angus Burger

Grilled Cheese Sandwich

Chicken Fingers

Macaroni & Cheese

Drinks

Free Refills with Meal \$1.75

Dr. Pepper, Coke, Diet Coke, Coke Zero,
Root Beer, Sprite or Lemonade
Iced Brew or Iced Tea
Coffee or Hot Tea

Specialty Drinks

ESPRESSO

Our espresso blend perfectly extracted to produce
a thick cr ma, pleasant aroma and full body. \$2.50

LATTE OR ICED LATTE

Our great espresso is mixed with smooth and rich
milk froth and a cap of foam. \$3.50

MOCHA OR ICED MOCHA

Our great espresso is mixed with Ghirardelli
chocolate, smooth and rich milk froth and a cap
of foam. \$3.75

CHAI OR ICED CHAI

A perfect balance of Oregon Chai and fresh milk
steamed to perfection. \$3.25

Homemade Desserts

Baklava \$ 3.25

Rich, sweet pastry made
of layers of phyllo dough
filled with chopped nuts
and honey.



Hot Fudge Brownie \$ 3.50

A piece of homemade fudge brownie
topped with ice cream.

Triple Chocolate Cake \$ 4.25

Carrot Cake \$ 4.25

Chocolate Cheesecake \$4.95

Mini Cheesecake (perfect size) 2.95

Entr es

Your choice of house salad
or a cup of homemade soup
with entr e.

Chicken Kabob

Thick strips of juicy marinated grilled boneless
chicken breast, served with grilled tomato and
imported Basmati rice. \$12.47

Kofta Kabob

Two grilled strips of Moroccan style ground
lean beef, served with grilled tomato and
imported Basmati rice. \$12.47

House Special

Combination of juicy skewers of kofta kabob
and chicken kabob, served with grilled tomato
and imported Basmati rice. \$16.47

Vegetable Lasagna

Layered with roasted zucchini, yellow squash,
portabella mushrooms, ricotta and
mozzarella cheese with our homemade
marinara sauce. \$12.47

Chicken Parmigiano

Herb and panko crusted chicken cutlet.

Topped with marinara sauce.

Accompanied by angel hair pasta. \$12.47

Spaghetti and Meatballs

Oven cooked meatballs and Italian sausage
with marinara sauce. Over pasta. \$11.47

Beef Tips

Slow cooked beef sirloin tips with mushrooms
and onions, served with roasted garlic
potato. \$12.47

Chopped Sirloin Steak

12oz Angus ground beef grilled to your taste,
Topped with caramelized onions and saut ed
mushrooms served with French fries. \$11.47

Pork Chops

Thick, juicy center cut chop seasoned and
grilled perfectly. Garnished with haystack
onions. Served with baked potato \$14.47

Grilled NY Strip

Hand cut, house seasoned strip grilled and
cooked to your taste. Garnished with haystack
onions. Served with baked potato. \$16.47

Rib Eye Steak

Hand cut rib eye, rubbed with a Cajun
seasoning and seared on cast iron, topped
with crusted blue cheese. Served with our
roasted garlic potato. \$18.47

Barbecue Glazed Chicken

Tender boneless chicken breast brushed with
our smoky sweet BBQ sauce, served with
French Fries. \$12.47

Atlantic Salmon Filet

Grilled or broiled to your taste. Accompanied
with a sauce of white wine and lemon butter.

Served with baked potato. \$16.47

Mediterranean Trout

Fresh filet of trout marinated and grilled
perfectly. Topped with a sauce of capers,
and lemon butter served with
sabzi (dill) rice. \$15.47

Burgers & Sandwiches

Served with French Fries or Onion Rings

Angus Burger

Our Angus burger grilled perfectly to your taste served with lettuce, tomatoes and red onions on a fresh baked roll. **\$8.47**

Voyager

Our house barbeque Angus burger charbroiled with bacon and cheddar served with lettuce, tomatoes and red onions. **\$9.47**

Glider

Chef's special mixture of spices, beans and salsa made to a delicious veggie burger topped with melted Swiss cheese, served with spring greens, tomatoes and red onions. **\$9.47**

747

8oz Angus burger grilled to your taste, served over seasoned fries. Topped with sautéed Italian sausage, onions and peppers loaded with melted cheese. **\$10.47**

Luna Liquid

Fresh mozzarella and sliced tomatoes with fresh basil leaves, perfectly grilled on a Panini. **\$8.47**

Beef Fajitas Panini

Sautéed beef steak, peppers, onions and chopped cilantro with Ancho and Chipotle sauce perfectly grilled on a Panini. **\$9.47**

Jumbo Jet

Our famous beef Brisket thinly sliced with caramelized onions, melted cheddar cheese and roasted garlic mayo on a fresh sub roll. **\$9.47**

Reuben

Slow roasted corn beef, sauerkraut and Thousand Island dressing, topped with melted Swiss cheese on grilled rye. **\$9.47**

Friday Only

Fresh Broiled Haddock Filet

Fresh filet of haddock broiled with our Chef's Special Seasoning with dill coleslaw and choice of homemade Mac and Cheese, baked potato or French Fries. **\$12.47**

Bass Ale Beer Batter Haddock

Generous piece of crispy deep fried Haddock served with dill coleslaw and choice of homemade Mac and Cheese, baked potato or French Fries. **\$12.47**

Sides

French Fries or Onion Rings **\$2.25**

Cup of Soup or House Salad **\$2.25**

Tabouli or Macaroni & Cheese **\$2.50**

Basmati Rice or Baked Potato **2.25**

Shirazi Salad

Chopped tomatoes, onions, cucumber, and parsley in a fresh seasoned lime juice. **\$2.95**

Must O' Kheiar

Yogurt and chopped cucumber with mint. **\$2.95**

Choice of Dressing

Italian, Ranch, Honey Mustard, Balsamic Vinegar (lite), Blue Cheese or Crumbly Blue Cheese

BOTTLED BEERS

Miller Lite **\$3.00**

Peroni (Italian) **\$3.50**

Corona (Mexican) **\$3.50**

Corona Light **\$3.50**

Yuengling Lager **\$4.00**

Guinness Stout (Irish) **\$4.47**

Samuel Adams Lager **\$4.00**

Wine List

CITRA PINOT GRIGIO

(ITALY)

Delicate and pleasing aromas in a dry, light and crisp wine.

\$5.47 GLASS / \$18 BOTTLE

SALMON RUN CHARDONNAY

(NEW YORK)

Decadent layers of butter, cream, bright citrus and vanilla melt into a balance of oak and subtle spice.

In other words: Sinful.

\$5.47 GLASS / \$18 BOTTLE

KIM CRAWFORD

(NEW ZEALAND)

Tropical fruit overtone with passion fruit and citrus flavors.

\$7.95 GLASS / \$38 BOTTLE

DOMAINE WEINBACK PINOT BLANC

(FRANCE)

Light and delicate citrus nose with flowers. Fruity (apple), mineral, good balance.

\$7.95 GLASS / \$38 BOTTLE

SALMON RUN RIESLING

(NEW YORK)

Excellent acidity and bright flavor of honeysuckle, pear and apple.

\$7.47 GLASS / \$25 BOTTLE

[YELLOW TAIL] CABERNET SAUVIGNON

(AUSTRALIA)

Supple, rich with fruit and tannins that give a nice finish.

\$6.47 GLASS / \$21 BOTTLE

FRANCIS FORD COPPOLA

(CALIFORNIA)

Aromas of raspberry, cherries and cloves with flavors of boysenberry pie, plums cherry and mocha.

\$7.47 GLASS / \$25 BOTTLE

ROBERT MONDAVI MERLOT

(CALIFORNIA)

Unfolds in velvety layers of berry, plum and spice, with a supple texture, well rounded tannins and bright acidity.

\$7.47 GLASS / \$25 BOTTLE

ROBERT MONDAVI ZINFANDEL

(CALIFORNIA)

Vibrant layers of berry, plum, violet and spice with soft oak nuances from barrel aging.

\$7.47 GLASS / \$25 BOTTLE

HAZLITT RED CAT OR WHITE CAT

(NEW YORK)

SWEET AND FRUITY WINE WITH A GREAT AROMA.

\$5.47 GLASS / \$18 BOTTLE

747 Appetizer

Your choice just \$7.47

Hummus

Rich and smooth mixture of chickpeas, tahini, fresh garlic, lemon, fresh parsley, olive oil and our special seasoning served with warm pita bread.

Artichoke Spinach Dip

Our famous artichoke and spinach dip, served with crispy tortito chips.

The Best Boneless Buffalo Wings

Half dozen boneless chicken wings, smothered in our special house sauce, served with sticks of celery and blue cheese dressing.

The Best Buffalo Wings

A dozen chicken wings, smothered in our special house sauce, served with sticks of celery and blue cheese dressing.

***Your choice of wing sauce:
BBQ, Buffalo, Jalapeno, Teriyaki***

Atlantis

A perfect combination of seven delicious buffalo wings, four mozzarella sticks and seven onion rings. **\$9.47**

Coasting

Falafel Delight

A tasty combination of our fresh homemade tabouli, falafel and hummus topped with feta cheese and served with warm pita bread. **\$11.47**

Gyro Salad

Our famous Beef or Chicken Gyro, served on a bed of crispy lettuce, chunks of tomato and cucumber topped with olives and feta cheese. **\$11.47**

Shuttle Discovery

Our special marinated grilled boneless chicken Kabob, served on a bed of crispy lettuce, chunks of tomato and cucumber topped with fresh apples and walnut halves. **\$11.47**

Rainbow

Iceberg lettuce, carrots, cucumbers, red onions and tomatoes, topped with oven roasted ham, turkey, hard-boiled eggs and grated cheese. **11.47**

Flying Solo

A bowl of homemade soup with a fresh garden house salad, topped with feta cheese and served with baguette. **\$9.47**

Menu



***The Best
Wings In Town***

*Catering Available
Ask For Details*

Reservations Encouraged