



APPETIZERS



DRY RIBS

In-house marinated slow roasted ribs, deep fried and dusted with lemon pepper \$18

POT STICKERS

Steamed and pan-fried pork and vegetable stuffed dumplings served with ponzu sauce \$17

TEQUILA LIME CHICKEN SKEWERS

Zesty chicken skewers marinated in tequila, lime and herbs with chipotle aioli \$16

COCONUT SHRIMP

Coconut crusted shrimp served with sweet chili sauce \$18

SPRING ROLLS

Sautéed cabbage, carrots, onions, potato, wrapped and deep fried, served with sweet chili sauce \$17

CRAB SHRIMP STUFFED MUSHROOM

Mushroom caps filled with crab meat, shrimp, garlic, herbs and cream cheese baked to golden brown \$18

FRIED CALAMARI

Fried calamari rings served with zesty garlic lemon aioli \$18



SOUP ~ SALADS



Salad served with warm focaccia bread and garlic dipping oil crafted in-house

SOUP DE JOUR

Chef's daily creation \$8

FRENCH ONION SOUP

Baked, brown buttered, caramelized onions topped with in-house croutons and Swiss cheese \$11

COBB SALAD

Grilled chicken breast, romaine lettuce, bacon, hard boiled egg, avocado, mixed cheese, side creamy yogurt dressing \$24

CAESAR SALAD

*Romaine lettuce, bacon bits, shaved parmesan cheese, house-made herbed croutons tossed in Caesar dressing \$18
Add grilled or breaded chicken \$6*

GREEK SALMON SALAD

Grilled 5oz salmon fillet, romaine lettuce, tomatoes, cucumbers, onions, kalamata olives, feta cheese, tangy lemon herb vinaigrette \$24

BEEF & SMOKED PEACH SALAD

Grilled beef, lettuce, bacon, roasted cashew, smoked peach tossed with maple Dijon dressing \$22

THAI CHICKEN MANGO SALAD

Grilled chicken, julienne mango, crisp mixed vegetables, rice noodles tossed in a tangy peanut dressing, topped with roasted peanuts \$24



MAINS

NEW YORK STEAK

AAA New York steak grilled to preference topped with sautéed mushrooms and onions, served with roasted potatoes and seasonal vegetables

12 oz \$41 8 oz \$34

VEAL CUTLET

A guest favorite ~ hand-breaded seasoned veal, pan-fried to golden brown and topped with gravy. Served with garlic mashed potatoes and seasonal vegetables

2 piece \$29 1 piece \$24

HAMBURGER STEAK

Grilled and-made patty, topped with mushrooms, onions and gravy, served with garlic mashed potatoes and seasonal vegetables

10 oz \$26 6 oz \$22

PARMESAN CRUSTED SALMON

Oven-baked salmon fillet crusted with crispy Parmesan and herbs, served with passion fruit and apple beurre blanc, mushroom risotto and seasonal vegetables

\$29

CRAB AND SHRIMP THERMIDOR

Sautéed mushrooms, onions, garlic, crab and shrimp tossed in lobster velouté topped with parmesan cheese and baked. Served with jasmine rice and seasonal vegetables

\$31

LEMON GARLIC ROASTED CHICKEN

Chicken supreme seasoned with garlic, lemon zest, fresh herbs, served with garlic mashed potatoes and seasonal vegetables

\$29

CHICKEN PARMIGIANA

Tender chicken breast breaded and lightly pan fried, topped with tomato sauce and mozzarella cheese served with spaghetti pasta tossed in tomato sauce and seasonal vegetables

\$28

FISH AND CHIPS

Rafter R red ale battered basa fillet, fried until perfectly crisp, served with fries, coleslaw, seasonal vegetables and a side of tartar sauce

2 piece \$24 1 piece \$19

BEEF DIP

Slow-roasted, thinly sliced beef topped with mozzarella cheese, served on toasted panini bread with a side of beef au jus

\$21

CYPRESS BURGER

6oz patty topped with bacon and cheddar cheese lettuce, tomato and pickles on a toasted bun

\$21



PASTA

Served with focaccia bread and in-house garlic dipping oil

LEMON SHRIMP LINGUINE

Linguine pasta tossed with shrimp, garlic and lemon zest in a light tangy lemon sauce garnished with Parmesan cheese \$26

SEAFOOD FETTUCINE

Sautéed shrimp, salmon, mushroom, peppers, onions, garlic tossed in a white wine lobster velouté and fettuccine pasta \$28

CHICKEN ALFREDO

Julienne chicken breast, sautéed with mushrooms, onions and garlic, blended with in-house white wine sauce and tossed with fettuccine pasta \$24

SPAGHETTI AND MEATBALLS

Spaghetti pasta tossed in a tomato sauce simmered with home made meatballs \$22

SUN-DRIED TOMATO AND CHICKEN LINGUINE

Tender julienne chicken breast with sun-dried tomatoes and fresh spinach tossed in a creamy garlic Parmesan sauce \$24



ASIAN CORNER

KUNG PAO CHICKEN

A Szechwan-inspired sweet and spicy dish of chicken, peanuts and vegetables, finished with chili flakes, served on jasmine rice \$24

MONGOLIAN BEEF

Marinated, thinly sliced beef, sautéed in peppers, chili flakes, onions and broccoli. Served with oriental noodles tossed in Thai stir fry sauce \$24

GARLIC SHRIMP STIR FRY

Shrimp sautéed with onions, bell peppers broccoli in a savory garlic sauce and served over jasmine rice \$24

THAI CHICKEN STIR FRY

Julienne chicken breast sautéed in garlic, onions, peppers, mushrooms, carrots and cabbage with udon noodles tossed in Thai stir fry sauce \$23
Vegetarian option sweet and sour sauce \$23

BUTTER CHICKEN

Baked, marinated chicken finished with butter and creamy tomato sauce, served with rice and naan bread \$24