



APPETIZERS



CHICKEN WINGS

Breaded or naked wings with choice of BBQ, Lemon Pepper, Honey Garlic, Honey Hot, Teriyaki, Salt and Pepper, Mild Buffalo or Sweet Chili Heat \$19

DRY RIBS

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

CALAMARI

Fried calamari rings with zesty garlic aioli \$18

COCONUT SHRIMP

Coconut crusted shrimp with sweet chili sauce \$18

CRAB SHRIMP STUFFED MUSHROOM

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

SPRING ROLLS

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

POT STICKERS

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



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 house-made croutons and Mozzarella 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*

THAI CHICKEN MANGO SALAD

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

GREEK SALMON SALAD

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



MAINS

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

PAN SEARED SALMON

Pan-seared salmon fillet marinated with lemon pepper. Served with rice and apple beurre blanc 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

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

LEMON GARLIC ROASTED CHICKEN

Chicken supreme seasoned with garlic, lemon zest, fresh herbs, served with garlic mashed potatoes and seasonal vegetables \$29

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

CHICKEN ALFREDO

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

SEAFOOD FETTUCINE

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

SPAGHETTI AND MEATBALLS

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



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

BUTTER CHICKEN

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