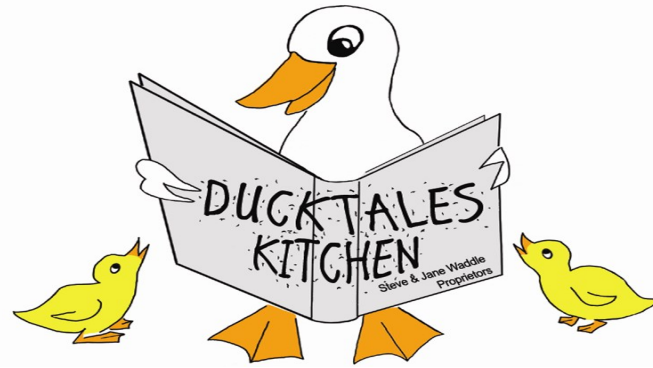


Pasta Entrees

“DuckTales” Homemade Macaroni & Cheese	13.50
Creamy Blend of 3 Cheese’s with Diced Ham Topped with Parmesan Cheese and Bread Crumbs	
Fettuccine Alfredo*	11.50
A Rich Cream Sauce Topped with Fresh Grated Parmesan Cheese—add Chicken 13.50 , Shrimp or Salmon 15.50	
Pasta Prima Vera*	11.50
Seasonal Vegetables Tossed with White Wine and Garlic add Chicken 13.50 , Shrimp or Salmon 15.50	
Greek Pasta	11.50
Artichoke & Feta Cheese Ravioli with Kalamata Olives, Red Onions & Sun Dried Tomatoes in a Pesto Wine Sauce	
Cheese Tortellini	12.50
with Grilled Chicken, Mushrooms, Tomatoes & Green Onions in a Rosemary Cream Sauce	
Bolognese	12.50
Rich Italian Meat Sauce over Fettuccini	
DuckTales “Southwest” Pasta	13.50
Penne Pasta with Southwest Grilled Chicken, Tomatoes, Black Olives & Black Beans in a Cheddar Chipotle Cream Sauce	

Beverages

Soft Drinks	2.25	Milk	Lg 2.25	Sm 1.75
Pepsi, Diet Pepsi, Serra Mist,		Juice	Lg 3.25	Sm 2.25
Dr. Pepper & Root Beer				
Coffee	2.25	“Real” Milk Shakes		
Iced or Hot Tea	2.25	Old Fashioned & Hand Made		
Lemonade	2.25			
Arnold Palmer	2.75		5.25	



“Ducky Munchies”

Spinach Artichoke Dip	8.50
served with Fresh Tortilla Chips	
Shrimp Cocktail	7.50
A Shrimp Rimmed Glass Filled with Chopped Lettuce and Topped with Our Own Cocktail Sauce	
Black Bean Dip	7.50
Served with Fresh Tortilla Chips	
“DuckTales” Snack Nachos	
choice of Taco Beef	6.50
or Fajita Chicken	7.50
Tortilla Chips and Pepper Jack Cheese Melted Together then Topped with Black Beans, Onions, Tomatoes, Black Olives, Jalapenos, Guacamole, Sour Cream and Salsa	
Dungeness Crab Cakes	10.50
With a Sun Dried Tomato Aioli	
Sriracha Chicken Bites	6.50
Boneless Srirach Battered Chicken Bites with DuckTales Cucumber Sour Cream	

Hours of Operation

Monday 11 AM to 8 PM
 Tuesday thru Thursday 7AM to 8 PM
 Friday 7 AM to 8:30 PM—Saturday 9 AM to 8 PM

Dinner Entrees

Served Daily from 4 PM to Close

Featuring “DuckTales Mashers” Flavored with Scallions and a Hint of Horseradish or a Bistro Blend Rice Medley. Includes Fresh Veggies, Soup of the Day or House Salad

Chicken Cordon Bleu	15.50
With Bleu Morney Sauce	
Fresh “Wild Caught” Salmon*	18.50
Pan Seared with a Lemon Caper Dill Sauce	
Char Grilled Rib-Eye Steak*	18.50
10 oz “Hand Cut” Rib-Eye Topped with Sautéed Mushrooms and Béarnaise Sauce	
“French Cut” Pork Chop	17.50
Topped with Cabernet Demi Glaze, Caramelized Onions & Dried Cherries—Finished with a Balsamic Reduction	
Steve’s Homemade Meatloaf	15.50
With a Sun Dried Tomato Aioli	
Country Fried Steak	14.50
with Homemade Brown Gravy and DuckTales Mashers	

Fresh “Homemade” Desserts

Made Fresh Daily!

For Current Selections

Ask Your Server

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food

borne illness

Split Order \$2.00