emporium SPECIALS

ALL-DAY-ALL AMERICAN BREAKFAST

Two Fresh Farm Eggs, Any Style,
Two Buttermilk Pancakes, Two Sausage Links
or Two Strips of Bacon,
Accompanied with Shredded Hash Browns,
Served with Toast and a Choice of Coffee or Tea 12.95

CHEF'S SPECIAL

Personally Hand Crafted, Includes Appetizer, Soup, Salad, Entrée, Homemade Rolls and Dessert Lunch 14.95 Dinner 19.95



weekend SPECIALS

With Your Choice of House Salad or Soup of the Day

AMERICAN BBQ PLATTER

(Friday and Saturday, Lunch and Dinner)
Hickory Smoked and Slowly Cooked Half Rack of
Ribs with Your Choice of BBQ Brisket or BBQ Pulled Pork,
Served with Truffle Mac and Cheese, Corn on the Cob,
BBQ Ranch Beans and Cheesy Garlic Texas Toast 29.50

PRIME RIB SPECIALS

(Friday to Sunday, Dinner)
Slow Roasted Tender Prime Rib
Includes Au Jus and Cream Horseradish

Choice of Two Sides: Mashed Potatoes, Baked Potato, French Fries, Onion Rings, Rice, Vegetable of the Day, Creamed Spinach, Grilled Corn on the Cob or Sautéed Mushrooms and Onions

The Tokyo Cut 8 oz 30.00The New Sanno Cut 12 oz 36.00The King Cut 16 oz 42.00



A 15% gratuity will be added to parties of 6 and above



NACHOS &

Large Serving of Homemade Corn Tortilla Chips, Topped with Melted Cheese Sauce, Ground Beef, Diced Tomatoes, Onions, Bell Peppers, Sliced Jalapeños, Served with Sour Cream. Guacamole and Pico de Gallo Recommended for Two Full 14.50 Half 8.50

MOZZARELLA STICKS

House-Made and Golden Brown, Served with Marinara or Ranch 9.50

BEER BATTERED ONION RINGS

Flavorful and Crispy Onion Rings Infused with Honey, Paprika and Lager Beer, Served with Creamy Dill Dip 6.95

WINGS (S)

Fresh Chicken Wings Tossed with Your Choice of Classic Buffalo, Maple Garlic, Jack Daniel's BBQ, Nashville Hot, Sweet Chili, Lemon Pepper or Served Naked 13.50

FRENCH ONION SOUP S

Caramelized Onions, Simmered in Rich Broth with Sherry Wine, Covered with Melted Layer Swiss Cheese 5.95

LUMPIA

Crispy Southeast Asian Style Egg Rolls, Filled with Ground Pork, Cabbage, Carrots and Green Onions, Served with Sweet Cilantro Chili Sauce 8.50

FLAUTAS DE CERDO

Slowly Cooked Pork Taguitos with Salsa Verde and Sour Cream 10.95



endless SOUP & GARDEN BAR

Enjoy Our Homemade Soup and A Healthy Array of Fresh Greens, Salads, Light Bites, A Variety of Toppings and House-Made Dressings, Served with Refreshing Detox Waters Adult 12.95 Child 6.95 (6-12)



specialty SALADS

CLASSIC CAESAR 🕸

Fresh Romaine Lettuce, Tossed with Our Caesar Dressing, Garnished with Garlic Croutons and Grated Parmesan 8.95 Add Chicken 5.00 / Salmon 7.95 / Steak 8.95 / Shrimp 6.00

THE COBB

Fresh Lettuce Decorated with Grilled Chicken Breast, Crisp Bacon Bits, Avocado, Cheddar, Hard Boiled Eggs, Black Olives, Tomatoes and Crumbled Blue Cheese with Our Honey Mustard Dressing 15.50

GREEK SALAD

Calamata Olives, Greek Peppers, Artichokes, Feta, Cucumbers, Tomatoes, Red Onions and Mixed Greens with Greek Dressing 14.95

FUJI APPLE

House Smoked Chicken Breast Tossed with an Assortment of Fresh Shredded Lettuce, Diced Tomatoes, Onions, Fuji Apples, Candied Pecans, Apple Chips and Blue Cheese, Served with Apple Vinaigrette 14.95

SOUTHWEST SALAD

Shredded Tortilla, Street Corn, Cilantro, Tomatoes, Guacamole, Jack Cheese with Fresh Mixed Greens, Black Beans with Chipotle Ranch 9.95 Add Chicken 5.00 / Salmon 7.95 / Steak 8.95 / Shrimp 6.00



Served with Lettuce, Tomato, Onions, French Fries and a Pickle Spear

ARTISAN BREAD

Homemade Bun, Grilled Rye or Soft Brioche

SAUCES

8.95

13.⁹⁵

8.95

Chipotle Ranch, BBQ, Sweet Chili, Honey Mustard Aioli or Sanno Sauce

PROTEINS

Half Pound Ground Black Angus **One Pounder Ground Black Angus** Impossible™ Meat made from plants \

CHEESES

American, Swiss, Provolone, Monterey Jack, Cheddar, Pepper Jack, Mozzarella or Blue Cheese

TOPPINGS

Grilled Onions, Grilled Peppers, Sautéed Mushrooms, 1.25 or Grilled Pineapple

195 Bacon Strips, Avocado Slices, Fried Egg

1.25 SIDES 1 00 Sweet Potato Fries, Onion Rings, Coleslaw

V - Vegetarian

Served with Lettuce, Tomato, Onions, Fries and a Pickle Spear



SMASHED BURGER

Two 4 oz Black Angus Patties with Sanno Sauce, Your Choice of Cheese, Served on Homemade Bun 10.95



MONSTER BURGER

Double Stacked with 8 oz Black Angus Patties and 6 oz Slices of Roasted Prime Rib, Melted American Cheese. Honey Mustard Aioli and Au Jus. Served on Homemade Sesame Bun 17.95



CHIPOTLE SMOKEHOUSE BURGER





LONGANISA BURGER

One 8 oz Sweet and Savory Pork Sausage Patty on Buttery Pandesal, Served with Sweet Chili Aioli 12.95

SANDWICHES

Served with Homemade Bun or Bread, French Fries and a Pickle Spear

TEXAS BBO BRISKET

1/2 Pound Texas Beef Brisket, House Smoked and Slowly Cooked, Onion Rings, Pepper Jack, BBQ Aioli, Served on Soft Brioche 12.95

GREEK GYROS

Thinly Sliced Greek Lamb and Beef, Layered with Shredded Lettuce, Diced Tomatoes, Sliced Onions and Tzatziki inside Warm Pita Bread 12.95

CLUBHOUSE

Roasted Turkey Breast, Crispy Bacon, Lettuce, Tomatoes, Mayo and Toasted Bread 9.95

CHICKEN SANDWICH

Country Fried or Char-Grilled, with a Choice of Sanno Sauce, Nashville Hot, Buffalo or BBO on a Toasted Homemade Bun 12.95



285TE

With Your Choice of House Salad or Soup of the Day

CHICKEN PORCINI ALFREDO

Linguine Tossed with Creamy Parmesan, Grilled Chicken Breast with Porcini Mushrooms 15.95

CLASSIC SPAGHETTI AND MEATBALLS

Spaghetti Tossed with Rich Marinara with Meatballs 12.95

PASTA PESCATORE

Linguine, Shrimp, Scallops and Mussels, Tossed with Homemade Marinara 19.95

HOMEMADE LASAGNA &

Homemade Pasta Layered with Seasoned Ground Beef and Italian Sausage, Assorted Cheese with Rich Marinara, Slowly Baked 12.95

SHRIMP SCAMPI

Traditional Tuscan Dish of Angel Hair Pasta Served with Shrimp in Garlic Lemon Butter Sauce 15.95

taste of JAPAN

HIYASHI CHUKA

Summertime Favorite, Assorted Vegetables, Toppings and Cold Sweet Soy Vinegar Broth over Chilled Ramen Noodles 11.95

CHASHU PORK RAMEN

Shoyu Broth Ramen with Homemade Chashu Pork and a Soy Sauce Egg 11.95

Served with Nimono Vegetables, Oshinko and Miso Soup

KATSU CURRY

Beloved Japanese Soul Food is Back and Upgraded! Crispy Panko Crusted Pork Loin or Chicken on a Bed of Curry and Steamed Rice 15.95

GYU-DON SET

Thinly Sliced USDA Choice Striploin and Sautéed Onions Simmered in Sweet Soy Broth over Steamed Rice 14.95





taste of the

With Your Choice of House Salad or Soup of the Day

INASAL CHICKEN PLATE

Filipino Style BBQ Chicken, Served with Vegetables and Steamed Rice 15.95

BRAISED PORK BAO SANDWICH

Southeast Asian Style Braised Pork Belly on Homemade Steamed Baos Served with Mixed Greens 12.95

CRISPY PORK BELLY

Expertly Marinated and Roasted Pork Belly, Served with Filipino Sawsawan Dip, Vegetables and Steamed Rice 17.95



With Your Choice of House Salad or Soup of the Day

BAJA FISH TACOS

Battered White Fish, Fried or Grilled with Pico De Gallo, Marinated Cabbage, Chipotle Mayo, Choice of Warm Corn or Flour Tortillas 14.95

BIRRIA TACOS

Marinated Braised Beef, Served with Pickled Onions, Cilantro, Avocado Crema, Lime, Choice of Warm Corn or Flour Tortillas 14.95

ASADA TACOS (Beef or Chicken)

Asada Marinated Beef or Chicken, Served with Pickled Onions, Avocado Crema, Pico de Gallo, Cilantro, Lime, Choice of Warm Corn or Flour Tortillas 14.50

ENCHILADAS

Cheesy Tortillas Filled with Savory Sauce, Served with Mexican Rice and Street Corn 6.95 Add Chicken 5.00/Beef 8.95/Vegan 6.00







With Your Choice of House Salad or Soup of the Day

MISO SALMON &

Miso Marinated Salmon Fillet, Oven Roasted with Soy Butter, Served with Steamed Rice and Daily Vegetables 19.95

SEARED AHI TUNA

Wild Caught, Served with Bright Chimichurri, Fresh Basil Pesto, Wild Rice and Daily Vegetables 15.95

FISH AND CHIPS

Beer Battered White Fish and French Fries, Served with Tartar Sauce or Malt Vinegar 14.95

from the

With Your Choice of House Salad or Soup of the Day

CHICKEN & WAFFLES

Crispy Chicken on a Belgian Waffle and topped with Maple Cream 13.50

COUNTRY FRIED CHICKEN S

Southern Style Crispy Deep Fried Chicken, Served with Creamy Mashed Potatoes and Gravy, Homemade Coleslaw and Daily Vegetables, Choice of Classic, Nashville, Lemon Pepper or General Tso 14.95

BBQ RIBS







With Your Choice of House Salad or Soup of the Day

Choice of Two Sides: Mashed Potatoes, Baked Potato, French Fries, Onion Rings, Rice, Vegetable of the Day, Creamed Spinach, Grilled Corn on the Cob or Sautéed Mushrooms and Onions

Choice of Sauce: Madeira, Demi-Glaze, Garlic Herb Butter or Mustard Sauce

NEW YORK STRIP STEAK

12 oz USDA Choice NY Steak 42.95

FILET MIGNON

8 oz USDA Choice Filet Mignon 39.95

FLAT IRON STEAK

6 oz USDA Choice Flat Iron Steak 23.50

THE COWBOY STEAK 🎩

16 oz American Angus Ribeye,

Smoked and Seasoned with Nashville Steak Rub 46.95







FAVORITES

With a Choice of Milk, Juice or Soft Drink 4.95

SPAGHETTI

with Meatballs in a Rich Tomato Sauce

MACARONI AND CHEESE

HAMBURGER or CHEESEBURGER

Served with French Fries

CHICKEN TENDERS

Served with French Fries

FISH AND CHIPS BASKET

Crispy Fried White Fish and French Fries with Tartar

KIDS PIZZA

7" Pizza with Homemade Tomato Sauce and Mozzarella Cheese

IMPOSSIBLE NUGGETS **V**^{*}

Served with French Fries

GRILLED SPECIALTIES

With Your Choice of 2 Sides and Choice of Milk, Juice or Soft Drink 9.95

SALMON

Grilled Salmon Fillet

CHICKEN

Grilled Chicken Breast

STEAK

Grilled Steak Sirloin

SIDES 1

STEAMED RICE

FRENCH FRIES

MASHED POTATOES

GARDEN SALAD

FRESH VEGETABLE OF THE DAY

CARROT STICKS WITH RANCH DIP

DESSERTS

BANANA SPLIT 3.00

HOMEMADE ICE CREAM OR SORBET 1.50

MILK SHAKES 2.25

Chocolate, Vanilla or Strawberry