

Dinner Menu

Appetizers

For your health we use Fry-On a blend of Corn and Canola Vegetable oil.
Fry-On is low in Saturated Fats and has Zero Cholesterol.

Potato Skins Bacon, Cheese, Green Onions served with Sour Cream. 6.75

Chicken Strips Tender strips of chicken served with Ranch Dressing. 7.50

Bruschetta Topped with Tomatoes, Onions, Garlic and Parsley. 5.25

Sweet Potato Fries Crisp on the outside tender & sweet on the inside. 4.75

Hot Wings Spicy BBQ Wings served with Honey Mustard. 6.75

Onion Rings 3.75

French Fries 2.75

Combo Platter Your choice of any three items above. 11.75

Steamed Clams With A Lemon Garlic Wine Butter Sauce. 9.95

Prawn Cocktail 5 Tiger Prawns and Bay Shrimp in our special Cocktail Sauce. 8.75

Calamari Egg Battered, Sautéed in Butter & Garlic. 8.75

Ciabatta Bread 3.50

New Grilled Artichoke Served with spicy mayo. 6.95
[Try it you will love it!](#)

Fresh Salads

Served with Sourdough Happy Toast and your choice of dressings: Ranch, 1000 Island, Bleu Cheese, or Italian (Ask for dry Bleu Cheese only .50)

Chicken Caesar Salad Chicken, Eggs, Croutons and Parmesan Cheese on a bed of Romaine Lettuce. 7.95

Hot Steak Salad Rib Eye Steak with Tomato, Red Onion, Eggs, Olives and Cucumbers. Served with A Warm Creamy Dressing. 13.75

Dinner Salad Lettuce, Cucumbers, Tomato, Red Onion served with a Ciabatta Roll 5.25

Shrimp Louie Salad Bay Shrimp, Eggs, Tomato and Red Onion. 8.95

Charbroiled Chicken Salad Charred Chicken Breast with Tomato, Avocado, Artichoke Hearts, Red Onion. 7.95

Desserts

Ask about Sally's Tasty Treats.
Cheesecake 7.95 Ice Cream 4.95

Early Bird Dinners

Before 6 pm \$2.00 off any entrée.

15% Gratuity For Parties Of 6 Or More Will Be Added

Dinner Menu

Entrees

All of our Entrees are served with Soup or Salad fresh vegetables, your choice of a Baked Potato or Rice Pilaf and Ciabatta Bread

Beef Brochettes Marinated Filet Mignon Tips with Bell Peppers, Mushrooms and Onions. We suggest Rice Pilaf with this Entrée. 15.25

Fibber's Rib Eye Steak Sandwich Charred to order and served open faced on Sourdough Happy Toast. 13.75

Salisbury Steak Ground Sirloin topped with Grilled Mushrooms and Onions. 9.75

Roasted Tenderloin Pork Chop Tender Pork Chop roasted then glazed and served with mashed potatoes. 15.95

Calamari Lightly battered then sautéed and topped with Lemon Caper Cream Sauce. 14.25

Corned Beef & Cabbage Served with all the trimmings. 11.95

White Roughy Lightly breaded then grilled and served with our own Tartar Sauce & Lemon Wedge. 15.95

Scampi 8 Tiger Prawns complimented with Garlic, Tomato, Mushrooms, Capers and Scallions. 15.75

Smothered Chicken Chicken Breast smothered in Alfredo Sauce with Mushrooms and Scallions. 13.75

Chicken Piccata Sautéed Chicken Breast with Capers, Mushrooms, Green Onions & Lemon Garlic Butter Sauce. 13.75

Chicken Neptune Charbroiled with Prawns and Broccoli topped with Cheese Sauce. 16.75

Chicken Cordon Bleu Chicken stuffed with Ham & Bleu Cheese, breaded and deep fried & topped with Cheese Sauce. 15.75

Prime Rib Slow Roasted in our Special Seasoning.

Regular Cut 20.75

Served On Friday & Saturdays Only

Fibber's Extra Cut 21.75

House Specialties

All of our specialties and entrees are served with soup or salad, fresh vegetables, your choice of baked potato or rice pilaf and Ciabatta Bread.

9 oz Black & Bleu Filet Rolled in Black Pepper and topped with melted Bleu Cheese. 28.00

9 oz Smothered Filet Mignon Smothered with Alfredo sauce, Mushrooms & Scallions. 29.00

9 oz Filet Mignon Thick cut and very tender. 27.00

12 oz Rib Eye With an Au Jus Glaze . 21.75

Pasta Dishes

Served with Soup or Salad & Ciabatta Bread

Portabella Ravioli With Green Onions, Mushrooms, in a Tomato Cream Sauce. 12.75
Add Chicken Breast 14.75

Fettuccini Alfredo 11.25
With Chicken 14.25

Seafood Pasta Shrimp, Clams, Cod & Crab in a Garlic Butter Wine sauce. 15.95

Garlic Chicken Pasta Diced Chicken Breast, Sun dried Tomatoes, Artichoke Hearts & Sautéed Garlic. 14.75