



»» APPETIZERS ««

Sampler Platter

Fried Mozzarella Moons, Chicken Wings, Potato Skins and Chicken Quesadilla served with Scallions Ranch, Marinara, & Spicy Buffalo Sauce | **19.95**

Chicken Wings

Jumbo Fried Chicken Wings tossed in your choice of Spicy Buffalo or Sweet BBQ Sauce | **14.95**

Chicken Quesadilla

Grilled Chicken with Fire Roasted Peppers, Guacamole, Pico de Gallo and Sour Cream | **11.75**

Potato Skins

Topped with Melted Cheddar Cheese, Bacon, Scallions and served with Scallion Ranch Dressing | **10.95**

Chicken Tenders

Fried Chicken Tenders, Tangy BBQ Sauce, Ranch Dressing Served with Fries | **13.95**

Mozzarella Moons

Breaded Mozzarella Cheese lightly fried & served with House made Marinara Sauce | **11.95**

Fried Coconut Shrimp

Deep fried Coconut Shrimps served with Lemon, Cocktail Sauce & Sweet Chili Pineapple Sauce | **12.95**

Shrimp Cocktail

Chilled Jumbo Shrimp with Zesty Cocktail Sauce & Lemon | **14.95**

»» SOUPS & SALADS ««

Add Chicken | **6.99** Shrimp | **9.99** Salmon* | 10.99 Steak* | **12.95**

Chicken Noodle Soup

Simmered Chicken with Celery, Carrots, Yellow Onions & Pasta
Cup | **4.95** Bowl | **6.95**

New England Clam Chowder

New England-Style with Plump Clams, Celery, Yellow Onions and Potatoes
Cup | **5.95** Bowl | **8.45**

Chili Pot

Lean Ground Beef slow cooked with Tomatoes, Red Kidney Beans, Garlic, Spicy Chili and topped with Cheddar Cheese and Onions
Cup | **5.95** Bowl | **8.45**

Sonoma Bleu

Mixed Baby greens, Applewood Bacon, Peppered Strawberries, Spicy Pecans, Dry Bleu Cheese & Raspberry Vinaigrette | **15.95**

House Salad

House Greens, Tomatoes, Shredded Carrots, Diced Cucumber, Sliced Red Onion & Choice of Dressing

Small | **4.45** Large | **7.95**

Cobb Salad

Iceberg Lettuce with Chicken, Smokehouse Bacon, Tomatoes, Egg, Avocado, Dry Bleu Cheese, & Choice of Dressing | **15.95**

Chef Salad

Iceberg Lettuce with Ham, Turkey, Cheddar & Swiss Cheeses, Tomatoes, Egg, Red Onions, Black Olives & Choice of Dressing | **14.95**

Classic Caesar

Romaine Hearts, Garlic Croutons, Parmesan Cheese & Creamy Caesar Dressing

Small | **6.45** Large | **9.95**

California Ranch

Mixed Baby Lettuce, Avocado, Cheddar-Jack Cheese, Black Bean & Roasted Corn Salsa, Cucumber, Red Onions, Tortilla Strips with Jalapeño Ranch Dressing | **14.95**

»» SANDWICHES ««

Accompanied with Fries - Substitute for Onion Rings | **2.95**

Valley Club

Choice of Toasted Bread with Sliced Turkey, Jack Cheese, Applewood Smoked Bacon, Shaved Lettuce, Tomato, Mayo and Avocado | **14.95**

Hot Pastrami

Hot Sliced Pastrami, Melted Swiss Cheese, Mayo, Spicy Mustard, Lettuce, Dill Pickles & Wax Peppers on a Warm Hoagie Roll | **15.95**

French Dip Sandwich

Thinly Sliced Prime Rib piled on a Warm Hoagie Roll served with Au Jus & Horseradish | **15.95**

Santa Fe Chicken Sandwich

Avocado Spread, Lettuce, Tomato, Smokehouse Bacon, Cheddar Cheese, Chipotle Aioli on a Rustic Roll | **15.95**

Ruben Sandwich

A pile of Corned Beef, slices of Swiss Cheese, Sauerkraut & Thousand Island Dressing grilled between 2 slices of Rye Bread | **15.95**

Half Sandwich & Soup

Choice of Ham, Turkey, Tuna or Chicken Salad served with a Cup of Chicken Noodle | **14.95**

»» BURGERS* ««

Served on Toasted Buttered Bun with Shaved Lettuce, Sliced Tomato, Red Onion & Goldfields Burger Sauce Accompanied with Fries - Substitute for Onion Rings | **2.95**

Noh'O'Burger

Half a pound of juicy, ground Angus Steak with Pepper-Jack Cheese, Caramelized Jalapeños, BBQ Sauce & Crisp Onion Rings | **16.95**

Bacon Cheddar

Half a pound of juicy, ground Angus Burger with Smokehouse Bacon & Cheddar Cheese | **16.95**

California Turkey

White Meat Turkey Burger with Pepper-Jack Cheese, Avocado & Tangy Chipotle Sauce | **15.95**

Hamburger

Half a pound of juicy, ground Angus Steak, flame broiled to your liking | **14.95**

Mushroom Swiss

Half a pound of juicy ground Angus Burger with Swiss cheese & Sautéed Mushrooms | **16.95**

Vegetarian Burger

Made with Pea Protein from Beyond Meats, No Gluten, Dairy Free & No Cholesterol, 100% Vegan | **14.95**

Additional Toppings - Add Bacon, Mushrooms, Avocado, Cheddar, Pepper Jack, Bleu or Swiss Cheese | **1.95 ea**

NOH'O' FAVORITES

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. 18% Gratuity will be added to parties of six (6) or more.



COMFORT ENTRÉES

All entrées are served with Chicken Noodle Soup or House Salad
Substitute soup for Clam Chowder | **1.50** or Chili Pot | **1.50**
Substitute for a Baked Potato with Butter & Sour Cream | **2.95**

Steak Dinner*

12 oz. New York Grilled to your liking, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables | **27.95**

Rib Eye Steak*

10 oz. Rib Eye Grilled to your liking, Baked Potato with Butter, Sour Cream, Shredded Cheddar Cheese & Fresh Seasonal Vegetables | **26.95**

Teriyaki Chicken

Grilled Marinated Chicken Breasts, Ginger Teriyaki Glaze, Rice Pilaf & Fresh Seasonal Vegetables | **17.75**

Chicken Alfredo

Fettuccine Pasta, Creamy Alfredo Sauce with a Marinated Grilled Chicken Breast & Parmesan Cheese | **17.95**

Fish & Chips

Battered Cod, Fries, Fresh Lemons & Tartar Sauce | **16.95**

Grilled Pacific Salmon*

Citrus Glazed Salmon with Rice Pilaf & Fresh Seasonal Vegetables | **20.95**

Fried Shrimp Dinner

12 Fried Shrimp served Cocktail Sauce, Tartar Sauce Lemon, Hush Puppies or French Fries & Fresh Seasonal Vegetables | **20.95**

Pot Roast

Braised in Red Wine with Carrots, Onions, Celery, served with Mashed Potatoes Smothered in Brown Gravy | **18.75**

Open - Faced Pot Roast

Tender Pot Roast over Yukon Gold Mashed Potatoes Smothered in Brown Gravy & Texas Toast | **18.75**

Open - Faced Turkey

Sliced Turkey Breast over Mashed Potatoes Smothered in Turkey Gravy & Texas Toast | **17.95**

Country Fried Steak

Fried Crispy with Fresh Seasonal Vegetables, Mashed Potatoes & Country Gravy | **16.95**

St. Louis Ribs

Half a Rack of Pork Ribs Lathered in Tangy BBQ Sauce & Fries | **19.95**

Prime Rib*(after 5 pm)

12 oz. Slow Roasted Prime Rib served with Mashed Potatoes with Gravy, Creamy Horseradish Sauce, & Fresh Seasonal Vegetables | **25.95**

ALL DAY BREAKFAST*

Buttermilk Flapjacks

Large Buttermilk Pancakes with Whipped Butter & Syrup
Short Stack | **8.95**
Full Stack | **10.45**
Add Berries for **3.95**

Biscuits & Gravy

Two Eggs any Style on Two Flaky Buttermilk Biscuits, Country Gravy, Tomato | **11.95**

Country Fried Steak

Fried Crispy with Two Eggs any style, Country Gravy and Hash Browns or House Potatoes, served with choice of Toast | **17.95**

Build Your Own Omelet

Three Fluffy Eggs with your choice of Three Ingredients: Cheddar Cheese, Jack Cheese, Sausage, Bacon, Ham, Mushrooms, Onions, Tomato, Peppers or Spinach. Served with Hash Brown Potatoes and Toast | **13.95**

*Each additional ingredient | **1.00**

Three Egg Breakfast

Three Eggs any style, Hash Brown Potatoes & a choice of Toast | **9.95**

Noh'O' Steak & Eggs

8 oz. New York Strip, Two Eggs any style, Hash Browns, & choice of Toast | **18.95**

California Scramble

Three Eggs, Bacon, Sliced Avocado, Tomato and Cheddar-Jack Cheese, Hash Brown Potatoes & a choice of Toast | **13.95**

Country Breakfast

Three Eggs any style with choice of Two Sausage Links, Three Slices of Bacon or Ham, Hash Brown Potatoes & a choice of Toast | **12.95**

DESSERTS

Grandma's Apple Pie

Cinnamon Apples, Flaky Crust, served with Whipped Cream | **6.95**
Served w/ Ice Cream | **1.50

New York-Style Cheesecake

Creamy, Smooth Cheesecake that would make the Statue of Liberty smile! | **8.95**

Carrot Cake

This Triple Layer Cake is bursting with Fresh Carrot & Pineapple, filled with Cream Cheese Icing | **8.95**

Boom Town Chocolate Cake

Three Layers of Moist Dark Chocolate Cake, Chocolate Mousse & Ganache | **8.95**

Vanilla Ice Cream

Whipped Cream and Fresh Berries | **7.75**

BEVERAGES

Hot Beverages

Fresh Brewed Coffee, Hot Chocolate, Hot Tea (regular, decaf or green tea) | **3.50**

Chilled Juices

Orange, Apple, Cranberry, Tomato, Grapefruit | **4.50**

Bottomless Soft Drinks

Pepsi, Diet Pepsi, Dr Pepper, Root Beer, Sierra Mist, Mountain Dew, Lemonade, Brewed Iced Tea & Raspberry Iced Tea | **3.5**

Bottled Beers

Miller, Miller Lite, Coors Light | **5.75**

Sierra Nevada, Corona, Heineken, Modelo Especial, Pacifico | **7**

California Varietal Wine

CK Mondavi Chardonnay, Merlot, White Zinfandel, & Cabernet Sauvignon

Glass | **7** Bottle | **28**

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