

APPETIZERS

Shrimp Cocktail...\$9

Six gulf shrimp crisply chilled and served with classic cocktail sauce.

Wheel of Brie...\$8

A great display with apples and grapes.
Topped with Brandy-Orange sauce. Served with grilled baguettes.

Artichoke Dip...\$7 with Crab...\$8

Our chef's blend of artichoke hearts, cream cheese and spices, broiled and served with fresh vegetable sticks and grilled baguettes.

Potato Skins...\$5

Four potato halves filled with bacon and cheddar cheese-broiled.
Served with sour cream and chives.

Boneless Chicken Wings...\$9

Twelve Oven Roasted boneless wings. Choice of Plain or with Hot Sauce. Served with vegetable sticks and ranch or bleu cheese dressing. Extra dressing \$.50

Traditional Chicken Wings...\$9

Eight Oven Roasted wings. Choice of Plain or with Hot Sauce. Served with vegetable sticks and ranch or bleu cheese dressing. Extra dressing \$.50

SOUP

French Onion Soup Crock...\$4

Our recipe of onions and spices in a simmering beef stock-
Topped with garlic croutons and mozzarella cheese- broiled.

Soup of the Day Cup...\$3 Bowl...\$4

House-made- our soup of the day varies and is made from scratch

SIDES

Cup of Soup of the Day...\$3

Dinner Salad...\$3

Baked Potato...\$3

Wild Rice...\$3

Fresh Steamed Vegetables...\$3

Steamed Asparagus...\$3 ...\$2 w/entrée

Stuffed Baked Potato (bacon and cheddar)...\$4.50 ...\$3.50 w/entrée

SALADS- CREATE YOUR OWN

House Salad...\$6

Fresh greens with fresh vegetables, tomatoes, fresh fruit, shredded cheese, onion slices and homemade croutons.

Add any of these to the House Salad:

Bleu Cheese Crumbles...\$2

Bacon Crumbles...\$2

6oz. Grilled Chicken Breast...\$4

Blacken Chicken Breast w/ crumbled Bleu Cheese...\$5

Six Grilled Shrimp...\$6

Dressings:

Ranch, French, 1000 Island, Italian, Honey Mustard, Creamy Poppy Seed, Olive Oil & Red Wine Vinegar, Bleu Cheese, Balsamic Vinaigrette, Garlic Dill, Fat Free Raspberry Vinaigrette

STEAKS

Grilled to Order and served with House-baked bread and choice of two:

Dinner salad, soup of the day, baked potato, wild rice, fresh steamed vegetables

8 oz. Filet Mignon...\$28

16 oz. T-Bone...\$24

12 oz. Ribeye...\$22

Steak Sandwich...\$13

An 8 oz. Flat Iron steak grilled and served open faced on grilled bread w/sautéed mushrooms. *All sides ala carte.*

EXTRAS

Oscar Sauce (Crabmeat and béarnaise)...\$4

Béarnaise Sauce...\$2

Bleu Cheese Crumbles...\$2

Sautéed Mushrooms...\$2

SCAMPI

Served with House-baked bread and Dinner Salad or Soup of the Day

Choice of Chicken, Shrimp or Steak sautéed in garlic and butter. Served on wild rice.

Chicken...\$13

Shrimp...\$14

Flat Iron Steak...\$15

***Note: Consuming raw or undercooked meats may increase your risk for foodborne illness.*

SEAFOOD

Served with House-baked bread and choice of two:

Dinner salad, soup of the day, baked potato, wild rice, fresh steamed vegetables

Lobster...\$24

One 8 ounce tail-lightly broiled

Add an 8oz.lobster tail to any entree...\$18

Any of the Fish below can be prepared: *Blackened, Lemon Dill, Garlic Butter, Plain. Add Fresh Crab...\$4*

Grilled Salmon...\$16

An 8 ounce fillet-

Broiled Tilapia...\$14

A 7 ounce fillet-

PASTA

Served with House-baked bread and a Dinner Salad or Soup of the Day

Pasta Alfredo...\$9

Pasta prepared in a delightful rich butter, garlic, cream and Parmesan cheese sauce.

Add any of these to the Alfredo:

Fresh Vegetables...\$3

Grilled Chicken...\$4

Blackened Chicken...\$4

Shrimp...\$6

CHICKEN

Served with House-baked bread and choice of two:

Dinner salad, soup of the day, baked potato, wild rice, fresh steamed vegetables

Oscar...\$14

Boneless chicken breast, grilled, topped with Oscar sauce and asparagus spears.

Smothered Cajun...\$14

Boneless chicken breast grilled and tossed in our Cajun seasonings and smothered with sautéed peppers and onions, topped with mozzarella cheese.

Lemon Pepper...\$13

Boneless chicken breast grilled with lemon pepper.

Blackened or Plain Chicken...\$13

Boneless chicken breast grilled plain or tossed in our blackening seasoning.

Garlic Caper...\$13

Boneless chicken breast sautéed in butter with garlic, lemon, capers and tomatoes.

BURGERS & MORE- BUILD IT YOUR WAY

Burgers are pattied, precooked weight-8oz., grilled medium-well.

Sandwiches are served on a house-made bun served with potato chips.

Basic Burger...\$8 **or** **6 oz. Grilled Chicken...\$8**

Add a Cheese: American, Pepper Jack, Bleu Cheese, Cheddar, Mozzarella

Pick any: Lettuce, Tomato, Onion, Jalapenos, Pickle Slices, Cajun Spice, Horseradish

Sauce: Ketchup, Mustard, Mayo, Ranch, Barbeque

Extras: Sliced Bacon...\$1 Sautéed peppers and Onions...\$2 Sautéed Mushrooms...\$2

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DESSERTS AND DRINKS

All desserts are homemade in our kitchen.

Chocolate Suicide Cake...\$5 **Ala mode...\$5.50**

Decadent chocolate cake w/fudge frosting sprinkled w/ white & dark chocolate

Bread Pudding...\$5 **Ala mode...\$5.50**

Sinful. Served warm with homemade Caramel sauce.

Carrot Cake...\$5 **Ala mode...\$5.50**

Decadent chocolate cake w/fudge frosting sprinkled w/ white & dark chocolate

Cheesecake...\$4.50

A creamy sensation. Plain or Turtle topping.

Ice Cream Sundae...\$3.25

Homemade Hot Fudge or Homemade Hot Caramel

Sweet Godiva...\$6

This milkshake for grown-ups is made with Godiva Chocolate liqueur, chocolate syrup and ice cream.

Grasshopper...\$6

Green Crème de Menthe, Crème de Cacao, and ice cream make this blissful.

Brandy Alexander...\$6

Brandy, dark Crème de Cacao and ice cream. A sumptuous finish to any dinner.

18% gratuity will be added to the bill of parties of 8 or more people