

Appetizers

Quesadilla

Your choice of steak or chicken breast with cheese melted in a crispy flour tortilla, and served with sour cream and salsa.
Chicken \$11.55 Steak \$13.55

Fish Fingers

White fish breaded and coated with cornflakes, fried, and served with a creamy tartar sauce.
\$9.55

Boom Boom Shrimp

Hand-breaded shrimp tossed in a sweet and spicy sauce, and served with ranch dressing.
\$10.55

Ahi Tuna

Sesame seed crusted ahi on crisp wontons with mixed greens, cucumbers, and avocado tossed in a sesame dressing.
\$14.55

Chicken Wings

Eight wings fried or grilled over a chargrill, tossed in your choice of BBQ, buffalo, or teriyaki sauce.
\$ Market Price

Chicken Tenders

The best hand-breaded chicken tenders around, golden brown and crispy, served with honey mustard.
\$10.95

Bruschetta

Grilled herb bread with a blend of tomato, garlic, and basil, finished with a balsamic glaze, topped with shaved parmesan.
\$6.55

Salads

Served with your choice of dressing
Ranch, Blue Cheese, Honey Mustard, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette.

Nut Berry Salad

Mixed greens topped with candied pecans, blueberries, feta cheese, grape tomatoes, red onions, and chicken.
\$13.55

Bunless Burger Salad

Steak burger with blue cheese, over mixed greens, with red onions, and grape tomatoes.
\$13.55

Cobb Salad

Mixed greens with a hard boiled egg, avocado, grape tomatoes, applewood bacon, blue cheese, chives, and roasted turkey.
\$13.55

Wedge Salad

Crisp iceberg lettuce, with applewood smoked bacon, grape tomatoes, blue cheese crumbles, green onions, and cucumbers.
\$10.95

Side House Salad

Mixed greens, cucumbers, onions, feta, and greek olives.
\$3.95

Sandwiches

Served with your choice of one side.

Philly Cheesesteak

Slow roasted ribeye, sautéed with onions, topped with melted provolone cheese, and served on a hoagie roll.
\$13.55

Add: Sautéed Mushrooms \$1.00 / Sautéed Peppers \$1.00

Bacon Cheeseburger.

\$13.95

Grilled Chicken & Swiss Sandwich

With sautéed mushrooms.
\$11.95

Soup

Homemade Chili

Made fresh with ground beef, fresh sausage, kidney beans, and whole kernel corn.
Cup \$ 4.55 Bowl \$5.55

Loaded Homemade Chili

Loaded up with cheese, chopped onions, and sour cream.
Cup \$ 5.55 Bowl \$6.55

Soup of the Day

Cup \$4.55 Bowl \$5.55

Entrees

Pot Roast

Slow-roasted pot roast, served over a bed of mashed potatoes, with the vegetable of the day.
\$14.95

Veal or Chicken Marsala

Your choice of hand carved veal round or chicken, pan seared, served atop fettucine florentine, finished with marsala sauce, and a side of the vegetable of the day.
\$20.95

Cajun Broiled Haddock

Cajun seasoned haddock, broiled, and finished with a pineapple salsa, served with mashed potatoes, and the vegetable of the day.
\$15.55

Seafood Pasta

Sautéed shrimp, sea scallops, clams, and mussels tossed in homemade red sauce, and linguine.
\$21.95

Fenney Grilled Chicken

Grilled chicken breast, topped with oven-roasted tomatoes, fresh mozzarella, finished with lemon butter, and served with mashed potatoes, and the vegetable of the day.
\$15.95

Broiled Shrimp & Scallops

Broiled white shrimp and sea scallops in garlic lemon butter sauce, served with the vegetable of the day, and choice of potato.
\$18.95

Shrimp and Grits

Sautéed white shrimp with chorizo, over home style grit cakes, with shallot cream sauce, served with the vegetable of the day.
\$16.95

Prime Pork Chop

USDA Prime pork chop in mushroom marsala sauce, served with mashed potatoes, and the vegetable of the day.
\$20.55

Center Cut Filet

Grilled 8oz filet, served with mashed potatoes, and the vegetable of the day.
\$31.95

Smothered Flank Steak

Seared marinated flank steak, topped with sautéed onions and peppers, served with rice, and the vegetable of the day.
\$19.55

Salmon

Grilled salmon, served with mashed potatoes, and the vegetable of the day.
\$19.95

Stuffed Shrimp

Butterflied jumbo white shrimp, stuffed with crab, scallop stuffing, topped with lemon chardonnay sauce, served with the vegetable of the day, and choice of potato.
\$17.55

Mahi Mahi

Seared mahi mahi, topped with citrus beurre blanc, over a bed of rice.
\$18.95

Fried Shrimp

Jumbo shrimp, dusted in seasoned flour and fried, served with coconut pineapple tartar sauce, vegetable of the day, and choice of potato.
\$17.55

Sides

Additional Sides are \$2.95

Fruit Cup

French Fries

Mashed Potatoes

Vegetable of the Day

Baked Potato

Homemade Cavatappi Macaroni Salad

Dessert

Haagen-Daz with

Chocolate Syrup

\$3.55

Royal Macadamia

Sundae

\$5.95

Mikes Key Lime Pie

\$5.95

Chocolate Cake

\$7.55

Housemade Apple

Pie a la Mode

\$6.95