

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 \$12.55 Steak \$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
\$11.95

Mexican Street Corn Flatbread
Flatbread topped with queso, chorizo, corn, cotija cheese then garnished with cilantro and lime wedge
\$10.95

Pesto Chicken Flatbread
Grilled chicken with pesto sauce, whipped ricotta, roasted garlic, roasted red peppers, red onions, and balsamic glaze served on a grilled flatbread
\$10.95

Bruschetta
Grilled herb bread with a blend of tomato, garlic, and basil, finished with a balsamic glaze, topped with shaved parmesan
\$7.55

Fish Fingers
White fish breaded and coated with cornflakes, fried, and served with a creamy tartar sauce
\$11.55

Ahi Tuna
Sesame seed crusted ahi on crisp wontons with mixed greens, cucumbers, and avocado tossed in a sesame dressing
\$15.55

Boom Boom Shrimp
Hand-breaded shrimp tossed in a sweet and spicy sauce, and served with ranch dressing
\$11.55

Short Rib Tacos
Two slow braised short rib tacos with gochujang sauce over cabbage, carrots and green onions tossed with a sweet chili and rice wine vinegar sauce
\$11.95

Blackened Chicken Tacos
Blackened chicken breast chopped over melted shredded cheese, cabbage, carrots and green onions, tossed in sweet chili and rice wine vinegar; topped with tomatillo ranch
\$11.95

Salads

Served with your choice of dressing

Ranch, Blue Cheese, Honey Mustard, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette

Bunless Burger Salad
Steak burger with blue cheese, over mixed greens, with red onions, and grape tomatoes
\$14.55

Cobb Salad
Mixed greens with a hard boiled egg, avocado, grape tomatoes, applewood bacon, blue cheese, chives, and roasted turkey
\$14.55

Nut Berry Salad
Mixed greens topped with candied pecans, blueberries, feta cheese, grape tomatoes, red onions, and chicken
\$14.55

Side House Salad
Mixed greens, cucumbers, onions, feta, and greek olives
\$4.95

Autumn Salad
Mixed greens topped with apples, mandarin oranges, cranberries, sunflower seeds, and goat cheese
\$15.95

Sandwiches

Served with your choice of one side.

Grilled Chicken & Swiss Sandwich
With sautéed mushrooms
\$13.55

Bacon Cheeseburger
\$15.55

Beyond Burger
Plant-based patty
\$15.95

Philly Cheesesteak
Slow roasted ribeye, sautéed with onions, topped with melted provolone cheese, and served on a hoagie roll
\$14.55

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

Soup

Homemade Chili
Made fresh with ground beef, fresh sausage, kidney beans, and whole kernel corn
Cup \$ 4.95 Bowl \$5.95

Loaded Homemade Chili
Loaded up with cheese, chopped onions, and sour cream
Cup \$ 5.95 Bowl \$6.95

Soup of the Day
Cup \$4.95 Bowl \$5.95

Entrees

Chicken Baldasare

Grilled chicken breast, topped with a cheesy artichoke and garlic thyme cream cheese spread, finished with lemon butter, and served with mashed potatoes and the vegetable of the day
\$16.95

Pot Roast

Slow-roasted pot roast, served over a bed of mashed potatoes, with the vegetable of the day
\$15.95

Bacon Wrapped Shrimp

Jumbo shrimp wrapped in applewood bacon, grilled and served with a creamy horseradish sauce, choice of potato, and the vegetable of the day
\$18.55

Stuffed Shrimp

Butterflied jumbo white shrimp, stuffed with crab and scallop stuffing, topped with lemon chardonnay sauce, served with choice of potato and the vegetable of the day
\$19.55

Broiled Shrimp & Scallops

Broiled white shrimp and sea scallops in garlic lemon butter sauce, served with choice of potato and the vegetable of the day
\$20.95

Prime Pork Chop

USDA Prime pork chop in mushroom marsala sauce, served with mashed potatoes, and the vegetable of the day
\$22.55

Ribeye

Grilled 10 oz. ribeye served with choice of potato and the vegetable of the day
\$29.95

Add: sautéed onions, sautéed mushrooms, or sautéed peppers (+ \$1)
chimichurri sauce (+ \$2) shrimp (4 for \$6)

Chicken Piccata

Pan seared chicken breast with a lemon caper sauce; served with mashed potatoes and the vegetable of the day
\$16.95

Broiled Haddock

Broiled haddock crowned with lemon and herb crust, served with mashed potatoes, and the vegetable of the day
\$16.55

Citrus Mahi Mahi

Grilled Mahi, marinated in citrus and topped with a sweet and spicy pineapple salsa served on a bed of rice, with the vegetable of the day
\$19.95

Mediterranean Shrimp Pasta

Sauteed shrimp cooked with garlic, halved grape tomatoes, onions and lemon in a seafood broth, tossed with fettuccine; finished with shaved parmesan cheese
\$22.95

Blackened Scallop Alfredo

Blackened sea scallops served with fettuccine in an herb alfredo sauce, topped with parsley
\$24.95

Salmon

Grilled salmon topped with garlic, tomato, onion, feta cheese, and balsamic glaze served over roasted vegetable cous cous
\$20.95

Short Rib

Grilled short rib with chimichurri sauce served with choice of potato and the vegetable of the day
\$23.95

Sides

Additional Sides are \$3.95

French Fries

Mashed Potatoes

Vegetable of the Day

Baked Potato

Homemade Cavatappi Macaroni Salad

Fruit Cup (+\$2)

Dessert

Haagen-Daz with
Chocolate Syrup
\$4.55

Royal Macadamia Sundae
\$7.55

Gluten-Free Brownie Sundae
\$7.55

Mikes Key Lime Pie
\$6.95

Chocolate Cake
\$8.55

Housemade Apple
Pie a la Mode
\$7.95

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A discretionary 20% gratuity will be added to parties of 6 or more