# **Appetizers**

Ouesadilla 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

Mediterranean Flatbread Flatbread topped with cherry tomatoes, Greek olives, artichoke, roasted peppers and garlic, feta cheese: drizzled with an Italian sauce \$10.95

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

\$11.95

**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

**Chicken Wings** Eight wings fried or grilled over a chargrill, tossed in your choice of BBQ, buffalo, or terivaki sauce \$12.95

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

> Ahi Tuna Sesame seed crusted ahi on crisp wontons with mixed greens, cucumbers, and avocado tossed in a sesame dressing \$15.95

**Chicken Tenders** The best hand-breaded chicken tenders around, golden brown and crispy, served with honey mustard \$11.95

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

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

**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

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

**Autumn Salad** 

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

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

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

#### 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
\$19.55

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
\$20.95

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 \$30.95

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 \$16.95

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
\$22.95

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 \$21.95

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

Add: sautéed onions, sautéed mushrooms, or sautéed peppers (+ \$1) chimichurri sauce (+ \$2) shrimp (6 for \$8) asparagus (3 pieces for \$4)

#### Sides

Additional Sides are \$3.95
French Fries
Mashed Potatoes
Vegetable of the Day
Baked Potato
Homemade Cavatappi Macaroni Salad
Fruit Cup (+\$2)

### Dessert

Ice Cream 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.