

APPETIZERS

Shrimp Cocktail...\$9

Six gulf shrimp crisply chilled and served with house made cocktail sauce.

Wheel of Brie...\$8

A great display with apples and grapes.
Topped with house made 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.

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...\$5

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

Soup of the Day

Cup...\$4 Bowl...\$5

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

SIDES

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

Dinner Salad...\$4

Baked Potato...\$3

Wild Rice...\$3

Fresh Steamed Vegetables...\$3

Steamed Asparagus...\$4 ...\$3 w/entrée

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

SALADS- CREATE YOUR OWN

House Salad...\$7

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...\$3

Bacon Crumbles...\$3

6oz. Grilled Chicken Breast...\$5

Blacken Chicken Breast w/ crumbled Bleu Cheese...\$6

Six Grilled Shrimp...\$7

Grilled Salmon...\$8

Dressings:

Ranch, French, 1000 Island, Italian, Honey Mustard, 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

12 oz. Ribeye...\$22

Extras

Oscar Sauce (Crabmeat and béarnaise)...\$5

Béarnaise Sauce...\$3

Bleu Cheese Crumbles...\$3

SCAMPI

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

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

Chicken...\$14

Shrimp...\$15

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, and Plain. Add Fresh Crab...\$5*

Grilled Salmon...\$16

An 8 ounce fillet-

Broiled Tilapia...\$15

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...\$4 Grilled Chicken...\$5

Blackened Chicken...\$5 Shrimp...\$7

CHICKEN

Served with House-baked bread and choice of two:

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

Oscar...\$15

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...\$14

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

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

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, Bleu Cheese, Cheddar, and Mozzarella

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

Sauce: Ketchup, Mustard, Mayo, Ranch, Barbeque

Extras: **Sliced Bacon...\$3** **Sautéed peppers and Onions...\$3**

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DESSERTS AND DRINKS

All desserts are homemade in our kitchen.

Chocolate Suicide Cake...\$5 **Ala mode...\$6**

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

Bread Pudding...\$5 **Ala mode...\$6**

Sinful. Served warm with homemade Caramel sauce.

Carrot Cake...\$5 **Ala mode...\$6**

Moist, mildly spiced cake that is flecked with carrots and a generous coating of cream cheese frosting

Cheesecake...\$5

A creamy sensation. Plain or Turtle topping.

Ice Cream Sundae...\$4

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