



DINNER MENU

APPETIZERS

BREADED MUSHROOMS \$8.00
DEEP FRIED MUSHROOMS

**HOMEMADE DEEP FRIED DILL
PICKLE CHIPS OR SPEARS** \$5.95
DEEP FRIED TO PERFECTION IN BEER BATTER

JALAPENO CHEDDAR BITES \$5.25
CHEESY WITH A MILD KICK

JALAPENO POPPERS \$6.75
BREADED JALAPENO WITH A KICK

HOMEMADE ONION RINGS \$5.50
A MIXTURE OF YELLOW AND PURPLE ONIONS,
DEEP FRIED IN BEER BATTER

CHEESE CURDS \$6.75
DEEP FRIED TO PERFECTION

MOZZARELLA STICKS \$6.75
FRIED GOLDEN BROWN, SERVED WITH MARINARA SAUCE

LIGHTER SIDE

BLT WRAP \$8.00
BACON, LETTUCE, TOMATO, MAYO, ROLLED IN A FLOUR TORTILLA

CHICKEN CAESAR \$8.00
GRILLED CHICKEN, LETTUCE, TOMATOES, AND CAESAR DRESSING
ROLLED IN A FLOUR TORTILLA

BUFFALO CHICKEN \$8.00
GRILLED OR FRIED CHICKEN SMOTHERED IN BUFFALO SAUCE, SERVED WITH LETTUCE,
TOMATO, ONION, SERVED WITH BLUE CHEESE DRESSING IN A FLOUR TORTILLA

CHICKEN BACON RANCH \$8.00
GRILLED CHICKEN, BACON, LETTUCE, TOMATOES, BLACK OLIVES AND
OUR HOMEMADE RANCH ROLLED IN A FLOUR TORTILLA

RIBEYE/PRIME RIB \$9.95
SAUTÉED MUSHROOMS, ONIONS AND YOUR CHOICE OF RIBEYE OR
PRIME RIB THINLY SLICED SMOTHERED IN PROVOLONE CHEESE
ROLLED UP IN A FLOUR TORTILLA
CHOICE OF RIBEYE OR PRIME RIB

SALADS

CAESAR SALAD \$9.95
LETTUCE, PARMESAN CHEESE, CROUTONS, ADD CHICKEN FOR \$1.00

CHICKEN GARDEN SALAD \$8.95
JUICY GRILLED OR CRISPY STRIPS OF CHICKEN SERVED WITH LETTUCE, VEGGIES,
SHREDDED CHEESE AND FRESH CROUTONS.

TACO SALAD BOWL \$8.95
FRESH HOMEMADE TORTILLA BOWL, CRISP LETTUCE, CHEDDAR CHEESE,
BLACK OLIVES, TOMATOES, AND SEASONED BEEF. SERVED WITH SALSA AND SOUR CREAM

CHEF'S SALAD \$8.95
HAM, TURKEY, HARD BOILED EGGS, TOMATOES, RED ONIONS CUCUMBERS, AND CROUTONS
Soup of the day *Seasonal* \$2.95
ASK YOUR SERVER FOR SOUP OF THE DAY
MAKE IT A BOWL OF SOUP FOR \$1.00 EXTRA

TOMATO FLOWER SALAD \$8.95
FRESH TOMATO FILLED WITH TUNA OR CHICKEN SALAD SERVED WITH SEASONAL FRESH FRUIT

SOUP AND 1/2 SANDWICH \$6.95

*Whether dining out or preparing food at home, consuming raw or undercooked meat,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNERS

ALL DINNERS COME WITH 1 SIDE CHOICE, HOMEMADE BREAD AND SALAD BAR. SIDES ARE: BAKED POTATO, HOUSEMADE FRIES, HASHBROWNS, MASHED POTATOES AND GRAVY, COLESLAW OR COWBOY BEANS

2 PIECE COD DINNER \$10.95

BEER BATTERED CENTER CUT FILETS AND FRIED GOLDEN BROWN OR BROILED TO PERFECTION

JUMBO SHRIMP \$16.95

5 HUGE HAND DIPPED BATTER FRIED SHRIMP

CHICKEN OR STEAK FAJITAS \$11.95

PLATE OF GRILLED CHICKEN OR STEAK WITH PEPPERS, TOMATOES, MIXED GREENS, SERVED WITH SOFT TORTILLA SHELLS STEAK ADD \$1.00

FULL RACK RIBS \$20.95

BABY BACK BBQ RIBS

3 PIECE COD DINNER \$12.95

BEER BATTERED CENTER CUT FILETS FRIED TO GOLDEN BROWN OR BROILED TO PERFECTION

SHRIMP SCAMPI \$16.95

THE PERFECT UNION OF SHRIMP, BUTTER WITH ZESTY GARLIC AND HERB SEASONING SERVED ON A BED OF NOODLES

HALF BROASTED CHICKEN \$10.95

UNBEATABLE FLAVOR, MOISTURE AND TENDERNESS

HALF RACK RIBS \$15.95

BABY BACK BBQ RIBS

HALF RACK OF BABY BACK RIBS & HALF CHICKEN \$19.95

½ RACK OF BBQ RIBS & ½ BROASTED CHICKEN

STUFFED CHICKEN BREAST \$13.00

CHEF'S CHOICE OF STUFFING WITH MOZZARELLA CHEESE

CATFISH DINNER \$12.95

8 oz. CATFISH FILET

SHRIMP OR CHICKEN ALFREDO \$14.95

STEAK AND SHRIMP \$19.95

8OZ RIBEYE AND A SERVING OF SHRIMP

'8OZ RIBEYE' \$15.95

12OZ RIBEYE \$18.95

'16 OZ RIBEYE STEAK' \$23.95

FULL RACK BABY BACK RIBS \$20.95

ADD HONEY BOURBON SAUCE FOR \$1.00

KID'S MENU

CHICKEN TENDERS \$5.50

SERVED WITH FRENCH FRIES AND A PICKLE SPEAR

FLATBREAD CHEESE PIZZA \$5.00

ADD MEAT, TOPPINGS FOR \$1.00 EACH

GRILLED CHEESE \$4.25

SERVED WITH FRENCH FRIES AND PICKLE SPEAR

HOT DOG & MAC-N-CHEESE

\$5.95

MINI CORN DOGS \$5.25

SERVED WITH FRENCH FRIES AND PICKLE SPEAR

DESSERTS

MOCHA CHOCOLATE

LAVA CAKE \$5.95

SERVED WITH VANILLA ICE CREAM

SEASONAL

CHEESECAKE \$3.99

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