

## LIGHTER SIDE

### STEAK & POTATOES

Char grilled tenderloin with balsamic butter,  
sautéed mushrooms and seasoned  
baby potatoes 14

### CHAMPAGNE CHICKEN

Sautéed chicken breast accompanied  
by our creamy champagne sauce  
with rice 11

### REUBEN SANDWICH

Corned beef, Jarlsberg cheese, sauerkraut  
and 1000 Island dressing on grilled marble  
rye, served with shoestring fries 11  
(Fresh shaved turkey may be substituted)

### CHICKEN SALAD SANDWICH

Granny smith apples, raisins, onions,  
celery and toasted pecans served on a buttery  
croissant with provolone cheese, lettuce and  
tomato, served with shoestring fries 10



## SALAD ROOM

\$14.95

The season's freshest salad ingredients and ever changing assortment of soups,  
hot appetizers, and other savory, sweet and exotic ingredients await your pleasure.

*Please no sharing of items from the Salad Room. In an effort to keep prices down we thank you  
for not boxing or taking home items from the Salad Room.*

**All Salad Room items are available separately for purchase or takeout.**

### Side Choices:

*Shoestring French fries, whipped sweet potatoes,  
baked potato, mashed potatoes, flavored mashed,  
wild rice medley or sweet potato fries*

## HOUSE FAVORITES

*Entrees include a Caesar salad or garden salad, one side selection  
and fresh vegetables served family style.*

CAESAR SALAD Crisp romaine hearts with croutons, shredded romano and our housemade Caesar dressing.  
GARDEN SALAD Fresh greens with cucumbers, cherry tomatoes, radishes, and bell peppers.

Choice of dressing: Ranch, Bleu Cheese, Honey Mustard, 1000 Island

**Substitute our Salad Room with your meal instead of a served salad 7.00**

### CHICKEN FRIED STEAK

Breaded sirloin, topped with our homemade  
country gravy 15

### STUFFED MEATLOAF

Ground sirloin, seasonings,  
green olives, ham and  
mozzarella cheese 15

### OLD FASHIONED POT ROAST

Slow cooked, served with our homemade  
gravy 16

### BEEF STROGANOFF

Braised beef, simmered in a  
sherry and sour cream sauce, served with  
mushrooms over egg noodles 15

### STUFFED PORK CHOP

Stuffed with apple cornbread stuffing,  
baked with apple cider and served with  
a pork glaze 19

Private groups, separate checks and parties of eight or more will be subject to an 18% gratuity.  
A \$2.00 fee will be charged for splitting entrees.

Steaks can be cooked to order. Consuming raw or undercooked seafood, meats, poultry, shellfish, or eggs may increase your risk for foodborne illness.

# THE GRILL

*Entreés include a Caesar salad or garden salad, one side selection  
and fresh vegetables served family style.*

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## STERLING SILVER U.S.D.A. CHOICE PRIME RIB

Premium Choice, slow roasted to ensure  
the most tender Prime Rib available  
Served with side of Au Jus

**Eight ounces - 20**

**Ten ounces - 21**

**Twelve ounces - 23**

## BISTRO MEDALLIONS

Eight ounces of charbroiled beef filet,  
served with sautéed onions and  
mushrooms 19

## NEW YORK STRIP

Fourteen ounce USDA Choice steak basted  
with bleu cheese butter, accompanied by  
haystack onions 24

## FILET MIGNON

Eight ounce USDA Choice tenderloin  
broiled and served with herb butter 25

### Side Choices:

*Shoestring French fries, whipped sweet potatoes,  
baked potato, mashed potatoes, flavored mashed,  
wild rice medley or sweet potato fries*

## SEAFOOD

### SHRIMP SCAMPI

Large Gulf white shrimp sautéed in  
butter and garlic 20

### SOUTHWEST TILAPIA

Baked in a corn tortilla breading, served with  
a chipotle cream sauce 16

### SURF & TURF

Charbroiled beef filet basted with herb butter,  
served with scampi style shrimp 20

### ATLANTIC SALMON

Broiled, poached or sautéed fillet  
with a citrus butter sauce 20

### CRAB CAKES

Seasoned lump crab meat sautéed golden  
brown, served with a chipotle cream sauce 17

## POULTRY

### ARTICHOKE CHICKEN

Sauteed chicken breast with a creamy  
artichoke sauce, capers and a  
hint of oregano 16

### CHICKEN FRIED CHICKEN

Breaded chicken breast, topped with our  
homemade country gravy 15

### TEQUILA CHICKEN

Sautéed chicken breast, bell peppers,  
mushrooms, onions and jalapenos served  
with a cheddar tequila sauce 16

## ADD-ONS

**SAUTÉED MUSHROOMS 3**

**SAUTÉED ONIONS 3**

**SAUTÉED MUSHROOMS  
AND ONIONS 3**

**SEASONAL VEGETABLE 3**

**LOADED BAKED POTATO 4**  
With Meal 2

**GARDEN SALAD 4**

**CAESAR SALAD 4**

**BOWL OF SOUP 4**

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