

APPETIZERS

Vegetarian spring rolls with sesame dipping sauce	\$7.95
Coconut crunchy shrimp with cherry pepper sauce	\$9.95
Grilled shrimp skewers with peanut dipping sauce	\$9.95
Wings- HOT, mild, or BBQ with carrots, celery & Bleu cheese	\$9.95
Nachos- Layers of tomatoes, black olives, red onions and Jack Cheddar	
Cheese served with sour cream and our home made cilantro salsa	\$8.95

SALADS

Caesar Salad	\$7.95
Spinach Salad topped with chopped egg and mushroom	
With our creamy bacon dressing	\$7.95
House Salad- A mixture of greens, tomatoes, carrots and parmesan cheese	\$7.95
Cobb Salad- greens, grilled chicken breast, fresh avocado, bleu cheese crumble	
bacon, hard boiled eggs, carrots, tomatoes and bleu cheese dressing	\$12.95
Chef Salad- greens with ham, smoked turkey, provolone, carrots, tomatoes	
And hard boiled eggs	\$10.95
ADD grilled chicken	\$3.95
ADD fresh avocado	\$2.75

Dressings- Ranch, Bleu Cheese, Vinaigrette, House (mild creamy garlic)

ENTREES

Prime Rib Au Jus (FRIDAY AND SATURDAY ONLY)	\$22.95
Hand Cut NY Sirloin	\$20.95
Petite Filet Mignon and Coconut Crunchy Shrimp	
With a cherry pepper dipping sauce	\$22.95
The above come with your choice of twice baked potato, mashed potato, fresh cut French fries, fresh cut sweet potato fries or whole grain brown rice pilaf	
Meatloaf with mashed potato and gravy	\$12.95
BBQ ST Louis Ribs served with potato salad and Cole slaw	Half Rack \$14.95
	Full Rack \$19.95
BBQ ½ Chicken served with potato salad and Cole slaw	\$12.95

Asiago Chicken- Our simmered sauce of tomatoes, onions, mushrooms, Kalamata Olives & fresh Basil over pasta topped with fresh Asiago cheese	\$15.95
Grilled Ginger lime chicken served on a bed of sautéed onions with your choice of Twice baked potato, mashed potato or whole grain brown rice pilaf	\$15.95
Chicken Goulash served over egg noodles with a dollop of sour cream	\$14.95
Pan Seared Cajun Catfish served with sweet potato French fries and Cole slaw	\$15.95
Roasted Garlic Shrimp tossed with artichoke hearts, tomatoes, black olives In a garlic broth over pasta	\$17.95
Hand Breaded Fish and Chips served with tartar sauce and Cole Slaw	\$15.95
Fried Scallops served with tartar sauce, Cole slaw and fresh cut French fries	\$18.95
Fried Clams served with tartar sauce, Cole Slaw and fresh cut French fries	\$15.95
Baked Rotini with sausage, roasted red peppers and mozzarella cheese	\$13.95
Penne Rustica- Smoked chicken and bacon in a tomato cream sauce over pasta	\$14.95
Pasta Pomodoro- Our simmered sauce of tomatoes, onions, mushrooms, Kalamata Olives and fresh Basil over pasta	\$12.95

SIDES

Fresh Cut French Fries	\$2.75	Fresh Cut Sweet Potato French Fries	\$3.75
Homemade Mashed potatoes	\$2.95	Twice Baked Potato	\$3.25
Bob's HOT or mild sauce	\$.75	Whole grain brown rice pilaf	\$2.75

ALL DINNER ENTREES COME WITH HOUSE SALAD

AND HOME MADE FRENCH BREAD

Dressing choices- Balsamic Vinaigrette, House (mild creamy garlic), Ranch or Bleu Cheese

UPGRADE TO A SPINACH SALAD (with creamy bacon dressing)

OR CAESAR SALAD add \$3.25

*Thoroughly cooking meats, poultry, seafood, shellfish & eggs
Reduces the risk of food borne illness*