

## Appetizers

### ✓ Spinach Artichoke Dip \$8.45

A classic appetizer, topped with parmesan cheese. Served warm with carrots, celery, & pita.

### ✓ Pimento Cheese Dip \$8.45

Our house-made pimento cheese, served warm with carrots, celery, & pita.

### ✓ Cheese Sticks \$8.95

Our house-made mozzarella cheese sticks, fried golden brown & served with warm marinara sauce for dipping.

### Chicken Tenders \$7.95

Four chicken tenders, fried golden brown, served with your choice of sauce. Add a wing sauces for \$.50

### Cheesy Bacon Fries \$9.95

Thick-cut steak fries, piled high in a basket, topped with cheddar & Monterey Jack cheese & crumbled bacon. Allow extra time for this appetizer – Well worth the wait!

### Smoked Wings: Sm \$8.95 Lg \$14.95

Our hard wood smoked, whole jumbo chicken wings served with carrots, celery and ranch or bleu cheese for dipping.

All of our sauces are made in-house!

**Choose from: Mild Buffalo, Hot Buffalo, Caribbean Jerk, Southern Molasses BBQ, Teriyaki, Honey Sriracha. \*extra dressings are \$.25.**

## Salads

### ✓ Spinach Salad \$8.95

A bed of fresh baby spinach, dried cranberries, walnuts, feta cheese, & house-made croutons.

### ✓ House Salad \$7.95

Fresh cut lettuce medley with grape tomatoes, cucumber, carrots, shredded cheese, & house made croutons.

**Add Grilled or Blackened meats/fish to your entrée salad! Chicken \$4, Salmon \$6 Shrimp \$5, Fried Chicken Tenders \$4**

### Chef Salad \$11.95

Our House salad topped with smoked turkey, black forest ham, & bacon.

### ✓ Nutty Mixed-Up Salad \$9.95

Fresh cut lettuce medley with grape tomatoes, cucumber, granny smith apple, dried cranberries, walnuts, & bleu cheese crumbles.

### ✓ Side Salad \$5.45

A smaller version of our fresh salads. Choose from House or Spinach

## Salad Dressings

**Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Brown Sugar Bacon Vinaigrette, Waldensian, Balsamic Vinaigrette, Fat Free Raspberry, Caesar (extra dressings \$.25 each)**

### Soups of the Day

Cup \$4.50

Bowl \$5.75

## Sandwiches (choose one side item)

|  |                |  |               |
|--|----------------|--|---------------|
| <b>Club</b>  | <b>\$10.45</b> | <b>Main Street Ham</b>   | <b>\$8.95</b> |
| Black forest ham, smoked turkey, smoked gouda, applewood-smoked bacon, lettuce, & tomato on toasted sourdough bread with mayo. |                | Black forest ham, swiss cheese, & our spinach artichoke dip on buttered sourdough bread, grilled golden brown in our panini press. |               |
| <b>BLT</b>   | <b>\$8.95</b>  | <b>Chicken Salad Sandwich</b>  | <b>\$8.95</b> |
| A classic sandwich! Toasted sourdough bread piled high with applewood-smoked bacon, lettuce, tomato, & mayonnaise.             |                | Toasted brioche bun with our house-made chicken salad, applewood-smoked bacon, mayo, lettuce, & tomato.                            |               |

### **\*\*Everyday Lunch Special: 1/2 sandwich and soup or salad for \$7.95**

Choose any of the above sandwiches, on sourdough or rye bread, with your choice of soup or salad! \*Available until 5 p.m. After 5 p.m. \$8.95

## Grilled Sandwiches (choose one side item)

Gluten Free Udis bread, add \$.75

|  |                |   |                |
|--|----------------|---|----------------|
| <b>Three Little Pigs</b>   | <b>\$10.95</b> | <b>Chicken Parmesan</b>   | <b>\$9.95</b>  |
| Our pulled pork, ham, bacon, cheddar cheese, and two fried eggs on a toasted hoagie roll.  |                | Golden fried chicken tenders topped with marinara sauce and melty parmesan and mozzarella on a toasted hoagie roll.   |                |
| <b>Pork Sammy</b>  | <b>\$9.45</b>  | <b>✓ Grilled Portabella Mushroom</b>  | <b>\$9.95</b>  |
| Our pulled pork, smoked in house, with BBQ sauce, apple slaw, bread & butter pickles, and brown sugar mustard on a toasted brioche bun.  |                | Marinated and roasted portabella mushroom, roasted red peppers, fresh spinach, feta cheese, and pesto on a toasted brioche bun.   |                |
| <b>Reuben (or Rachel)</b>  | <b>\$10.45</b> | <b>Chicken BLT</b>  | <b>\$10.45</b> |
| Our slow roasted, house made corned beef, (or Smoked Turkey for the Rachel) fresh sauerkraut, house made 1000 Island dressing, and swiss cheese on toasted marbled rye. <b>Substitute a portabella mushroom for a vegetarian Shrooben!</b> |                | Marinated, grilled chicken breast with swiss cheese, applewood smoked bacon, lettuce, tomato, and mayo on a toasted brioche bun. <b>Add one of our delicious wing sauces to your grilled chicken +\$.50</b> |                |

### **✓ Side Items**

**Choose from: Steak Fries, Onion Rings, Potato Salad, Apple Slaw, Cucumber Salad, Small House Salad +\$1.50**

**Soup (cup: +\$1.50 bowl: +\$2.75)**

**Side Items a la carte: \$3.00**

## Burgers (choose one side item)

Please allow extra time for well-done burgers

You may substitute grilled chicken, portabella mushroom or a black bean burger!

### **All American Burger\*\* \$9.95**

A juicy burger, topped with cheddar, lettuce, tomato, onion, mayo, and bread & butter pickles.

### **Pimento Cheeseburger\*\* \$10.95**

A seasoned burger, topped with melty house-made pimento cheese, bacon, lettuce, tomato, onion, and mayo.

### **BBQ Burger\*\* \$10.95**

A grilled burger, smothered in BBQ sauce, topped with melty smoked gouda, bacon, apple slaw, and brown sugar mustard.

### **French Onion Soup Burger\*\* \$10.45**

A delicious burger, topped with caramelized onions, swiss cheese, and served with dijon mustard.

### **UFO Burger\*\* \$10.45**

A grilled to order burger, topped with muenster cheese, lettuce, tomato, smoked jalapeños, fried onion rings, and thousand island.

### **M.O.S.S. Burger\*\* \$10.45**

**M**ushrooms, **O**nions, **S**wiss, **S**ourdough.

A tasty burger topped with caramelized onions and sautéed mushrooms, and swiss cheese, served on toasted sourdough bread.

### **✓ Southwestern Bean Burger \$10.45**

Our house-made black bean & rice burger, topped with caramelized onions, green peppers, cheddar cheese, lettuce, tomato, and mayo.

### **✓ Side Items**

**Choose from: Steak Fries, Onion Rings, Potato Salad, Apple Slaw, Cucumber Salad, Small House Salad +\$1.50  
Soup (cup: +\$1.50 bowl: +\$2.75)  
Side Items a la carte: \$3.00**

### **Kids Menu \*Ages 12 and under, please**

|  |               |
|--|---------------|
| <b>✓ Grilled Cheese Sandwich</b>           | <b>\$5.95</b> |
| <b>Chicken Tenders</b>                     | <b>\$6.95</b> |
| <b>Kid-sized Hamburger or Cheeseburger</b> | <b>\$6.95</b> |
| <b>Above come with one side item</b>       |               |
| <b>✓ Cheese Pizza Flatbread</b>            | <b>\$5.95</b> |
| <b>✓ Kid-Sized Pasta</b>                   | <b>\$5.95</b> |

### **Beverages**

|   |        |
|---|--------|
| Coke, Diet Coke, Sprite, Coke Zero, Sundrop, Mr. Pibb, Lemonade, Ginger Ale, Sweet Tea, Unsweet Tea | \$2.25 |
| Coffee, Regular or Decaf  | \$2.25 |

**Please ask your server about the featured desserts!**

**Kitchen Coffee:** buy a round for the whole kitchen staff to enjoy in their off time in appreciation for your meal! **\$15**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk or foodborne illness, especially if you have certain medical conditions.

# Dinners

**Includes choice of soup or salad**

**Creole Shrimp & Grits**                      **\$13.95**  
**Creole Salmon & Grits**                      **\$15.95**

Shrimp or salmon, served atop our creamy cheese grits, smothered in our house made Creole sauce.

✓ **Pasta La Vista, Baby!**                      **\$10.45**

Fettuccini pasta, tossed with your choice of marinara, alfredo, pesto, rosa, primavera, or blush pesto sauce! Add a grilled or blackened chicken breast \$4, shrimp \$5, salmon \$6, mushrooms \$3

**Includes choice of 2 sides**

**Chicken Tender Dinner**                      **\$11.95**

4 golden fried chicken tenders served with your choice of dipping sauce! Add one of our delicious wing sauces to your tenders for \$.50

**Grilled Chicken Dinner**                      **\$13.95**

Two marinated boneless chicken breasts grilled to order! Add one of our delicious wing sauces to your grilled chicken for \$.50

**Grilled Shrimp Dinner**                      **\$15.95**

8 jumbo shrimp, grilled or blackened to order. Served with house made cocktail sauce!

**Smothered Chicken Dinner**                      **\$15.95**

Marinated, boneless chicken breasts, grilled to order. Smothered with BBQ sauce, caramelized onions, sautéed mushrooms, bacon, and smoked gouda cheese.

**Grilled Salmon Dinner\*\***                      **\$16.95**

Fresh 7 oz. salmon fillet, grilled or blackened to order.

**Grilled Ribeye Dinner\*\***

**10oz Ribeye**                      **\$19.95**

**16oz Ribeye**                      **\$24.95**

Customize your dinner! Add grilled or blackened chicken breast \$4, shrimp \$5, Salmon \$6, Add sautéed mushrooms, onions, or green peppers to your entrée \$1

## **Dinner Side Items – Available after 5pm - \$3 a la carte**

**Side Salad +\$1.50, Cup of Soup +\$1.50, Bowl of Soup +\$2.75, Mashed Potatoes, Cheesy Grits, Sautéed Seasonal Veggie Medley, Steak Fries, Onion Rings, Potato Salad, Apple Slaw, Mac & Cheese, Fresh Cucumber Salad**

**WHITES**

**Hayes Pinot Grigio, CA**                      **Glass Btl 6 22**

Aromas and flavors of green apple and lime

**Wente Chardonnay, CA**                      **7 26**

Luscious crème brûlée and buttered toast

**Hayes Sauvignon Blanc, CA**                      **7 26**

Citrus, lemongrass, tropical fruit & lychee flavors

**Folonari Moscato, Italy**                      **6 22**

Peach, pear, honey and melon flavors

**Stonewood White Zinfandel, CA**                      **6 22**

Ripe strawberry & cherry flavors and aromas

**Houchart Rose**                      **21**

Strawberry followed by peach & grapefruit

**Freixenet Brut, Spain**                      **7 NA**

A lively, effervescent glass of bubbly

**REDS**

**Wente Cabernet Sauvignon, CA**                      **Glass Btl 6 22**

Red cherry, anise, vanilla. Spicy, coffee finish

**Castle Rock Pinot Noir, CA**                      **6 22**

Hints of red cherries and light juicy plum

**Hayes Red Blend**                      **6 22**

Flavors of blackberry, black cherry and plum