## STARTERS

FRIED PICKLES

- perfection. Served with ranch for dipping.
- BUFFALD CAULIFLOWER 11.99
- Fried cauliflower florets tossed in homemade buffalo sauce.
- Served with ranch dressing for dipping.
- PHILLY CHEESESTEAK
- NACHOS
12.99
- Crispy corn tortilla chips layered with creamy queso and topped
- with thinly-sliced Philly steak, sautéed bell peppers and onions,
- lettuce, pico de gallo, and drizzled with sour cream.
- PRETZELS \& DUESD 10.99
- Homemade, creamy queso served with soft pretzels and
- freshly made corn tortilla chips.
- CHICKEN DUESADILLA 10.99
- Grilled tortilla filled with sliced chicken, pico de gallo, and a
- blend of mixed cheeses. Served with shredded lettuce, salsa,
- and sour cream on the side.
- SOUTHWEST EGG ROLLS 10.99
- Seasoned grilled chicken breast, sweet corn, black beans,
- red pepper, onions, cilantro, cheddar and Monterey Jack
- cheeses inside a crispy wonton. Served with chipotle
- ranch for dipping.
- FRIED MUSHRODMS
- Hand-breaded mushroom halves, deep fried to a golden
- brown. Served with honey mustard and tangy horseradish
- sauce for dipping.



## SPICY SHRIMP \& CHICKEN

16.99

Cavatappi pasta tossed in a spicy cream sauce with marinated chicken, Gulf shrimp, sun-dried tomatoes, green onions, and mushrooms. Topped with parmesan cheese.
ROASTED CHICKEN
15.99

Marinated chicken breast, mushrooms, spinach, sun-dried tomatoes, and broccoli florets, sautéed with cavatappi pasta in a light sherry cream sauce. Topped with parmesan cheese.

## SIGNATURES

## HICKEN POT PIE

15.99

Tender, oven-roasted chicken breast in a rich cream sauce with fresh peas, onions, corn, carrots, and celery. Topped with a puff-pastry crust.
SANTA FE CHICKEN
Juicy, grilled barbecue-basted chicken breast topped with Applewood smoked bacon, BBO sauce, melted Pepper Jack cheese, shredded cheddar cheese, and freshly diced tomatoes. Served with your choice of two sides.

HAWAIIAN CHICKEN
16.99

Teriyaki marinated chicken breast topped with grilled pineapple slices.

## SOUTHERN FRIED

CHICKEN TENDERS
Specially seasoned hand-breaded chicken tenders fried crisp and golden. Served with honey mustard for dipping. Served with your choice of two sides. (Nashville Hot style with dill pickles for \$0.99)

## POT ROAST

16.99

Perfectly seasoned beef pot roast, slow roasted for maximum tenderness with carrots and potatoes. Topped with brown mushroom gravy and served with your choice of two sides.

## UUFFALO CHICKEN

MAC \& CHEESE
Cavatappi and homemade cheese sauce topped with hand-breaded chicken tenders tossed in buffalo sauce, drizzled with ranch dressing, and topped with green onions.

$\star \star \star$

## Steak\& SEAFIOD

SIRLOIN*
Premium, top-choice hand-cut 80z, sirloin lightly seasoned and
17.99 grilled to your liking. Served with your choice of two sides.

## RIBEYE*

33.99

A flavorful, richly marbled center-cut $120 z$. ribeye grilled to your liking. Served with your choice of two sides.

## TERIYAKII FILET KABOBS*

22.99

Choice cuts of tenderloin marinated in sweet teriyaki sauce. Skewered with sweet onions, mushrooms, and bell peppers and grilled to your liking. Served with your choice of two sides.

## SHRIMP \& GRITS*

20.99

Spicy, Cajun-seasoned shrimp and andouille sausage sautéed with garlic, bell peppers, mushrooms, baby spinach, and green onions. Served over creamy, homemade white cheddar cheese grits.

## FISH \& CHIPS

16.99

Lightly breaded, fried golden brown, and served with homemade remoulade sauce. Served with your choice of two sides.

## BLACKJACK SALMON*

20.99

Fresh, cold-water salmon grilled and basted with our house-made blackjack bourbon sauce. Served with your choice of two sides.

## SALADS

STRAWBERRY CHICKEN
14.99

Grilled chicken breast, sliced thin, and served over mixed greens with strawberries, caramelized pecans, and bleu cheese crumbles. Accompanied by honey vinaigrette dressing.

## CRISPY CHICKEN

14.99

Hand-breaded chicken tenders over mixed greens with chopped eggs, vine-ripe tomatoes, cheddar cheese, red onions, ham, and Applewood smoked bacon. Accompanied by honey mustard.

## BLACK \& BLEU*

16.99

Grilled blackened sirloin over mixed greens with vine-ripe tomatoes, cucumbers, bleu cheese crumbles, and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing.

## SALMON AVOCADO*

17.99

Fresh, cold-water salmon grilled to order. Served over mixed greens tossed in our classic vinaigrette, with tomatoes, cilantro, jalapeños, avocado, sautéed mushrooms, and topped with feta cheese.

## HOUSE SALAD

5.99

Mixed greens with fresh tomatoes, cucumbers, mozzarella cheese, and bacon.
Honey Vinaigrette | Bleu Cheese | Ranch | Honey Mustard Classic Vinaigrette | Chipotle Ranch | (Extra dressing 754)

## KID'S MENU ${ }_{122}$ <br> ADD A SOFT DRINK FOR ONLY \$0.99

| KID'S PASTA | $\mathbf{5 . 9 9}$ |
| :--- | :--- |
| KID'S MAC \& CHEESE | $\mathbf{6 . 9 9}$ |
| CHEESEBURGER SERVED WITH FRIES | $\mathbf{6 . 9 9}$ |
| CHICKEN TENDERS SERVED WITH FRIES | 7.99 |
| CHEESE QUESADILLA SERVED WITH FRIES | $\mathbf{6 . 9 9}$ |


| STEAMED BROCCOLI | FRENCH FRIES |
| :--- | :--- |
| WHITE CHEDDAR GRITS | FRIED OKRA |
| FRESH GREEN BEANS | MAC \& CHEESE |
| MASHED POTATOES | BAKED POTATO |
| (Add 1.49) <br> BAKED SWEET POTATO |  |

