

“House” Starters

Basket of Scraps

Hand cut Grill House Steak breaded and served with one of our signature homemade sauces: Peppercorn or Bleu Cheese 10.00

Calamari

Lightly breaded, topped with banana peppers and served with cocktail sauce 9.50

Scraps & Squid

Enjoy these two popular appetizers as a combo 19.00

Spinach & Artichoke Dip

Served with tortilla chips & pita 11.00

Chicken Quesadilla

Large tomato basil tortilla filled with seasoned chicken, cheese & enchilada sauce served with lettuce, tomato, sour cream, salsa and tortilla chips 11.00

White Cheddar Cheese Curds

Fried and served with ranch 8.50

Crispy Breaded Green Beans

Served with ranch for dipping 8.50

Kettle Chip Nachos

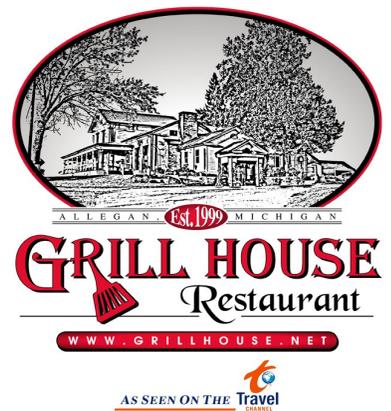
Kettle chips topped with crisp bacon, BBQ sauce, shredded cheese, and green onion. Served with ranch 10.00

Nacho Platter **GF**

Tortilla chips topped with choice of seasoned beef or chicken, shredded cheese blend, tomato, onions and black olives. Served with jalapeños, sour cream and salsa 14.00

Homemade Kettle Chips

With French onion dip 6.50



Fresh Signature Soups

Served with a roll.

Baked Potato Soup **GF**

Favorite since we opened in 1999! Topped with sour cream, bacon, cheese and chives 5.00

Tomato Basil **GF V**

Topped with Asiago cheese 5.00

Enjoy your soup in a toasted Italian Bread Bowl—add 5.00

Baskets From the Fryer

Served with coleslaw and choice of kettle chips or seasoned fries

Sweet potato fries add 1.00

Extra Dipping Sauces \$.25 ea

Crispy Chicken Tenders

Served with choice of ranch, honey mustard or BBQ dipping sauce 11.00

Gluten Free tenders available

Pub Battered Cod

Amber beer battered cod fried golden brown served with lemon and tartar sauce 12.00

Pub Battered Shrimp

Crispy pub battered shrimp served with homemade cocktail sauce and lemon 12.50

“House” Baker Bowls **GF**

A baked potato loaded with a generous portion of toppings and baked to perfection!

Pot Roast

Tender Pot Roast, shredded cheese, sautéed mushrooms, crispy haystack onions and horsey sauce 11.00

Pulled Pork

BBQ Pulled Pork, shredded cheese, coleslaw and green onions 11.00

Taco

Seasoned beef, cheese, enchilada sauce, lettuce, tomato, green onion and sour cream 11.00

Buffalo Chicken

Grilled buffalo chicken, bacon, cheese, green onions and ranch 11.00

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Gluten Free—please keep in mind that we do not have a gluten free kitchen.

Vegetarian

MENU REVISED 1/27/21

Signature “House” Salads

Entrée Salad served with 4oz dressing, Micro Salad served with 2oz dressing

Add to any Salad

Grilled, Crispy or **GF** Chicken 4.00
Breaded Shrimp 7.00

6oz Grilled Bistro Steak 9.00
6oz Ahi Tuna Steak 8.50

Southwest Salad **GF V**

Crisp Iceberg lettuce topped with black beans, corn, red onion, tomatoes, shredded cheese, guacamole, tortilla chips. Served with chipotle ranch dressing

Micro 6.00 Entrée 10.00

Taco Salad **GF**

Tortilla chips topped with seasoned beef or chicken, lettuce, cheese, tomato, onion, black olives, sour cream and side of salsa

Micro 6.00 Entrée 10.00

Side of Guacamole 3.00

Classic Caesar

Crisp romaine topped with Asiago and Parmesan cheese, black olives, grape tomatoes and croutons.

Tossed with creamy Caesar dressing and a roll

Micro 6.00 Entrée 10.00

Cheese BLT

Crisp iceberg lettuce topped with shredded cheese, hard boiled egg, crispy bacon, diced tomato and croutons. Served with a roll

Micro 6.00 Entrée 10.00

Pub Salad **V**

Crisp iceberg lettuce topped with tomato, cucumber, red onion, croutons and shredded cheese blend. Served with a roll

Micro 5.50 Entrée 9.50

Spinach Salad

Baby spinach topped with egg, bacon, fresh mushrooms, grape tomatoes, red onion and feta cheese. Served with poppy seed dressing and a roll

Micro 6.00 Entrée 10.00

Side Salad 4.50

Served with 2oz dressing of choice.

Dressing Choices:

House Balsamic Vinaigrette, Creamy Ranch, Chipotle Ranch, Greek Italian, Bleu Cheese, Caesar, Honey Mustard, French, 1000 Island, Mango Chardonnay and Poppy Seed

Extra Dressing: 4oz \$.50 2oz \$.25

“House” Platters

BBQ Brisket

Tender slow cooked beef brisket topped with BBQ sauce. Served with seasoned fries, coleslaw and roll. 16.00

Jumbo Cheese Ravioli Bake **V**

Ravioli with choice of Italian tomato or Alfredo sauce, topped with mozzarella & Asiago cheese. Served with a side salad and roll

14.50

Add grilled chicken 4.00

Breaded Grouper Tenders

Lightly breaded fried grouper tenders served with tartar sauce, seasoned fries, hushpuppies and coleslaw 18.00

Giant Wet Burrito

Loaded with choice of seasoned beef or chicken, refried beans and cheese. Covered in enchilada sauce, cheese and green onions.

Served with shredded lettuce, tomato, sour cream, salsa and tortilla chips 14.00

Every Saturday

starting at 12:00 pm **While Supplies Last!**

Enjoy our slow roasted, fresh cut Signature Prime Rib

Fresh Cut Prime Rib Dinner

Served with baked potato, Chef's vegetable, side salad, horseradish sauce, au jus and a roll

12oz Cut 27.00

“House” Sandwiches and Burgers

Served with choice of kettle chips, seasoned fries, coleslaw or cottage cheese
Sweet potato fries add 1.00

Prime Melt Panini



Best Seller! Shaved prime rib with Swiss cheese and our signature sauce on ciabatta served with a side of au jus 14.00

Chicken Bacon Ranch Panini

Chicken topped with crispy bacon, American cheese and creamy ranch dressing on ciabatta 12.50

Pot Roast Sandwich

Tender beef pot roast with melted cheddar cheese, topped with crispy haystack onions and horseradish sauce on a toasted gourmet bun 12.50

Pulled BBQ Pork Sandwich

Tangy BBQ sauce mixed with our pulled pork served with red onions and pickles on a toasted gourmet bun 10.50

Ranch Tender Wrap

House favorite! Crispy chicken tenders, lettuce, tomato, shredded cheese and creamy ranch dressing in a tomato basil wrap 10.50
Make it buffalo add .50

Crispy Green Bean Wrap v

Crispy green beans, lettuce, tomatoes, shredded cheese and ranch in a tomato basil wrap 10.00

Crispy Shrimp Wrap

Pub shrimp with red onion, Asian slaw, shredded cheese and chow mien noodles in a tomato basil wrap 12.00

BLT

Strips of crisp bacon, lettuce, tomato and mayo on Texas Toast 10.00

Stacked Ham & Swiss

Sliced ham, and Swiss cheese on ciabatta 11.00

Giant Pork Tenderloin



8 oz pork tenderloin flattened, hand breaded and served deluxe on a gourmet bun 12.00

Classic Reuben

Corned beef thinly sliced with sauerkraut, 1000 island dressing and Swiss cheese on grilled swirled rye 12.50

Chicken Sandwich

Choice of grilled or crispy chicken. Served deluxe on a gourmet bun 10.50

Grilled Ahi Tuna Sandwich

Sashimi tuna topped with wasabi mayo and shredded cabbage tossed in a sweet chili Thai sauce on gourmet bun 14.50
Chef Suggests rare for best flavor!

Burgers

1/2 pound handmade ground beef patty char-grilled to perfection!

Substitute Turkey burger

Toppers Cheese (Cheddar, American, Swiss), Grilled Mushrooms, Sautéed Onions or Bacon 1.00

Olive Burger

Topped with Swiss cheese, green olives and mayo on a gourmet bun. 12.50

Lumberjack Burger

Our 8 oz burger topped with shaved prime rib, homemade creamy bleu cheese sauce and crispy cotton onion straws on a gourmet bun 16.00

Mac-N-Cheese Burger



Our 8 oz burger with American cheese and tangy BBQ sauce topped with our homemade crispy Mac-n-cheese patty on a gourmet bun. 13.50

Jalapeño Popper Burger

Topped with a cream cheese and jalapeño spread, lettuce, tomato and red onion on a gourmet bun 13.00

Traditional Burger

Served on gourmet bun 11.50

Wrangler Burger

Topped with crisp bacon, cheddar cheese, crispy haystack onions and BBQ sauce on Texas Toast 13.50

California Turkey Burger

White meat turkey patty topped with Swiss cheese, red onion, sliced tomato and guacamole on gourmet bun 12.00

Gourmet “House” Pizza

Our Gourmet pizzas come in 2 sizes – 9” or 14”

11” gluten free cauliflower crust available (priced as a large pizza)

Bacon & Bleu Cheese

Homemade bleu cheese sauce with tomato, bacon, red onion and crumbled bleu cheese. Topped with mozzarella and Asiago cheese. 13.00 / 21.00

Ultimate Meat

Marinara sauce with Canadian bacon, Italian sausage, bacon and pepperoni. Topped with mozzarella and Asiago cheese. 12.50 / 20.00

Taco Pizza

Refried beans, enchilada sauce, taco beef and cheese. Baked then topped with chopped lettuce, black olives, tomato, onions and crumbled tortilla chips. 12.50 / 20.00

Barbeque Chicken

BBQ sauce, red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 12.00 / 18.50

Chicken Alfredo

Alfredo sauce with red onion, tomato and grilled chicken. Topped with mozzarella and Asiago cheese. 12.00 / 18.75

Ultimate Cheese v

Marinara sauce topped with a blend of Asiago, parmesan, mozzarella, provolone and Monterey Jack cheese. 12.00 / 18.50

Extreme Veggie v

Marinara sauce, mushrooms, red onion, tomato and black olives. Topped with mozzarella and Asiago cheese. 12.00 / 18.50

Please note any orders with
pizza may take longer.

Build Your Own Pizza

Just the way you like it!

9” Cheese with sauce 10.00
Each additional topping .75

14” Cheese with sauce 14.25
Each additional topping 1.50

11” Gluten Free Crust 14.25

Available Toppings

Italian sausage, pepperoni, ham, chicken, bacon, sautéed or fresh mushrooms, diced onion, black olives, red onions, fresh garlic, jalapeno peppers, banana peppers, tomato, crumbled bleu cheese

Sauce Options

Classic Marinara, Alfredo or BBQ

For Bleu cheese sauce
add 1.00 for 9” and 1.50 for 14”

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