



BEVERAGES

BEER

Miller Lite \$1.50
 N/A Coors Edge \$2
 Coors Light \$2
 Leinie's Original \$3
 Leinie's Dark Lager \$3
 Corona \$4
 Capital Amber \$4
 Spotted Cow \$4
 Guinness \$4

*Ask about our
 Seasonal Draft Beers!*

WHITE WINE

	Glass	Bottle
Sutter Home Chardonnay	\$4	-
Sutter Home Pinot Grigio	\$4	-
Sutter Home Moscato	\$4	-
Vouvray	\$6	\$22
K. Crawford Sauvignon Blanc	\$6	\$22
Chateau Ste. Michelle Riesling	\$6	\$22
La Crema Chardonnay	\$7.50	\$28

RED WINE

	Glass	Bottle
Roscato Sweet Red	\$3	-
Sutter Home Merlot	\$4	-
Sutter Home Cabernet	\$4	-
7 Deadly Zins Zinfandel	\$6	\$22
Clos de Mendoza Malbec	\$6	\$22
Meiomi Pinot Noir	\$7.50	\$28



Soda \$1

Coke, Diet Coke, Sprite, Sprite Zero, A&W Root Beer

Sprecher Sodas \$2.50

Cream Soda, Cherry Cola, Orange Dream

Juice Sm \$1.70 • Lg \$2

Orange, Cranberry, Apple, Tomato, V8

Milk (2% or Skim) \$1.50

Coffee \$1.50

Tea (Hot or Iced) \$1

Lemonade \$1

Ginger Ale \$1

Tonic Water \$1

BREAKFAST

BUILD-YOUR-OWN OMELET \$8

Served with choice of hash browns, American fries, or fresh fruit. Includes a choice of toast.

CHOOSE UP TO 4 INGREDIENTS:

each additional item \$0.50

MEAT OPTIONS:

Ham
Bacon
Sausage
Smoked Turkey

VEGGIE OPTIONS:

Onion
Bell Pepper
Mushroom
Spinach
Tomato

CHEESE OPTIONS:

American
Cheddar
Swiss
Mozzarella

À LA CARTE

Fresh Fruit/Berries **GF** \$3.50

Whole Fruit **GF** \$.50

Cold Cereal \$2

Oatmeal \$2.50

Egg made to order **GF** \$1.50

Bacon or

Sausage Links **GF** \$2.50

Buttermilk Pancake \$2

Danish \$2.50

Toast **GFB** \$1.50

BREAKFAST SANDWICH \$5

Fried or scrambled egg topped with cheese, and choice of bacon, sausage, or ham on an English muffin, biscuit, or toast.

BREAKFAST PLATTER \$7.50

Two eggs made to order with a choice of hash browns or American fries, bacon or sausage and choice of toast.

EGGS BENEDICT \$8

English muffin, smoked ham, two eggs made to order, Hollandaise, with a choice of hash browns, American fries, or fresh fruit.

BISCUITS & GRAVY \$7

Two buttermilk biscuits, sausage gravy, and two eggs made to order.

BERRY YOGURT BOWL \$5

Strawberries, blueberries, raspberries, candied pecans, and honey.

FRENCH TOAST STICKS \$6

Thick-sliced French toast sticks served with maple syrup.

BERRIES & CREAM WAFFLE \$6

Belgian-style waffle topped with fresh berries & choice of whipped cream or a scoop of vanilla ice cream.

BEVERAGES

Soda \$1

*Coke, Diet Coke, Sprite,
Sprite Zero, A&W Root Beer*

Sprecher Sodas \$2.50

*Cream Soda, Cherry Cola,
Orange Dream*

Juice Sm \$1.70 • Lg \$2

*Orange, Cranberry, Apple,
Tomato, V8*

Milk (2% or Skim) \$1.50

Coffee \$1.50

Tea (Hot or Iced) \$1

Lemonade \$1

Ginger Ale \$1

Tonic Water \$1

GF = Gluten Free **GFB** = Can be made Gluten Free by adding a Gluten Free Bun or Bread for 1.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$6⁵⁰

LUNCH COMBO

1/2 SANDWICH
+ SOUP OR SIDE SALAD
+ CHIPS OR FRUIT

SANDWICHES

Prime Rib Melt **GFB**
Rueben
Cranberry Turkey Melt **GFB**
BLT **GFB**
Shrimp Taco

SOUPS

CUP \$3
BOWL \$4
BREAD BOWL \$6

HEARTY CHICKEN NOODLE

Roasted chicken, egg noodles,
carrots, onion, and celery.

TOMATO BASIL BISQUE **GF**

Creamy bisque made with
San Marzano tomatoes.

SOUP OF THE DAY

Ask your server about our
featured soup special!

SIDE SALADS

HOUSE SIDE SALAD \$3

Crisp greens, cucumber, tomato, and croutons
with a choice of dressing.

CAESAR SIDE SALAD \$3

Romaine lettuce, Parmesan cheese, tomatoes,
croutons, and Caesar dressing.

STRAWBERRY SPINACH SALAD **GF** \$4

Feta cheese, strawberries, toasted almonds,
baby spinach, and poppy seed dressing.

CREAMY GRAPE SALAD **GF** \$4

Red and green grapes, sweetened cream cheese,
and candied walnuts.

DRESSINGS: Ranch, French, Italian, Thousand Island,
Honey Mustard, Caesar, Blue Cheese, Balsamic Vinaigrette,
Poppy Seed, Raspberry Vinaigrette

ENTRÉE SALADS

GRILLED CHICKEN COBB **GF** \$8

Grilled chicken, egg, avocado, tomato, red
onion, bacon, blue cheese, and choice of
dressing.

JAMAICAN PINEAPPLE SHRIMP **GF** \$9

Jamaican jerk seasoned shrimp, pineapple
salsa, peppers, red onion, arugula, raspberry
vinaigrette.

STRAWBERRY BALSAMIC SALMON* **GF** \$9

Grilled salmon, strawberries, red onion, bell
pepper, scallions, and balsamic vinaigrette.

CHOPPED ITALIAN **GF** \$8

Genoa salami, ham, olives, cucumber,
red onion, roasted red pepper, mozzarella,
olive oil and vinegar.

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ENTREES

All entrees served with a choice of cup of soup or house salad or Caesar salad

Substitute a Strawberry Spinach Salad or Grape Salad for .50

GRILLED TENDERLOIN* GF \$18

Char-grilled beef tenderloin with choice of two sides.

Add sautéed onions and/or mushrooms: \$1

GRILLED SALMON GF \$15

Pan-seared Atlantic salmon, lemon, with choice of two sides.

BRAISED BEEF SHORT RIBS GF \$14

Tender beef, demi-glace, with choice of two sides.

SHRIMP SCAMPI \$15

Pan-seared shrimp, roasted red pepper, parsley, white wine & lemon sauce. Served over pasta.

SMOKED BBQ RIBS GF \$14

St. Louis-style pork ribs, choice of two sides.

COUNTRY FRIED CHICKEN \$12

Breaded chicken breast, country gravy, summer succotash.

SPINACH-ARTICHOKE TORTELLINI (V) \$10

Cheese-filled tortellini, creamy spinach-artichoke sauce.

Add Chicken: \$2 - or - Shrimp: \$4

CARIBBEAN RED SNAPPER GF \$14

Pan-seared red snapper, pineapple salsa, wild rice pilaf.

PASTA ALLA NORMA (V) \$10

Eggplant, penne pasta, tomato sauce, basil, mozzarella.

BROILED SCALLOPS GF \$14

Broiled sea scallops, white wine, lemon, garlic, parsley, with choice of two sides.

SIDES
\$2
EACH

Baby Baked Potatoes
Roasted Sweet Potatoes
Wild Rice Pilaf GF
Mac & Cheese
Grilled Asparagus GF
Sweet Corn Succotash GF

Baked Beans GF
Zucchini & Squash GF
Watermelon Salad GF
Potato Salad GF
Coleslaw GF
Fresh Berry Medley GF

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