

APPETIZERS

BUFFALO CHICKEN WINGS » 8.99

Crispy fried chicken wings tossed in our own zesty wing sauce, served with celery, carrot sticks and bleu cheese dressing

POTATO SKINS » 5.99

Cheddar and Monterey Jack cheese, crisp applewood bacon, green onions and sour cream

CHICKEN FINGERS » 7.99

Honey mustard or BBQ sauce

ONION RINGS » 4.99

With a horseradish sauce for dipping

PAN-SEARED POT STICKERS » 6.99

Steamed and pan-seared pork dumplings, served with Szechuan sauce for dipping

SPICED SHRIMP COCKTAIL » 9.99

Half dozen jumbo gulf shrimp cooked in lemon and white wine, served with a tangy cocktail sauce

ITALIAN FLATBREAD » 5.99

Thin crust flatbread drizzled with olive oil and topped with fresh mozzarella, Parmesan cheese, tomatoes, fresh basil and garlic **Add Chicken** » 3.00

THREE CHEESE WHITE FLATBREAD » 6.49

Thin crust flatbread drizzled with olive oil and topped with Parmesan cheese, fresh mozzarella and feta cheese. Finished with fresh diced tomato

MOZZARELLA CHEESE WEDGES » 6.99

Whole milk mozzarella wedges, breaded with Romano cheese and garlic Italian breading, served with marinara sauce

SOUPS

FRENCH ONION » 4.49

Sautéed Spanish onions simmered in a sherry wine and beef stock, seasoned French bread crouton and melted Gruyère and Parmesan cheese

SOUP DU JOUR » 3.49

Created daily from market fresh ingredients

SALADS

Dinner salad » 3.25 | Dinner Caesar salad » 3.25

CHEF SALAD » 8.99

Romaine lettuce, Hormel ham, smoked turkey breast, Swiss and cheddar cheese, hardboiled egg, cucumber, tomato, red onion, red pepper and pitted black olives, served with your choice of dressing

TRADITIONAL CAESAR » 7.99

Romaine lettuce, Parmesan cheese, croutons and Caesar dressing

Add julienne strips of Chargrilled Chicken Breast » 10.99

CRISPY CHICKEN SALAD » 8.99

Mixed greens, sliced fried chicken tenders (or try them Buffalo style), cheddar jack cheese, tomatoes, hardboiled egg and cucumber, served with your choice of dressing

FRESH SPINACH SALAD » 8.99

Fresh baby spinach, bacon bits, mushrooms, red onions and hardboiled egg, served with bacon dressing

Add Cajun Blackened Chicken Breast » 11.99

COBB SALAD » 8.99

Mixed greens, roasted turkey, chopped applewood bacon, cheddar jack cheese, tomatoes and guacamole, served with your choice of dressing

ORIENTAL SESAME TURKEY SALAD » 8.99

Romaine lettuce, roasted turkey breast, sugar snap peas, red cabbage, carrot, scallions and toasted sesame seeds. Served with sesame oriental dressing

For better service, we discourage separate checks.

SANDWICHES & WRAPS

Served with potato chips and a pickle spear. Fries or fresh fruit add » 1.00 | Onion rings add » 1.50

TURKEY BLT WRAP » 8.49

Roast turkey breast, crisp applewood bacon, Swiss cheese, lettuce and tomatoes in a sun-dried tomato wrap with ranch; served cold or heated and pressed

CHICKEN CAESAR WRAP » 8.49

A tomato basil wrap with grilled chicken breast, romaine lettuce, Caesar dressing and Parmesan cheese

MARINATED CHICKEN SANDWICH » 8.99

Boneless chicken breast marinated and chargrilled, topped with American cheese and honey mustard sauce, served on a Kaiser roll

CLUB SANDWICH » 8.49

A triple decker delight made with roasted turkey breast, crisp applewood bacon, lettuce and tomato

Add Cheese » 1.00

ITALIAN SAUSAGE HOAGIE » 7.99

Two grilled 4oz mild Italian sausage links in a hoagie roll with marinara sauce. Topped with sautéed onions, red peppers, provolone and Parmesan cheese. Finished in the oven until golden brown

HAM AND SWISS WRAP » 7.99

Hormel ham, Swiss cheese, lettuce and tomato in a sun-dried tomato wrap; served cold or heated and pressed

GRILLED TURKEY AND SWISS » 7.99

Grilled turkey with Swiss cheese on a marble rye bread with a dill pickle spear

PERSONAL PIZZA » 7.00

Three cheese pizza

Add: ham, pepperoni, sausage, pineapple, onions, black olives, peppers or mushroom for .50 each

GRILLED PANINI SANDWICHES

Served with potato chips. Fries or fresh fruit add » 1.00 | Onion rings add » 1.50

PASTRAMI REUBEN PANINI » 8.99

Peppered pastrami, sauerkraut, Swiss cheese and Thousand Island dressing on rye bread. Pressed until golden brown

CUBAN PANINI » 8.99

Cuban sub roll, Hormel ham, roasted pork loin, Swiss cheese, yellow mustard and dill pickle chips. Pressed until golden brown

KNIFE & FORK BURGERS

Served with potato chips. Fries or fresh fruit add » 1.00 | Onion rings add » 1.50

KNIFE & FORK BURGER » 8.49

½ pound lean, fresh ground sirloin, prepared as you wish and served on a Kaiser roll.

AMERICAN BURGER » 8.99

Our Knife & Fork Burger served with American cheese

PROVOLONE & BACON BURGER » 9.49

Our Knife & Fork Burger served with crisp applewood bacon and provolone cheese

SWISS & MUSHROOM BURGER » 8.99

Our Knife & Fork Burger served with Swiss cheese and mushrooms

VEGGIE BURGER » 7.99

A meatless burger served on a Kaiser roll

PATTY MELT » 8.99

Our Knife & Fork Burger with Swiss cheese and grilled onions topped with Thousand Island dressing on grilled rye bread

SERVED DINNER ONLY

ENTRÉES

Served with soup or salad and choice of side: Fresh vegetable medley, baked potato, french fries, fresh potato chips or rice.
Substitute French onion soup for » 1.75.

RIB-EYE » 18.99

Charbroiled to your liking, served with sautéed mushrooms

WINE PAIRING:

The Chef recommends Beringer, Founders' Estate, Cabernet Sauvignon, California

CHOP STEAK » 11.99

An Angus ground sirloin, sautéed mushrooms, grilled onions and melted Swiss cheese

WINE PAIRING:

The Chef recommends Dreaming Tree, Red Blend, California

ORANGE-GLAZED SALMON » 15.99

Cajun-seasoned salmon filet with orange marmalade for a sweet and spicy glaze

WINE PAIRING:

The Chef recommends Hogue, Riesling, Washington

CREAMY CHICKEN AND MUSHROOM FETTUCCINI » 13.99

Sliced white mushrooms sautéed in olive oil and garlic. Grilled chicken breast strips are added with a heavy whipping cream. Finished with Parmesan cheese and fresh parsley

WINE PAIRING:

The Chef recommends Chateau Ste. Michelle, Sauvignon Blanc, Washington

BEER-BATTERED FISH & CHIPS » 11.99

Atlantic cod, battered and fried, served with french fries

CHICKEN CORDON BLEU » 12.99

Baked breast of chicken stuffed with ham, cheese and spices, with a golden brown breading

WINE PAIRING:

The Chef recommends Chateau St Jean, Chardonnay, Washington

GRILLED CENTER-CUT PORK CHOPS » 14.99

Two 8oz center-cut pork chops marinated in a balsamic vinaigrette dressing and chargrilled

WINE PAIRING:

The Chef recommends Hogue, Riesling, Washington

CHICKEN TERIYAKI » 13.99

Roasted marinated chicken breast with grilled pineapple, glazed with teriyaki sauce. Served with steamed fresh peapods and rice pilaf

WINE PAIRING:

The chef recommends Chateau Ste. Michelle, Sauvignon Blanc, Washington

STUFFED FLOUNDER » 17.99

Flounder with crabmeat stuffing and Monterey Jack cheese, basted with lemon butter

WINE PAIRING:

The Chef recommends Hogue, Riesling, Washington

SWEET TOOTH DESSERTS

» SERVED ALL DAY

HÄAGEN DAZS®
HOT FUDGE SUNDAE » 4.99

HÄAGEN DAZS®
STRAWBERRY SUNDAE » 4.99

HÄAGEN DAZS® ICE CREAM » 3.99
(vanilla)

PLEASE SEE OUR DELICIOUS
SEASONAL DESSERT MENU

SPECIALTY DRINKS

DAYTONA CAT 5 HURRICANE » 7.95

*Watch out for this one! BACARDI Superior Light,
Captain Morgan Spiced Rum, Myers's Dark and Peach
Schnapps with orange juice, pineapple juice
grenadine and sweet and sour mix*

HOMEMADE SANGRIA » 4.75

NON-ALCOHOLIC

O'DOUL'S » 3.25

COFFEE » 1.75

PURE LIFE BOTTLED WATER » 2.00

SAN PELLEGRINO » 3.50

FIJI WATER » 3.00

BRISK RASPBERRY TEA » 3.75

SODA BY THE GLASS » 2.25

*INCLUDES: 1 free refill
Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea,
Mountain Dew*

JUICES BY THE GLASS » 2.25

Orange, Grapefruit, Tomato, Cranberry, Pineapple

ENERGY DRINKS

MT. DEW AMP » 3.75

RED BULL » 3.75

STARBUCKS FRAPPUCCINO® » 3.75

STARBUCKS DOUBLES HOT® » 3.75

SPIRITS

CALL » 4.50

INCLUDING: Smirnoff, Beefeater, Jim Beam, BACARDI Superior, BACARDI Limón, Canadian Club, Captain Morgan Original Spiced, Sauza Gold, Malibu Coconut, Seagram's 7 Crown

PREMIUM » 4.75

INCLUDING: SKYY, ABSOLUT, Tanqueray, Jack Daniel's, Dewar's White Label, Jameson, Johnnie Walker Red Label, Jose Cuervo Especial, Crown Royal, Myers's Dark Rum

SUPER PREMIUM » 5.50

INCLUDING: Grey Goose, Ketel One, Courvoisier VS, Bombay Sapphire, Maker's Mark, Knob Creek, Patrón Silver, Johnnie Walker Black Label, Chivas Royal, The Glenlivet, Rémy Martin VSOP

WELL COCKTAIL » 4.00

FROZEN DRINKS

VIRGIN FROZEN DRINK » 3.00

Alcoholic Frozen Drinks add 2.00 to Cocktail Price.

MALT BEVERAGE

MIKE'S HARD LEMONADE » 4.50

SMIRNOFF ICE » 4.50

BEER SELECTIONS

	Rolling Rock	» 3.00		Heineken	» 4.50		Miller Lite	» \$4.75
	Miller Lite	» 3.25		Heineken Light	» 4.50		Coors Light	» \$4.75
16 OZ DRAFT	Bud Light	» 3.25	BOTTLE	Corona Extra	» 4.50	ALUM. BOTTLE		
	Budweiser	» 3.25		Corona Light	» 4.50			
	AmberBock	» 3.50		Budweiser 16oz	» 4.50			
	Michelob Ultra	» 3.50		Bud Light 16oz	» 4.50			
	Yuengling Lager	» 4.50		Bud Light Lime	» 4.50			
	Shock Top			Bud Select 55	» 3.50			
	Belgian White	» 4.50		Miller 64	» 3.50			
	To go add	» 0.75		Guinness Draught	» 4.75			
				Stella Artois	» 4.75			
20 OZ DRAFT				Samuel Adams				
				Boston Lager	» 4.75			
				Michelob ULTRA	» 4.25			

Be sure to take a look at our seasonal craft beer list

WINES

SWEET WINES / BLUSH WINES	White Zinfandel, Beringer (California)	---	19.50
	Riesling, Hogue (Washington)	6.50	22.00
WHITE WINES <i>Dry light intensity</i>	Sauvignon Blanc, Chateau Ste. Michelle (Washington)	---	29.00
	Pinot Gris, Columbia Crest Grand Estates (Washington)	7.00	28.00
WHITE WINES <i>Dry medium intensity</i>	Chardonnay, Chateau St Jean (California)	---	28.00
RED WINES <i>Dry medium intensity</i>	Pinot Noir, Rex Goliath (California)	7.00	24.00
	Merlot, Blackstone (California)	7.00	27.00
RED WINES <i>Dry full intensity</i>	Cabernet Sauvignon, Beringer Founders' Estate (California)	---	22.00
	Zinfandel, Ravenswood (California)	---	32.00
	Red Blend, Dreaming Tree Crush (North Coast)	7.50	30.00
SPARKLING WINES	Chandon, Brut	---	38.00
HOUSE WINES	Copper Ridge White Zinfandel Copper Ridge Chardonnay Copper Ridge Merlot Copper Ridge Cabernet Sauvignon Jacob's Creek Shiraz Glass » 4.75 1/2 Carafe » 9.75 Carafe » 19.50		