

# 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

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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

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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

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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

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MT. DEW AMP » 3.75

RED BULL » 3.75

STARBUCKS FRAPPUCCINO® » 3.75

STARBUCKS DOUBLESHOT® » 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

16 OZ DRAFT	Rolling Rock	» 3.00	BOTTLE	Heineken	» 4.50	ALUM. BOTTLE	Miller Lite	» \$4.75
	Miller Lite	» 3.25		Heineken Light	» 4.50		Coors Light	» \$4.75
	Bud Light	» 3.25		Corona Extra	» 4.50			
	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			
20 OZ DRAFT				Stella Artois	» 4.75			
				Samuel Adams				
				Boston Lager	» 4.75			
				Michelob ULTRA	» 4.25			

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

# WINES

<b>SWEET WINES / BLUSH WINES</b>	White Zinfandel, Beringer (California)	---	19.50
	Riesling, Hogue (Washington)	6.50	22.00
<b>WHITE WINES</b> <i>Dry light intensity</i>	Sauvignon Blanc, Chateau Ste. Michelle (Washington)	---	29.00
	Pinot Gris, Columbia Crest Grand Estates (Washington)	7.00	28.00
<b>WHITE WINES</b> <i>Dry medium intensity</i>	Chardonnay, Chateau St Jean (California)	---	28.00
<b>RED WINES</b> <i>Dry medium intensity</i>	Pinot Noir, Rex Goliath (California)	7.00	24.00
	Merlot, Blackstone (California)	7.00	27.00
<b>RED WINES</b> <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
<b>SPARKLING WINES</b>	Chandon, Brut	---	38.00
<b>HOUSE WINES</b>	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		