


Appetizers

Chips & Salsa 3.95

Tri Color Tortilla Chips, Served with Homemade Salsa

Fried Green Beans 8.95

Fried Green Beans Sprinkled with Shredded Parmesan Cheese, Served with Chipotle Ranch Dipping Sauce

BBQ Brisket Potato Skins  7.95

Crispy Potato Skins Stuffed with BBQ Brisket and Topped with Melted Cheddar Cheese

Chopped Brisket Sliders  7.50

3 Sliders Stuffed with In-House Smoked Brisket in an Apple Honey BBQ Sauce Topped with Sliced Red Onions and a Pickle

Swedish Meatballs  6.95

Homemade Meatballs in a Swedish Dill Sauce

Cheese Quesadilla 7.50

A Large Flour Tortilla Filled with Cheddar Cheese, Caramelized Sweet Onions, Cilantro and Green Chiles, Served with Pico de Gallo, Sour Cream & Homemade Salsa

Add Grilled Chicken 9.50

Buffalo Chicken Tenders 9.50

Fried Chicken Tenders tossed in Buffalo Sauce, Served with Carrots, Celery and Bleu Cheese Dipping Sauce

Gluten Free Available

Island Shrimp 10.95

5 Coconut Shrimp Tossed in Thai Sweet Chili Sauce, Served Over Jicama Slaw

Fried Bay Scallops  8.95

Hand Breaded Bay Scallops Deep Fried and Served with Your Choice of Tartar, Cocktail, or Creamy Tiger Dipping Sauce

Salads

Trio Salad Café Regular
8.95 10.95

Waldorf Chicken Salad, Tuna Salad and Spinach Salad Topped with Berries and Roasted Sunflower Seeds, Served with Poppy Seed Dressing

Southwest Salad 8.95 10.95

A Bed of Romaine Topped with Diced Grilled Chicken, Avocado, Corn, Black Beans, Tomatoes, Pepper Jack Cheese and Tortilla Strips, Served with Homemade Cilantro Ranch

Chopped Chef Salad 8.95 10.95

Chopped Romaine Topped with Cubed Ham and Turkey, Cheddar Cheese, Grape Tomatoes, Sliced Cucumber and Hardboiled Eggs, Served with Ranch Dressing

Spring Citrus Salad 8.95 10.95

Mixed Greens Topped with Diced Grilled Chicken, Fresh Strawberries, Mandarin Oranges, Roasted Sunflower Seeds, Served with Citrus Vinaigrette

Cobb Salad 9.95 11.95

Fresh Romaine Lettuce Topped with Diced Grilled Chicken, Tomatoes, Eggs, Roasted Corn, Bacon, Bleu Cheese Crumbles and Avocado, Served with Bleu Cheese Dressing

Mediterranean Salmon Salad  12.95 14.95

Fresh Bed of Spinach with Cherry Tomatoes, Cucumbers, Red Onions and Feta Cheese Topped with a Grilled Salmon Fillet, Served with a White Balsamic Dressing

Soups & Side Salads

**Salad Options: House, Caesar, Spinach,
Greek and Wedge**
3.50

	<u>Cup</u>	<u>Bowl</u>
Homestyle Chicken Noodle	2.95	4.50
Tomato Basil	2.95	4.50
Soup of the Day	2.95	4.50

All You Can Eat Soup & Side Salad
8.50

Dressings

Ranch, Fat Free Ranch, Homemade Cilantro Ranch, Honey Mustard, Citrus Dijon, Poppy Seed, Caesar, Thousand Island, Greek, Balsamic, Raspberry Vinaigrette and Bleu Cheese

Modifications May Be Made For Any Menu Items
Please Ask Your Server For Heart Healthy Options or Special Dietary Needs

Sandwiches

All Sandwiches Come with Your Choice of One Side Item

	<u>Café</u>	<u>Regular</u>
Ranch Burger* Black Angus Beef Patty Grilled, Served with Lettuce, Tomato, Onion and Pickles	7.95	9.95
Create Your Own Ranch Burger Your Choice of Any 3 Toppings - Each Additional Topping .50 Cents Cheese Toppings - American, Cheddar, Swiss, Provolone, Pepper Jack, Bleu Other Toppings - Avocado, Bacon, Mushroom, Jalapenos, Fried Egg, Grilled Onions	8.95	10.95
Substitute – Grilled Chicken Breast, Turkey Burger or Black Bean Burger 		10.95
French Dip Sandwich Slow Roasted Shaved Prime Rib with Caramelized Onions, Mushrooms, Creamy Horseradish and Provolone, Served On a Hoagie Roll with Au Jus	8.95	10.95
Waldorf Chicken Salad Roasted Chicken, Apples and Walnuts Tossed with Mayonnaise Topped with Lettuce and Tomatoes, Served on a Fresh Croissant	7.95	9.95
Spicy Turkey Melt  Grilled Sliced Turkey with Bacon, Melted Provolone and Chipotle Honey Aioli on Marbled Rye Bread	7.95	9.95
Reuben Sliced Corned Beef, Russian Dressing, Sauerkraut and Swiss Cheese, Served on Thick Sliced Marbled Rye Bread	8.95	10.95
Club Sandwich Turkey, Ham, Bacon, Lettuce, Tomato, Swiss and American Cheeses, Served on a Toasted Wheatberry Bread with Mayonnaise	8.95	10.95
Chopped Brisket Sandwich  In-House Smoked Brisket in a Apple Honey BBQ Sauce on a Mild Cornbread Loaf Topped with Sliced Red Onions and Pickles		9.95
Southwest Chicken Wrap  Flour Tortilla Stuffed with Grilled Chicken, Black Beans, Tomatoes, Red Onions, Spinach, Pepper Jack Cheese and Jalapeno Avocado Cream Sauce		8.95
Fried Bay Scallop Tacos  Fried Bay Scallops in a Flour Tortilla Topped with Jicama Slaw and a Creamy Tiger Sauce		10.95

Side Items

Garlic Parmesan Gnocchi
Wild Rice Pilaf
Cup of Soup
Fruit Cup
White Cheddar Mac & Cheese

Vegetable of the Day
Cole Slaw
Fresh Potato Chips
Fried Green Beans
Onion Rings

French Fries
Sweet Potato Fries
Steak Fries
Whipped Potatoes
Baked Potato

***Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Some items may contain nuts.**

Entrées

All Entrées Come with Your Choice of Two Side Items

Chicken Picatta



Egg and Parmesan Battered Chicken Breast Seared and Topped with Capers and a Lemon Beurre Blanc Sauce

14.95

Black Garlic & Parmesan Pork Chop*



8oz Bone-In Pork Chop Seared in a Black Garlic Butter and Topped with Melted Parmesan

16.95

Chicken Fried Chicken

Breaded Chicken Breast Fried until Golden Brown, Served with Country Gravy

14.95

Chicken Fried Steak

A Hearty Breaded Cube Steak Fried until Golden Brown, Served with Country Gravy

14.95

Beer Battered Cod

Deep Fried Hand Battered Cod, Served with Tartar Sauce or Malt Vinegar

13.95

Salmon

Norwegian Salmon Pan Seared or Rubbed with Blackened Spices, Served with Your Choice of a Creamy Mustard Dill, Honey-Soy Ginger or Raspberry Chipotle Sauce

17.95

Fried Seafood Platter

Breaded Shrimp, Coconut Shrimp and Flounder Served with Tartar or Cocktail Sauce

19.95

Lemon & Soy Baked Flounder



Flounder Marinated in Lemon Soy Vinaigrette Then Baked to Perfection

14.95

Cornmeal Tilapia



Tilapia Fillet in Seasoned Cornmeal and Pan Seared, Topped with a Beurre Blanc Sauce

14.95

Steaks

Chopped Tenderloin

7oz Chopped Black Angus Tenderloin Seared with Caramelized Onions

18.95

Grilled Ranch Ribeye



12oz Ribeye with Your Choice of Grilled, Au Poivre or Blackened

25.95

Center Cut Filet

8oz Center Cut Black Angus Filet Seasoned and Grilled to Your Desired Temperature

27.95

All Steaks may be Topped with Sautéed Mushrooms, Caramelized Onions
Red Wine Demi or Mushroom Demi for an Additional \$1.50

Pasta

All Pasta Served with Garlic Bread and Your Choice of Side Salad

Cajun Seafood Pasta



Cajun Seasoned Bay Scallops and Shrimp, Tossed in Alfredo Sauce and Served Over a Bed of Fettuccine

17.95

Meatball Marinara over Spaghetti



Meatballs Served over a Bed of Spaghetti and Topped with a Slow Cooked Marinara Sauce

13.95

Cakes

**Chocolate Mousse Cake, Carrot Cake, Lemon Mousse Cake,
Gluten Free Cheese Cake and Cranberry Cheese Cake**