



DINNER MENU

SALADS

Choice of dressing

HALF | FULL

House Salad ♥ \$3.00 | \$6.00

Romaine, carrots, cucumber, cheddar, bacon and tomato

Wedge Salad ♥ ⑤ \$3.00 | \$6.00

Iceberg, tomato, red onion, bacon and bleu cheese

Caesar Salad ♥ \$3.00 | \$6.00

Romaine, parmesan, croutons
(Add salmon, shrimp, or chicken - \$4.00)

DRESSINGS

Ranch - Light Ranch - Fat Free Italian
French - Poppy Seed - Bleu Cheese
Honey Mustard -- Caesar
Oil & Vinegar - Thousand Island
Balsamic Vinaigrette - Raspberry
Vinaigrette

COMBOS

Cup of Soup & Salad \$5.00

House, Wedge or Caesar salad with soup of choice

Cup of Soup & Half Sandwich \$6.00

BLT, ham, turkey, tuna salad, or grilled cheese on your choice of toasted sourdough, rye, white, or wheat with a cup of soup

SOUPS

CUP | BOWL

Chef's Daily Soup

\$2.00 | \$3.50

Ask your server for details

Tomato Basil Soup ⑤

\$2.00 | \$3.50

Creamy with a basil finish

Homestyle Chili

\$2.00 | \$3.50

House made beef chili

Low Sodium Garden Vegetable ♥ ⑤ \$2.00 | \$3.50

Ask your server for details

ENTRÉE SALADS

Choice of dressing. Protein: salmon, shrimp, or chicken

Southwestern ♥ ⑤

FL/\$11.00 | HL/\$9.00

Romaine, roasted corn, black bean Peruvian pepper relish, cheddar cheese and avocado

Apple Almond ♥ ⑤

FL/\$11.00 | HL/\$9.00

Romaine and spinach, fuji apples, raisins, toasted almonds and feta cheese

Caesar ♥ ⑤

FL/\$11.00 | HL/\$9.00

Romaine, parmesan, and croutons

BEVERAGES

Hot & Cold Options \$1.50

Ask your server

SANDWICHES

Platter includes choice of a side

A LA CARTE | PLATTER

***Cheeseburger** **\$8.00 | \$9.00**

Lettuce, onion, tomato, pickle, with choice of cheese

Pastrami Reuben **\$7.00 | \$8.00**

Melted Swiss, thousand island, and sauerkraut on rye

Quesadilla **FULL | \$8.00**

Served with house made Pico de Gallo, guacamole and sour cream. Choice of beef, chicken, shrimp or black bean (no sides included)

BBQ Meatloaf Sandwich **\$7.00 | \$8.00**

House made BBQ meatloaf with melted provolone cheese, lettuce, tomato and onion

Tuna Salad Melt **\$7.00 | \$8.00**

Tuna salad on grilled sourdough with melted cheddar and grilled tomatoes

Meatball Sub **\$7.00 | \$8.00**

Handmade meatballs tossed in marinara sauce on a toasted hoagie bun with melted provolone cheese

FRESH SEAFOOD

Choice of sauce: tartar, cocktail, or lemon butter and two sides

Pike Perch **\$8.50 | \$10.50**

Choice battered fried or seasoned bread crumb broiled ♥

BBQ Salmon **FULL | \$11.00**

BBQ glazed Atlantic salmon with grilled pineapple salsa ♥

Garlic Shrimp **\$8.00 | \$10.00**

Marinated shrimp with white wine, garlic and parsley

Maryland Crab Cakes **\$10.00 | \$12.00**

With remoulade and apple fennel slaw

SIDES

\$1.50 each unless as a substitute

Buttered carrots and Spring Peas – Lemon Broccoli – Balsamic Spinach – Burgundy Wild Mushrooms – Crème Fraiche Beets - Fruit -Vegetable or Potato of the Day – Seasoned Fries – Slaw - Sweet Potato Fries – Breaded Zucchini – Breaded Green Beans –Onion Rings –Jell-O – Mashed Potatoes Baked Potato – Baked Sweet Potato

ENTRÉES

Served with a choice of two sides, unless otherwise noted

Grilled Chicken ♥ **\$8.00 | \$10.00**

4 oz or 8 oz, marinated

***Steak Frites** **FULL | \$20.00**

6 oz beef filet with Veal gravy served with crispy French fries

***10oz Ribeye** **FULL | \$20.00**

Grilled ribeye topped with bleu cheese compound butter and sundried tomato butter

Spaghetti and Meatballs **FULL | \$12.00**

House made beef meatballs tossed in a pesto Pomodoro sauce

Smoked Pork Chop **FULL | \$10.00**

Smoked 6oz pork chop topped with Bing cherry butter

Margarita Flatbread **FULL | \$8.00**

Basil pesto, fresh tomatoes, mozzarella and balsamic drizzle (no sides included)

Meatloaf **FULL | \$8.00**

House made meatloaf topped with a savory brown gravy

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness April 2025 TK/AC/DC