



Chicken Cobb Salad \$11.00

Seasoned chicken breast, avocado, bacon bits, hard-boiled egg, tomato, and blue cheese with your choice of dressing.

Mandarin Orange Salmon Salad \$12.00

House made cashew dressing tossed with lettuce, mandarin oranges, almonds, craisins, and grilled salmon. **GF, LS**

Steak Taco Salad \$10.00

Marinated steak, with Pico de Gallo, black beans, romaine, avocado, and Frito's corn chips served with an avocado dressing.

Seasonal Fresh Fruit and Cottage Cheese Plate \$7.00 V, GF

Starters

Soup of the Day \$2.50

Made fresh daily

Fresh Green Salad \$2.50

Mixed greens and vegetables
***V, VV, GF, LS, SF with vinegar and oil

Deep Fried Cheese Curds \$5.00

Battered and fried with ranch dipping sauce.

Shrimp Cocktail \$8.00

Five shrimp served with cocktail sauce and lemon.

Loaded Potato Bites \$5.00

Served with chive sour cream.

Seasonal Fresh Vegetable Plate \$5.00

Served with Hummus V, GF, LS, SF

Sandwiches

Grilled Ham and Cheese \$8.00

Served on sourdough bread with cheddar cheese and honey mustard dressing. Served with pasta salad.

***Make it a cold deli sandwich with lettuce, tomato and mayo. \$9.50

Ultimate BLT Sandwich \$7.00

Bacon, lettuce, tomato, on grilled multi grain bread with marinated tomatoes and basil mayo. Served with onion rings.

Western Burger \$9.00

Seasoned hamburger topped with BBQ sauce, cheddar cheese, bacon, and French fried onions on a potato bun with lettuce, tomato, onion, and pickle. Served with onion rings.

Salmon Burger \$8.00

Grilled salmon burger on a ciabatta bun with tzatziki sauce, lettuce, tomato, and onion. Served with potato salad.



Vegetarian Lasagna \$10

White sauce lasagna made with a blend of cheeses, broccoli, carrots, spinach, and onions.

Chicken Alfredo \$8.00

Seasoned chicken breast in an Alfredo sauce served over fettuccini noodles.

Spaghetti and Meat Sauce \$10.00

Seasoned hamburger meat sauce served over spaghetti noodles.

***V Spaghetti and Sauce \$8.00

Classic Entrees

You can mix or match any of the sides.
All entrées comes with your choice of soup or salad.



Beef

Pan-Seared Rib Eye Steak \$14.00

8 oz. seasoned rib eye steak served with baked potato and stir-fry vegetables. **GF, LS**

Steak Tips with Mushrooms and Blue Cheese \$10.00

Served with potato hash and beets. GF



Pan-Seared Pork Tenderloin Steak \$10.00

Seasoned pork steaks served with potato hash and buttered corn. **GF, LS**

Hardwood Smoked St. Louis Ribs \$10.00

Glazed with Bourbon BBQ sauce served with baked beans and coleslaw. **GF**



Pork

Barbequed Chicken Skewers \$9.00

Four barbequed glazed chicken skewers served with baked beans and coleslaw. **GF**

Apricot-Glazed Chicken Breast \$8.00

Seared chicken breast glazed with a sweet apricot glaze. Served with rice pilaf and beets. **GF, LS**



Fish

Glazed Salmon \$10.00

Oven seared salmon glazed with plum sauce served with baked potato and beets. **GF, LS**

Grilled Jumbo Shrimp \$14.00

Six grilled shrimp with cocktail sauce. Served with rice pilaf and stir-fry vegetables. **LS, GF**

Vegetarian

Beyond Burger \$8.00

Served with sweet potato fries. V
***VV without sweet potato fries

Mixed Grilled Cheese \$5.00

Made with cheddar, Swiss cheese, and tomato slices. Served with pasta salad.

Sides

Baked Potato \$2.50

Rice Pilaf \$2.50

Potato Hash \$2.50

Coleslaw \$1.50

Baked Beans \$1.50

Fruit \$2.00

Stir-Fry Vegetables \$2.50

Buttered Corn \$1.50

Fresh Beets \$1.50

Evening Highlights

Available 4pm-6:00pm

Desserts

Dessert of the Day \$3.00

Pumpkin Pie

Dessert of the Day

please ask your server \$3.00

Assorted Cookies \$1.00
Assorted Ice Cream \$2.00

Ice Tea - Lemonade - Coffee - Decaf Coffee - Assorted Hot Teas - Tomato Juice - Pineapple Juice - Grapefruit Juice

Apple Cider - Cranberry Juice - Apple Juice - Orange Juice - Prune Juice - Crystal Light - Almond Milk - 2% milk - 1% milk