**APPETIZERS**
- Coconut Shrimp $7
  - 5 medium sized shrimp coated in shredded coconut, deep fried and served with a sweet and sour dipping sauce.
- Buffalo Bill Sliders (2 per order) $7
  - Chopped seasoned ground buffalo meat grilled and served on mini wheat rolls with smoked red onion, bacon, Pepper Jack cheese and BBQ sauce.
- Jumbo Lump Crab Cake $7
  - A large slice of tender crab pan fried in perfection and served with a 3 seasoned remoulade sauce. (S Slice only)
- Fried Provolone Cheese $5
  - Served with marinara sauce
- Fried Artichoke Hearts $6
  - with Roasted Tomato dipping
- Shrimp and Avocado Tostada $5

**SOUPS**
- Traditional French Onion $4
  - Today's Special $2.50
  - Please ask your server

**ENTREE SALADS**
- Served with Bread
- Greek Salad $10
  - Mixed greens with cucumbers, tomatoes, red onion, cucumbers, feta, kalamata olives, and feta cheese. Served with a balsamic and hazelnut vinaigrette.
- Flat Iron Caesar Salad $15
  - Tender grilled pieces of flat iron steak tossed together with croutons, Parmesan cheese, and a Caesar dressing and topped with fresh parmesan cheese shavings.
- Fried Chicken Salad $9
  - Deep fried breaded chicken breast on a bed of mixed greens with tomatoes, cucumbers, shredded cheese, crumbled bacon and your choice of dressing.
- Classic Caesar Salad $10
  - with Homemade Garlic Basil Croutons
  - Your choice of chicken or shrimp.

**DRINKS**
- Coffee, Tea or Ice Tea $1.50
- Soft Drinks $1.50
- Milk (2%) or Chocolate Milk 8 oz $1.50 • 12 oz $2.25

**DESSERTS**
- Please ask your server for today’s dessert selections.

**FAVORITES**
- Served with house salad, choice of dressing and bread.
  - Steak ala Milanesa $14
    - Thin cut steak, breaded and pan fried, served on a bed of sautéed spinach topped with fresh tomato sauce and served with mashed potatoes & gravy.
  - Chicken Piccata $12
    - Tender chicken breasts seasoned & served with a white wine lemon & caper sauce with fresh vegetables and white rice.
  - Tenderloin Tips $11
    - Sautéed together with onions, mushrooms, sauteed and served over white rice.
  - Fried Chicken Dinner $10
    - 4 pieces served with mashed potatoes and gravy and fresh vegetables.
  - Beef & Broccoli $14
    - A hearty portion of beef strips, broccoli, mushrooms and onions stir-fried in an oriental sauce and served with steamed rice.
  - 12 oz. Fire Grilled Margarita Chicken $16
    - Chicken breast marinated in a zesty combination of fresh jalapenos, margarita mix and snails of the border giving them grilled.
  - Parmesan Chicken $12
    - Breaded chicken breast topped with mozzarella and melted provolone cheese over a bed of pasta.
  - Gold Fingers $10
    - Half pound of :Grilled chicken served with French fries and a zesty orange dipping sauce.
  - Fish & Chips $10
    - Tempura battered and deep fried cod fillets served with French fries and tartar sauce.
  - The Classic Hamburger $10
    - A thick piece of all natural ground beef patty served with lettuce, tomato, red onion, pickles and French fries.
    - Add American cheese for $1.50

**PASTAS**
- Served with house salad, choice of dressing and garlic toast.
  - Buffalo Chicken Penne $15
    - Tender pieces of seasoned chicken and vegetables infused with buffalo hot sauce, served over penne pasta and finished with blue cheese crumbles and green onions.
  - In House Smoked Salmon $15
    - Served on penne pasta with crisp bacon and a creamy mustard sauce.
  - Spinach Pasta Primavera $15
    - Garden fresh vegetables tossed with pasta, shaved parmesan cheese and a touch of cream served over Fettuccine noodles.
  - Spaghetti & Meatballs $10
    - Traditional tomato sauce with homemade meatballs.

**ENTREES**
- Served with bread, house salad with your choice of dressing.
  - Ranch, Italian, Thousand Island, Blue Cheese or Sesame seed a fresh vegetable medley.
  - Your choice of one side:
    - Baked Potato, Mashed Potatoes, Redskin Potato Wedges, French Fries or Rice

**BLOCK SELECTIONS**
- Add-On to complete a great dining experience.
  - Lobster Tail - $14

**SEAFOOD**
- 14 oz. Black Angus New York Sirloin $30
- 10 oz. Filet Mignon $29
- 6 oz. Petit Filet Mignon $23
- 14 oz. Grilled Ribeye Steak $25
- 18 oz. Grilled Bone-in Ribeye Steak $29
- Lemon Sirloin Steak $19
- 8oz. Ranchers cut Sirloin $17
  - Topped with sautéed garlic and shallots.
  - Pork Chop Saltimbocca Style $18
    - 12 oz. bone-in chop served with Fontina cheese, prosciutto ham and herbed jas.
  - Braised Pork Shank $20
    - With rosemary, garlic and cabernet sauvignon sauce served over creamy mashed potatoes.
  - Ribs & Shrimp Combo $19
    - Half a rack of tender, smoked baby back ribs together with three (3) large coconut shrimp served with BBQ & sweet dipping sauces.

**SIDES**
- Japanned Sauce $3
  - A mixture of lemon, garlic, shallots, melted mustard & grapes.
- Grilled Asparagus $3
- Fresh Vegetable Medley Sauce $3
- Mashed Potatoes $2
- Red Skin Potatoes $2
- Baked Potato $2
- French Fries $1.25
- Onion Rings $2
- White Rice $1.25
- Mac & Cheese $1.50

A 15% service charge will be added in parties of 8 or more.