

Appetizers

Garden Hummus 7.

A Mediterranean favorite served with herb grilled pita and fresh vegetables

Shrimp Cocktail 12.

5 shrimp served with a zesty homemade cocktail sauce

Spinach and Artichoke Dip 8.5

Cream cheese, spinach, and artichokes served with crispy corn chips and fresh vegetables

Soups and Salads

Soup of the day **Cup 4.** **Bowl 6.**

Garden 5.

Mixed seasonal greens with red onion, tomato, carrots, and croutons

Caesar 6.

Crisp romaine lettuce with parmesan cheese and croutons, in our homemade Caesar dressing.

Iceberg Wedge 6.

One-quarter head of iceberg lettuce with Maytag blue cheese crumbles, red onion, diced tomatoes, and blue cheese dressing. Add grilled chicken breast or 4oz. grilled salmon fillet (4.)

Entrée Salads

Thai Chicken 12.

Grilled chicken breast on a bed of mixed greens tossed with mandarin oranges, water chestnuts, green onions, fried wontons, in a soy peanut vinaigrette

Lemon Shrimp 13.

Black tiger shrimp over mixed field greens tossed in a lemon poppy seed vinaigrette, with shaved red onions, almonds & feta cheese

Grilled Steak or Chicken Cobb 13.5

Chopped romaine and iceberg lettuce tossed with Maytag blue cheese crumbles, avocado, bacon, tomato, and hard boiled egg, with your choice of grilled chicken breast or steak

Chicken Caesar 10.

Crisp romaine tossed with our Caesar dressing served with crisp croutons and grilled chicken breast. Substitute 4oz. grilled salmon for chicken (add 1.)

Burgers, etc...

Includes choice of french fries, potato chips, cottage cheese, fresh fruit, potato salad, or cole slaw. Substitute cup of soup or house salad for \$2. Add bacon or blue cheese for \$1.

Classic Cheeseburger 9.

8oz certified Angus beef patty topped with your choice of cheddar, american, swiss, or provolone cheese, lettuce, onion, and tomato on a toasted bun

BBQ Bacon Cheddar Burger 10.

8oz certified Angus beef patty smothered in barbeque sauce and topped with crisp bacon and cheddar cheese, with lettuce, onion, and tomato on a toasted bun

Onion Mushroom Burger 10.

8oz certified Angus beef patty served with sautéed mushrooms, swiss cheese, and fried onion rings, lettuce and tomato on a toasted bun.

Grilled Chicken Breast 10.

Provolone, sun dried tomatoes, and a basil pesto spread, on a garlic ciabatta roll

Sides

French Fries 3.

Fresh Fruit 3.

Avocado 3.

Cottage Cheese 3.

Cole Slaw 3.

Potato Salad 3.

*Please notify us of any food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Steaks and Ribs

Grilled Top Sirloin 6oz 18.

Certified Angus beef served with garlic mashed potatoes and fresh green beans

Grilled Ribeye 14oz 25.

Boneless certified Angus steak smothered in mushrooms and served with garlic mashed potatoes and fresh green beans

Iowa Chop 12oz 20.

Niman Ranch's finest pork raised without genetic enhancement or growth hormones, stuffed with maytag blue cheese, bacon, green onions, served with garlic mashed potatoes, sautéed spinach, and apple chutney.

Steak DeBurgo 29.

Two 4oz beef tenderloin medallions sautéed in garlic butter, sweet basil, and oregano. Served with garlic mashed potatoes and fresh asparagus.

Filet Mignon 8oz 29.

Grilled beef tenderloin filet served with garlic mashed potatoes and fresh asparagus

St. Louis Style Barbeque Baby Back Ribs 14.

Half rack of dry rubbed, slow roasted baby back ribs in homemade barbeque sauce served with cole slaw and french fries

Grilled Meatloaf 12.

A lean mixture of beef and turkey served with a pearl onion mushroom red wine sauce, garlic mashed potatoes and fresh green beans

Chicken

Herb- Roasted Chicken 17.

Our "Red Bird" chickens are raised without growth hormones or antibiotics and are fed a vegetarian grain diet. Two all white meat breasts roasted and served with garlic mashed potatoes, fresh green beans, and an herbed chicken au jus

Chicken Parmesan 14.

Italian herb breaded chicken breast gently fried to a golden brown. Served over angel hair pasta with marinara sauce and topped with mozzarella and parmesan cheese

Chicken Oscar 14.5

Grilled chicken breast topped with tender lump crabmeat and asparagus in a lemon herb cream sauce served over a bed of orzo topped with diced tomatoes

Crispy Chicken Tenders 10.

Fried Chicken Tenders with cole slaw and your choice of side item and ranch dressing

Seafood

Grilled Salmon Fillet 17.

Fresh salmon served on a bed of long grain and wild rice with grilled asparagus

Lake Erie Walleye 20.

Tempura battered and fried golden. Served with creamy orzo and broccoli

Pan Seared Tilapia 17.

Mild, flaky, white fish pan seared and served with long grain and wild rice and broccoli

Fish and Chips 11.

Tempura battered Cod fried to a golden brown served with cole slaw and french fries

Pasta

Roasted Artichoke Pasta 13.

Penne pasta tossed in a light basil pesto sauce with artichokes, sun dried roasted tomatoes, and toasted pine nuts. With grilled chicken breast or 4oz. grilled salmon fillet (add 4.)

Garlic Shrimp Over Angel Hair Pasta 16.

Sautéed corn, tomato, and green onions tossed in a light garlic herbed oil

Pasta Prima Vera 14.

Penne pasta with broccoli, tomatoes, corn, asparagus, and pearl onions in a lemon herb cream sauce. With grilled chicken breast or 4oz. grilled salmon fillet (add 4.)

Spaghetti Marinara 12.5 Tender spaghetti covered in our homemade marinara sauce with Italian style meatballs

Desserts

Banana Split 6.

Brownie Berry Parfait 6.

Bread Pudding 6.

Cheesecake 6.

Chocolate Torte 6.

Crème Brulee 6.