

APPETIZERS

The Right Wing This Buffalo ain't flyin' nowhere. Your choice: BBQ or Buffalo	\$8.75
Loaded Potato Skins Skins packed with cheddar cheese and bacon and topped with chives. Served with sour cream.	\$6.50
Nachos Topped with chili and smothered in cheddar cheese sauce and housemade salsa. Or choose steak fries.	\$7.50
Chicken Tenders Served with french fries and your choice of dipping sauce - Buffalo, Asian or BBQ.	\$7.50
Spinach Queso Dip A creamy blend of fresh cheeses and spinach topped with mild salsa and a dollop of sour cream. Served with house-made tortilla chips for dipping.	\$6.95
Popcorn Shrimp Two handfuls of delicious peeled shrimp hand breaded and fried, served with cocktail sauce and ketchup.	\$7.50

SOUP & SALAD

Dressings: Ranch, Bleu Cheese, Caesar, Honey Balsamic, Honey Mustard, Italian, French, 1,000 Island, Southwestern Ranch

Traditional French Onion Made fresh with tender onions, topped with croutons and melted provolone cheese.	\$4.00
Texas Chili No beans, loaded with meat and fresh veggies.	\$4.50
Loaded Baked Potato Soup Chunky potato soup with bacon, cheddar, sour cream and chives.	\$4.50
Southwestern Chicken Kebob Salad Fried tortilla shell, shredded iceberg, house-made salsa, cheddar cheese and southwestern chicken skewers.	
Knife and Fork Iceberg Buttermilk ranch, diced tomatoes, crispy bacon, cheddar cheese and grilled red onions.	\$4.50
Caesar Salad Fresh Romaine tossed with traditional Caesar dressing, parmesan cheese and toasted croutons.	\$4.75

SANDWICHES

All sandwiches are served with French Fries.

All American Burger 10oz. Angus burger grilled to perfection, dressed with lettuce, tomato, onion and your choice of Swiss, provolone or cheddar. Add bacon for only ¢.75	\$9.50
Turkey Bacon Club Honey smoked turkey, Swiss, lettuce, tomato, red onion and mayo.	\$8.00
Prime Rib Dip Shaved prime rib with caramelized onions and mushrooms, topped with provolone and Swiss. Served with au jus.	\$8.50

STEAKS & ENTREES

All steaks are served with choice of potato, vegetable of the day and our World Famous "Messy Cake." Add an Icerberg or Caesar salad for \$1.99. Load your baked potato for \$1.00. Our steaks are prepared to your desired doneness: Rare-cool, red center, Medium rare-warm, red center, Medium-hot, pink center, Medium Well-cooked throughout, Well done-charred.

First Turn Prime Rib of Beef

Slow roasted and cooked to your preference. Served with au jus. \$15.25

14 oz. Ribeye

Perfectly marbled and cut in-house. Served with bleu cheese and chive compound butter. \$17.75

Grilled BBQ Chicken

A tender marinated chicken breast grilled to perfection and smothered in our house-made BBQ sauce. \$11.95

Chicken Parmesan

Parmesan cheese crusted chicken breast fried golden brown and topped with marinara, provolone and parmesan cheese. Served on a bed of bowtie pasta. \$11.95

Blackend Trout

Half-pound Rainbow Trout filet pan-fried golden brown and served with citrus and herb butter. \$14.25

COMFORT PLATES

Country Fried Steak & Gravy

Marinated Grade A top round dredged in seasoning and flour, then fried golden brown. The steak is then covered in creamy buttermilk gravy. Served with mashed potatoes and gravy \$9.99

House-Made Two-Sauce Lasagna

A traditional Italian favorite - hot and bubbly layers of lasagna pasta, ground beef, sausage, tomato sauce and three cheeses, smothered in marinara and Alfredo sauce. \$9.99

Fish, Shrimp & Fries

Just like it sounds - fried fish, shrimp and french fries, served with homemade tartar sauce, ketchup and cocktail sauce. \$9.99

A LA CARTE

Vegetable of the Day \$2.50

Onion Straws \$2.00

French Fries \$2.00

Baked Potato (add \$1.00 for loaded) \$2.00

Mashed Potatoes with Gravy \$3.00

Baked Macaroni & Cheese \$2.50

Southern Style Green Beans \$2.00

COLD DRINKS

We proudly serve Pepsi products
Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist and Iced Tea

BEER

Domestic

Bud, Bud Light, Bud Light Lime, Michelob, Michelob Light, Michelob ULTRA, Miller Lite, Miller High Life, Coors Light, O'Doul's and Yuengling

Draft

Bud, Bud Light, Bud Select, Michelob ULTRA and Amberbock

Imported & Specialty Bottles

Heineken, Corona, Dos Equis, Sam Adams and Blue Moon

WINE

Please ask your server about our wine list.

MIXED DRINKS

Golden Margarita

A blend of Jose Cuervo, Grand Marnier and a mixture of lemon and lime juices - frozen, on the rocks or sweeten it up and make it strawberry - you decide.

Long Island Iced Tea

A little bit of everything in a glass - too tart for your taste? Minus sour mix, add cranberry. Or, try it with our best liquors in the house for an additional charge.

Malibu Colada

Malibu coconut rum, pina colada mix topped with whipped cream and a cherry - it's a vacation in a glass.

ABSOLUT Screwdriver

A classic favorite - you'll ABSOLUT-ly love it!

Purple Lobster

Like nothing you'll find in the sea - Crown Royal, Chambord and cranberry juice.

White Russian

A creamy blend of vodka and Kahlua - this drink hits the spot any time of year.

Cosmo

A fusion of vodka, triple sec, cranberry juice with a touch of lime - an elegant drink for any occasion.

Strawberry Daiquiri

Need something to cool you down and it's satisfying? This frozen blend of strawberry and vodka is a two in one fix.

Bloody Mary

Some like it spicy while others prefer a little milder - pick your vodka and tell us how zesty you want it.

Sour Appletini

Not your normal martini - A blend of vodka and Apple Pucker with a dash of sour mix for the full effect.

Remarkable Manhattan

Maker's Mark and vermouth - Want it sweet, dry or in-between? On the rocks or straight up? You tell us.