

LUNCH FRIDAY-MONDAY: 11AM-4PM CLOSED TUESDAY-THURSDAY

DINNER SUNDAY - THURSDAY: 4PM - 9PM FRIDAY & SATURDAY: 4PM - 10PM JOIN US FOR OUR BREAKFAST BUFFET

SATURDAY & SUNDAY: 9AM-10:30AM

### **STARTERS & BAR SNACKS**

Crispy Chicken Tenders | \$12.95 Classic Ranch, BBQ, Buffalo or Lemon-Pepper Add: French Fries | \$1.75

#### Spinach & Artichoke Dip | \$7.95 With crispy tortilla chips

CHICKEN WINGS Plain, Buffalo, BBQ or Lemon-Pepper 8 Wings | \$13.95 • 12 Wings | \$17.95

Quesadilla | \$12.95 ADD: Chicken | \$1.00 Beef | \$1.50 Cheese or veggie quesadilla with peppers, onion salsa & sour cream

Fried Pickle Chips | \$8.95 Ranch, BBQ, Honey-Mustard or Zesty Orange dip

# SOUP & SALAD

Soup du Jour | \$3.95 cup, \$7.95 bowl Homestyle goodness, ask your server

Tossed Dinner Entrée Salad | \$8.95Served with your choice of dressingAdd:Grilled Chicken | \$5.95Grilled Salmon | \$8.95

Small House Salad | \$3.49 or \$1 additional if chosen as side

# HEARTY SANDWICHES

#### SERVED WITH FRENCH FRIES

Awesome Chicken Sandwich | \$12.95 All-natural chicken breast freshly breaded and fried or grilled and served with lettuce, tomato, onion and chipotle mayo on a toasted brioche bun

#### American Grilled Cheese | \$5.95

Classic American grilled cheese sandwich on whole wheat, white or marble rye

### FRESHLY MADE BURGERS SERVED WITH FRENCH FRIES

**Double-Up Burger | \$11.95** Two freshly made grilled ground beef patties with American cheese atop a toasted brioche bun

Classic Mushroom & Swiss Burger | \$13.95 Sautéd mushrooms, onions and Swiss cheese on a single patty

Bacon BBQ & Cheddar Burger | \$13.95 Freshly made single patty with BB&C

### HOUSE FAVORITE ROASTED PRIME RIB (Until Sold Out)

lowa Prime Rib of Beef with a baked potato, chef's vegetable, served with au jus. Horseradish cream available.

16 oz. | \$27.95 • 12 oz. | \$21.95

# MAIN EVENTS

**Fish & Chips | \$14.95** Two jumbo fillets, tartar sauce & malt vinegar with creamy coleslaw

#### Grilled Chicken Duo | \$15.95

Two 5 oz. chicken breasts grilled and served with two sides and side sauce (Ranch, BBQ, Honey-Mustard or Zesty Asian Orange)

#### White Cheddar Mac & Cheese | \$11.95

Add: Spinach & Mushrooms | \$12.95 Bacon | \$12.95 Lobster | \$24.95 Loaded | \$25.95

#### Citrus Grilled Salmon | \$17.95

Grilled Atlantic Salmon fillet seasoned with fresh citrus, topped with our citrus glaze and served with your choice of two sides

# **DESSERT ANYONE?**

### - ASK YOUR SERVER -

French Fries | \$2.99 Baked Potato | \$3.49 Sautéed Spinach | \$2.99 Creamy Coleslaw | \$2.50 Whipped Potato | \$2.50 Chef's Vegetable | \$2.50

Cottage Cheese | \$2.99

Thoroughly cooking foods of animal origin, such as beef, fish, lamb, poultry or shell stock, reduces the risk of food borne illnesses. Young children, the elderly and individuals with certain medical conditions may be at risk if these foods are consumed raw or undercooked.

SIDES



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### DRINKS

Soft Drinks | \$2.50 (Free Refills) Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist, Sierra Mist Zero, Mug Root Beer, Lemonade

Freshly Ground Coffee | \$2.50 (Free Refills)

Iced Tea or Raspberry Tea | \$2.50 (Free Refills)

Assorted Hot Teas | \$2.99

**Juice | \$3.49** Orange, Pineapple, Apple, Cranberry

2% Milk or Chocolate Milk | \$2.95

### FROM THE BAR\*

Imported or Craft Draft Beer | \$4.00

House Red or White Wine | \$4.50

\*Served Dine-In Only

# JOIN US FOR OUR

# WEEKEND DINNER BUFFETS

FRIDAY & SATURDAY EVENINGS: 4PM - 10PM

# **TO-GO ORDERS**

- To-Go Orders are NOT available on Friday or Saturday evenings from 6pm-9pm and on Sunday evenings from 5:30pm-8:30pm
- The restaurant may suspend To-Go orders if the seated guest counts are excessive or if staffing is limited.
- All To-Go orders are subject to a \$1.00 per entrée/sandwich/item surcharge.

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