



ENTREES

*All entrees served with a house salad
choice of baked potato, au gratin potato (when available), seasoned or fresh cut fries*

BEEF & PORK

RIBEYE 14 oz	A USDA choice ribeye hand cut to grilled to order, served with bacon wrapped asparagus	\$19.95
BEEF TIPS	Deliciously braised angus beef tips in a demi glace served over egg noodles	\$10.95
PORK CHOPS	Two dredged and pan fried pork chops served with vegetable du jour	\$12.95
PORK LOIN	A pork loin filet braised in a caramel apple reduction and served with vegetable du jour	\$12.95

SEAFOOD & FISH

JUMBO FRIED SHRIMP	6 Hand breaded jumbo gulf shrimp served with cocktail sauce and vegetable du jour	\$12.95
TUNA	Grilled to perfection served with a citrus herb butter or spicy ginger orange sauce and vegetable du jour	\$17.95
CATFISH	Farm raised catfish fillet your choice of fried or grilled served with hush-puppies and house made tartar sauce	\$12.95

CHICKEN

CHICKEN STRIPS	3 Crispy hand breaded chicken strips deep-fried served with your choice of dipping sauces: barbecue, honey mustard or ranch and vegetable du jour	\$12.95
HEART SMART	8 oz. lemon pepper grilled chicken breast served with a baked potato, dinner salad	\$10.95

PASTA

LOBSTER RAVIOLI	Lobster stuffed raviolis served in a traditional alfredo with garlic, finished with cream and asiago cheese	\$16.95
FETTUCCHINI ALFREDO	Traditionally prepared alfredo with garlic finished with cream and asiago cheese. Served with salad and breadstick	\$11.95
	Served with chicken	\$13.95
	Served with blackened chicken	\$14.95
	Served with shrimp	\$15.95

**** CONSUMER ADVISORY****

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your RISK of food borne illness, especially if you have certain medical conditions.