

Appetizers

<p>Charcuterie Board \$16.99 <i>Chef Selected, Imported Cured Meats and Artisan Cheeses with Bread and Accoutrements</i></p> <p>Shrimp Bang Bang \$9.25 <i>Battered and Golden Fried Shrimp Tossed in Sweet, Spicy and Creamy Chili Sauce</i></p> <p>Calamari Fritti \$8.99 <i>Golden Fried Crispy Calamari Served with Tomato Pomodoro Sauce</i></p> <p>Chicken Skewers \$8.25 <i>Charbroiled, Marinated Chicken Skewers Served over Grilled Pineapple Topped with Soy Ginger Peanut Glaze</i></p> <p>French Onion Soup Gratinee \$5.50 <i>Classic Home Made Onion Soup with Croutons and Gruyere Cheese</i></p>	<p>Shrimp & Grits \$10.50 <i>Shrimp, Andouille Sausage, Fire Roasted Red Peppers, Sweet Cream of Sherry Butter Sauce over Stone Ground Grits</i></p> <p>Crab Cake \$10.99 <i>Maryland Style Sautéed Crab Cake Served with Remoulade Sauce</i></p> <p>Braised Short Ribs \$9.99 <i>Boneless, Red Wine Braised Short Rib Served over Polenta Cake Topped with Cabernet Au Jus</i></p> <p>Hummus \$5.95 <i>Mediterranean Style Garbanzo Bean Hummus Served with Grilled Pita Flat Bread and Drizzled with EVOO</i></p> <p>Soup De Jour \$5.29 <i>Chef Made Daily from Scratch</i></p>
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Salads

<p>Dinner House (side) \$4.50 <i>Mixed Greens, Carrots, Red Onions, Tomatoes, Cucumbers, Choice of Dressing</i></p> <p>Classic Caesar (side) \$5.50 <i>Crisp Romaine Lettuce Tossed in Creamy Parmesan Caesar Dressing with Brioche Croutons</i></p> <p>Iceberg Wedge (side) \$5.50 <i>1/4 Iceberg Wedge, Tomatoes, Bacon, Blue Cheese Crumbles and Creamy Blue Cheese Dressing</i></p> <p>Steak Salad \$14.50 <i>Charbroiled Marinated Grilled Braveheart Angus Sirloin Steak Over Mixed Greens, Vine Ripe Tomatoes, Walnuts, Onions, Blue Cheese Crumbles, French Beans Served with Your Choice of Dressing</i></p> <p>Salmon Paillard \$14.25 <i>Charbroiled Salmon Over Mixed Greens, Tomatoes, Cucumbers, Red Onions, Fresh Strawberries, Toasted Almonds, Red & Yellow Sweet Peppers, Served with your Choice of Dressing</i></p> <p>Asian Chicken Salad \$12.99 <i>Grilled Teriyaki Marinated Chicken Breast Over Mixed Greens, Red and Yellow Sweet Peppers, Carrots, Onions, Cucumbers, Tomatoes, Mandarin Oranges, Crispy Wontons and Soy Ginger Vinaigrette</i></p>	
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SALAD DRESSINGS: Balsamic Vinaigrette, Raspberry Walnut Vinaigrette, Blue Cheese, Ranch, Honey Mustard, Soy Ginger Vinaigrette, 1000 Island

Consuming raw or undercooked food may increase the chances of acquiring a food borne illness

Comfort Foods

Meatloaf	\$15.50
<i>A Perfect Blend of Beef, Veal, and Pork, Served with Red Bliss Mashed Potatoes and Seasonal Vegetables</i>	
Classic Roasted Turkey Dinner	\$14.99
<i>Oven Roasted Turkey Breast, Served with Red Bliss Mashed Potatoes, Corn Bread Stuffing, Topped with Turkey Gravy, Sautéed Garlic Green Beans, and Cranberry Sauce</i>	
Fried Chicken Dinner	\$14.75
<i>Buttermilk Marinated, 1/2 Fried Chicken (4 pieces, breast, wing, thigh, leg, no substitutions), Served with Mac & Cheese, Collard Greens and a Biscuit</i>	
Pot Roast	\$14.50
<i>Old Fashioned Style Pot Roast, Served with Red Bliss Mashed Potatoes and Sautéed Garlic Greens Beans</i>	
Farmer's Vegetable Plate	\$12.99
<i>Asparagus, Baby Carrots, Broccoli, Spinach, Sautéed in Garlic and Extra Virgin Olive Oil</i>	

Entrées

New York Strip	15.25/18.50
<i>Choice of 8oz or 12oz Charbroiled Black Angus New York Strip Steak Served with Red Bliss Mashed Potatoes, Grilled Asparagus, Topped with Cabernet Demi Glaze</i>	
Braised Short Ribs	\$17.99
<i>Boneless, Red Wine Braised Short Ribs Served over Polenta, Seasonal Vegetable and Exotic Wild Mushroom Bordelaise</i>	
Flat Iron Steak	\$16.99
<i>Charbroiled 8oz Flat Iron Steak Served with Red Bliss Mashed Potatoes, Seasonal Vegetables Topped with Herb Butter</i>	
Crab Cakes	\$18.25
<i>2 Maryland Style Pan Seared Crab Cakes, Served with Wild Rice Pilaf, Sautéed Spinach, Lemon Caper White Wine Butter Sauce and Spicy Remoulade</i>	
Grilled Salmon	\$16.99
<i>Charbroiled Salmon Filet, Served with French Green Beans, Wild Rice Pilaf and Topped with Lemon, Capers, White Wine Butter Sauce</i>	
Pork Rib Eye	\$15.99
<i>8oz Center Cut, Pan Seared Pork Rib Eye Served with Creamy Risotto, Seasonal Vegetables and Topped with Herb Butter</i>	
Herb Roasted Chicken	\$15.99
<i>1/2 Oven Roasted Herb Chicken Served with Creamy Risotto, Seasonal Vegetables and Herb Au Jus</i>	

Pastas

Shrimp D' Angelo	\$17.99
<i>Succulent Jumbo Shrimp, Sautéed with Broccoli, Red Peppers, White Wine and Garlic, Served Over Spaghetti and Grated Parmesan</i>	
Lasagna Bolognese	\$14.75
<i>4 Layer Lasagna Beef Bolognese with Ricotta and Mozzarella Cheese, Served with a Side Salad and Warm Ciabatta Bread</i>	
Grilled Chicken Alfredo	\$14.75
<i>Grilled Chicken Tossed with Fettuccine, Bacon, Mushrooms in Creamy Alfredo Sauce Topped with Aged Asiago Cheese</i>	
Chicken Parmesan	\$14.25
<i>Crispy Chicken Breast Topped with Melted Mozzarella Cheese over Spaghetti Tossed in Homemade San Marzano Tomato Pomodoro Sauce, Topped with Grated Imported Parmesan</i>	
Penne Pasta Primavera	\$13.99
<i>Fresh Seasonal Vegetables Tossed in San Marzano Tomato Pomodoro with Penne Pasta, Topped with Grated Parmesan Cheese</i>	

Craft Sandwiches & Burgers

California Turkey Club	\$10.25
<i>Tender, Juicy, Turkey Breast Topped with Mild Cheddar Cheese, Lettuce, Tomato, Mayo, Applewood Smoked Bacon, Avocado Served on a Brioche Bun and Skin On French Fries</i>	
Blackened Chicken Sandwich	\$9.99
<i>Spicy, Blackened Grilled Chicken Breast, Topped with Lettuce, Tomato, Remoulade, Swiss Cheese, a Grilled Pineapple Slice Served on a Brioche Bun and Skin On French Fries</i>	
Open Face Corned Beef Ruben	\$10.99
<i>Mounds of Black Angus Corned Beef over Sauerkraut, Melted Swiss, Russian Dressing, Served on Open-Faced Rye with Skin On French Fries</i>	
Triple Decker Bacon Cheese Burger	\$11.99
<i>Three 1/4lb Grilled Braveheart Black Angus Beef Patties topped with Applewood Smoked Bacon, Mild Cheddar Cheese, Lettuce, Tomato, Onion and Mayo, Served on a Brioche Bun and Skin On French Fries</i>	
Farmer's Burger	\$10.50
<i>Grilled Braveheart Black Angus 1/2lb Beef Patty, Topped with American Cheese, Lettuce, Tomato, Onion, Mayo, a Fried Egg and Skin On French Fries</i>	
Turkey Burger	\$9.99
<i>Grilled, Tender, Juicy Turkey Patty Topped with Melted Provolone Cheese, Sautéed Mushrooms, Lettuce, Tomato, and Herb Mayo, Served on a Brioche Bun, and Skin On French Fries</i>	
Impossible Burger	\$9.99
<i>1/4lb Grilled Vegan (Plant) Patty, Served with Lettuce, Tomato, Onion, Avocado, Feta Cheese, Herb Mayo and Skin On French Fries. If you Love Meat, You're Going to Love this Burger. Contains no Animal Products</i>	
Classic Burger - Create Your Own	\$7.99
<i>1/2 lb Braveheart 100% Angus Beef Burger on a Grilled Brioche Bun with Lettuce, Tomato, Pickle, and Mayo, And Skin On French Fries. Add: Cheese, Bacon, Grilled Mushrooms, Blue Cheese Crumbles, Slaw, .59ea to 1.09ea</i>	

Sides

Creamy Risotto	\$3.75	Red Bliss Mashed Potatoes	\$3.25
Wild Rice Pilaf	\$3.25	Polenta	\$3.25
Jumbo Grilled Asparagus	\$4.25	Seasonal Mixed Vegetables	\$3.95
French Green Beans	\$3.25	Mac and Cheese	\$3.25
Skin On French Fries	\$3.25	Homemade Cole Slaw	\$3.25
Collard Greens	\$3.25	Sweet Potato French Fries	\$3.25

Kids Menu 12 and Under

Chicken Dinner	\$7.25
<i>Grilled Chicken Breast, Mashed Potatoes, Green Beans, and a Soft Drink or Iced Tea</i>	
Fried Chicken Basket	\$7.25
<i>Our Classic Buttermilk Marinated Chicken Fingers Served with French Fries and a Soft Drink or Iced Tea</i>	
1/4 lb Cheeseburger	\$6.95
<i>1/4lb 100% Braveheart Angus Beef Burger on a Fresh Grilled Bun, Served with Skin On French Fries or Potato Chips, and a Soft Drink or Iced Tea</i>	
Kids Pasta	\$6.25
<i>Penne Pasta Tossed in Butter Parmesan Cheese or Tomato Pomodoro Sauce, and a Soft Drink or Iced Tea</i>	
Quesadilla	\$5.95
<i>Quesadilla Layered with Cheese, Served with Sour Cream, a Soft Drink or Iced Tea. Add Chicken for \$1.25</i>	
Grilled Cheese Sandwich	\$5.95
<i>Served with Choice of Applesauce or Skin On French Fries, and a Soft Drink or Iced Tea</i>	

Desserts

New York Style Cheese Cake	\$5.99
<i>Toppings Change Daily</i>	
White Chocolate Oreo Mousse	\$4.99
<i>Velvety White Chocolate Mousse with Oreo Pieces</i>	
Pecan Bourbon Pie	\$4.99
<i>Classic Bourbon Buttery Pecan Pie Topped with Home Made Whipped Cream</i>	
Strawberry Short Cake	\$4.99
<i>Old Fashioned Buttermilk Biscuit Topped with Vanilla Bean Ice Cream, Fresh Made Strawberry Compote and Cream Chantilly Sauce</i>	
Vanilla Ice Cream	\$3.50

Hot Drinks & Espresso

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Iced & Frozen Drinks

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Red Wines

Meridian Vineyards Cabernet Sauvignon	6.50/20.00
<i>California - Dry that is Layered with Rich Dark Cherry, Blackberry, Caramel and Plum</i>	
Avalon Cabernet Sauvignon	8.00/24.00
<i>California - Full Bodied with Rich Black Cherries and Red Raspberries and Plums</i>	
Meridian Vineyards Merlot	6.50/20.00
<i>California - Medium Dry with Bright Aromas of Black Cherry, Boysenberry Cedar and Spice Notes</i>	
Seven Falls Merlot	9.50/28.50
<i>Wahluke Slope Washington - Full Bodied, Juicy with Hints of Cocoa and a Rich Silky Mouthfeel</i>	
Gerard Bertrand Pinot Noir Reserves Speciale	9.50/28.50
<i>Languedoc France - Medium Dry, Notes of Ripe Cherry, Wild Raspberry and Spices, as well as Silky Tannins and an Elegant, Balance Finish</i>	
Hayes Valley Blend	9.50/28.50
<i>Central Coast California - Medium Bodied with Huckleberry, Blueberry, French Vanilla and Spice. A Perfect Blend of Cabernet Sauvignon, Petit Verdot, Merlot, Malbec, Cabernet Franc</i>	
Dona Paula Malbec Estate	9.50/28.50
<i>UCO Valley Argentina - Full Bodied, Intense Violet Color, Aromas of Black Fruits, Violets, Spices, with some Mineral and Graphic Notes.</i>	

White & Rose' Wines

Meridian Vineyards Chardonnay	6.50/20.00
<i>California - Medium Dry- Tropical Fruit Flavors with Pineapple and Green Apple</i>	
La Crema Chardonnay	9.50/28.50
<i>Monterey California - Medium Dry on the Nose, Lemon, Grilled Pineapple and Oyster Shell. On the Palate, Peach, Papaya and Crisp Tangerine Notes</i>	
Meridian Vineyards Pinot Grigio	6.50/20.00
<i>California - Medium Dry with Vibrant Fruit Flavors of Orange Blossom and Citrus</i>	
SeaGlass Pinot Grigio	7.50/22.50
<i>Santa Barbara - Lovely Aromas of Lemongrass, Grapefruit and Honeysuckle Lead to Decadent Flavors of Ripe Pear, Apple and Hints of Tangerine</i>	
Matua Valley Sauvignon Blanc	7.50/20.00
<i>Marlborough New Zealand - Ripe Citrus Fruit, Black Currant Leaf and Hint of Fresh Basil</i>	
Gerard Bertrand Cote Des Roses Rose'	10.50/31.50
<i>Languedoc France - Medium Dry the Bouquet Releases Aromas of Summer Fruits, Cassis, and Red Currant. Floral Notes of Rose along with Hints of Grapefruit Complete the Picture</i>	

By the Bottle

Joel Gott 815 Cabernet Sauvignon	\$40.00
<i>Napa Valley - Full Bodied with Strawberry, Cherry and Raspberry Flavors</i>	
Stag's Leap Hands of Time Chardonnay	\$45.00
<i>Napa Valley - Medium Dry with Flavors of Apple, Apricot and Citrus</i>	
Jackson Estate Pinot Noir	\$45.00
<i>Alexander Valley, Medium Bodied, Rich Flavors of Blueberries, Blanc Cherries, Cola and Dusty Spices</i>	
Villa Sandi Prosecco	\$42.00
<i>Italy - Dry, Fresh and Fruit-Driven with Citrus and Stone-Fruit Flavors Typical of Prosecco</i>	

Other

Champagne	5.00/16.00
Sangria (Red or White)	4.75/14.00
Mimosa	5.00/15.00
<i>Made with 100% Fresh Squeezed Orange Juice and Champagne/ Bottomless Sat & Sun</i>	
Bloody Mary	\$5.50

Bottled Beer

Miller Light	\$3.50	Coors Light	\$3.50
Dos XX Ambar	\$3.75	Strongbow Gold Cider	\$3.75
Stella Artois	\$4.00	Blue Moon	\$4.00
Sweetwater 420 Pale Ale	\$4.50	Terrapin Hopsecutioner	\$4.50