DINNER menu

ALL ENTREES SERVED WITH A DINNER ROLL AND YOUR CHOICE OF TWO SIDES

10 OUNCE RIBEYE STEAK 17.95
Chargrilled prime cut with house seasoning

HAMBURGER STEAK 13.95
Topped with grilled onions and mushroom

10 OUNCE SIRLOIN 14.95
Chargrilled prime cut with house seasoning
Add grilled onions and mushrooms 2.00
Add our signature or blue cheese 1.50
Top it with our signature horseradish sauce .50
Make it a Surf and Turf with 5 fried or grilled shrimp 5.00

Rare - Very Red, Cool Center • Medium Rare - Warm, Red Center
Medium - Pink Center • Medium Well - Slightly Pink Center • Well - No Pink

1/2 RACK OF HOUSE RUBBED AND SMOKED BABY BACK RIBS 12.95 ~ Full Rack 16.95
Choice of mustard or tomato bbq sauce on side

8 OZ. CHICKEN BREAST TOPPED WITH CREAMY SPINACH AND GOAT CHEESE 13.95

10 OUNCE CITRUS MARINATED FRENCH CUT PORK CHOP 13.95
Grilled or fried and topped with an apricot chutney

GRILLED MAHI MAHI OVER RICE 14.95
Topped with mango salsa and served with one side

FRIED SEAFOOD DINNER 14.95
Hand-breaded fried flounder and gulf shrimp with hushpuppies

STRAWBERRY SALAD WITH GOAT CHEESE AND CANDIED PECANS 13.95
Spring mix, carrots, cucumbers, tomatoes topped with your choice of protein

SIDES

GRILLED VEGGIE KABOB • BAKED POTATO • FRIES • SWEET POTATO FRIES • COLE SLAW • GRILLED ASPARAGUS
GRILLED PORTOBELLO MUSHROOM CAP • BAKED SWEET POTATO • WILD RICE

SIDE SALAD 2.00 (or Sub for both sides)
LOADED BAKED POTATO for an Additional 1
ADD A ½ RACK OF Ribs 7.49

*All food items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. —Section 3-603.11, FDA Food Code