## STARTERS

CRISPY CHICKEN TENDERS Served with fries, and a side of ranch dressing	\$13	SANDWICHES	
BLAZIN JUMBO WINGS BBQ, Buffalo, or teriyaki style with carrot, celery, ranch dressing	\$16	All sandwiches come with choice of French fries or cole FRENCH DIP Swiss cheese, horseradish cream, au jus for dipping, served baguette	\$18
ENTRÉES  All items served with seasonal veggies, and choice of baked potato, r potatoes, or french fries. Add sautéed mushrooms \$3	mashed	CORNED BEEF REUBEN Corned beef, Swiss cheese, sauerkraut, Thousand Island dr served on marble rye bread	<b>\$16</b> ressing,
NEW YORK STEAK* 10oz. Certified Angus Beef	\$28	<b>BLTA</b> Applewood bacon, lettuce, tomato, avocado, choice of bre	<b>\$13</b>
GRILLED RIB EYE STEAK* 12oz. Certified Angus Beef, tempura onion rings	\$35	PHILLY CHEESESTEAK Grilled onions and peppers, melted cheese, hoagie roll	\$17
STEAK & TEMPURA FRIED SHRIMP* 10oz. USDA Choice NY steak, fried prawns	\$31	ALL NECLET DDE AVE	ACT
TEMPURA FRIED SHRIMP French fries, cole slaw, cocktail sauce	\$22	ALL NIGHT BREAKFA STEAK & EGGS* 6oz. Certified Angus Beef New York, two eggs any style, hash browns	<b>451</b> \$22
SOUP & SALAD		TWO EGGS ANY STYLE* Served with applewood bacon or country sausage links,	\$14
GRILLED CHICKEN CAESAR SALAD  Crisp romaine tossed in garlic Caesar dressing topped with grilled chicken, croutons, and shaved parmesan cheese	\$14	hash browns   <i>Make it Three Eggs +\$2</i>	
Substitute Grilled Shrimp +\$4  HOUSE SALAD Cucumbers, grape tomatoes, red onion, and croutons atop a bed mixed greens. Served with your choice of dressing		MEAT LOVERS OMELET Ham, country sausage, bacon, and cheddar, hash browns	\$15
	<b>\$6</b> d of	TRADITIONAL FRENCH TOAST	\$12
SOUP DU JOUR	\$5	BUTTERMILK TRIPLE STACK PANCAKES Add Banana, Nutella, or Blueberries for \$1	\$14
NEW ENGLAND CLAM CHOWDER CUP BOWL	\$5 L \$7	BEVERAGES	
BURGERS  Burgers served on brioche bun with choice of French fries or cole sle		DOMESTIC BOTTLED BEER	\$6
		IMPORTED BOTTLED BEER	\$7
HANGOVER BURGER* Beef patty, cheddar cheese, applewood bacon, tomato, onion, fried egg	\$17	CRAFT BOTTLED BEER	\$8
<b>DOUBLE BACON CHEESEBURGER*</b> Two beef patties, choice of cheese, applewood bacon, lettuce, tomato, onion	\$19	FREIXENET SPARKLING WINE \$	10 GLASS
		KENDALL JACKSON CHARDONNAY \$	10 GLASS
BBQ BACON CHEDDAR BURGER* Beef patty, topped with BBQ sauce, cheddar cheese, applewood bacon, onion rings	\$17	ROBERT MONDAVI PINOT GRIGIO \$	12 GLASS
MILKSHAKES		J LOHR FALCON'S PERCH PINOT NOIR \$	13 GLASS
MILKSHAKE	\$8	ROBERT MONDAVI MERLOT \$	11 GLASS
Vanilla, Chocolate, Strawberry  ROOT BEER FLOAT	\$7	KENDALL JACKSON CABERNET SAUVIGNON \$	10 GLASS
DOUBLE SCOOP, ICE CREAM	\$7		7 GLASS
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\*Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We are committed to 100% guest satisfaction. If for any reason you are not happy with the food or service, please ask for the manager. An 18% gratuity is included for parties of eight or more. One check, please.



























