

## Appetizers

**Jumbo Lump Crab Dip** – Jumbo lump crabmeat dip served with crostini. 17.00

**Queso & Chips** – Tri-Colored Tortilla chips served with creamy house-made queso. 11.50

**Double Diamond Nachos** – Texas size serving of chips, cheese, queso, black beans, pico de gallo, and choice of chicken or beef with Jalapeños, salsa, sour cream and guacamole.  
Chicken Fajita 20.00 | Beef 22.00

**Chicken Fried Chicken** – Hand-battered chicken breast strips topped with rich creamy gravy. 12.00

**Shiner Bock Onion Rings** – Shiner Bock beer battered onion rings fried to crispy perfection, served with chipotle ketchup made from Chef Luigi's secret recipe. 11.00

**Calamari Romana** – Served with Marinara sauce and garlic parsley aioli. 16.95

**Citrus Shrimp Chipotle** - Half Dozen Shrimp sautéed in a chipotle lime butter sauce, served on a bed of baby spinach. 15.00

**Italian Quesadilla** - Chicken, beef, pepperoni, bacon, Italian sausage, shredded Mozzarella, Parmesan, and spinach served with marinara sauce. 14.00

**Crab Cakes** - 2 Jumbo lump crab cakes, served with pesto tartar sauce. 16.00

## Soup

**Cream of Tomato Basil Soup** – Creamy tomato soup with fresh basil. Cup 9.95 | Bowl 11.50

**Potato Leek Soup** - Classic potato leek soup with carrot, potatoes, vegetable stock and white wine. Cup 7.95 | Bowl 8.95

## Salad

**House Salad** – Romaine with tomatoes, red onion, and cucumbers. 9.00 | With grilled chicken 13.00

**Cobb Chicken Salad** – Grilled chicken, red onion, applewood bacon, Bleu cheese, egg, avocado, tomatoes, honey mustard vinaigrette.  
15.00 | Sub Shrimp 19.00

**Santa Fe Salad** – Lettuce, Chili Cilantro-Lime dressing, grilled chicken, corn, black beans, cheese, tortilla strips, tomato, avocados and taco seasoning. 14.00

**Caesar Salad** – Romaine tossed with traditional Caesar dressing, Parmesan cheese and croutons. 9.00 | With Grilled Chicken 14.95

**Balsamic Salmon** - Grilled Salmon served with baby spinach, sliced strawberries, toasted almonds, topped with balsamic-glaze and mozzarella cheese. 18.00

**Chef Salad** - Chopped Romaine lettuce, Ham, Turkey, Roast beef, Swiss cheese, Cheddar cheese, Pepper Jack cheese, eggs, avocados, tomatoes, cucumbers, croutons served with ranch. 19.00

*Dressing Options: Honey Dijon Dressing, Honey Mustard Dressing, Chili Cilantro-Lime, Ranch, Caesar, Balsamic Vinaigrette, Italian Vinaigrette, Bleu Cheese.*

## Flatbread & Pizza

*Thin Crust Flatbread or Thick Crust Pizza baked fresh to order.  
(12" thick crust pizza – allow 20 minutes of cooking time)*

**Chicken Carbonara** - Crispy Flatbread with alfredo sauce, chicken, applewood bacon, Parmesan cheese. 15.95

**Create Your Own – 3 toppings + Mozzarella**

Thin Crust Flatbread	15.95
Thick Crust Pizza	18.00
Extra Toppings	1.00

*Toppings:*

*Pepperoni, Italian sausage, ham, bacon, ground beef, mushroom, tomato, peppers, onions, Jalapeños, green olives, garlic, fresh basil, pineapple, extra cheese*

## Sandwiches & Wraps

*All sandwiches served with choice of one side item: French fries, sweet potato fries, sautéed vegetables, potato chips or fruit cup. Sub a side item with a side salad, baked potato, or cup of soup for 2.50*

**Half lb. Burger** - Grilled half-pound patty with lettuce, tomatoes, onions, and pickles on a Jalapeño Cheddar bun. 13.50  
Add cheese, bacon, 1.50 | Add avocado 2.00

**Classic Club** – Roasted turkey, ham, Cheddar cheese, Swiss cheese, lettuce, tomatoes, applewood bacon, and mayo on rustic Italian bread. 18.00

**Vegetable Panini** – Fresh grilled vegetables on rustic Italian bread with Mozzarella and basil pesto. 13.50

**Turkey BLT** – Sliced roasted turkey, bacon, lettuce, tomatoes, mayo on a house-made Asiago bun. 15.00

**Classic Reuben** – Corned beef topped with sauerkraut, Swiss cheese, and Thousand Island dressing, served on grilled marble rye bread. 17.00

**Southwest Grilled Chicken Sandwich** - Spicy grilled chicken breast with Monterey Jack cheese, bacon, sliced avocado, tomato, lettuce, and Chipotle mayo on a Jalapeño Cheddar bun. 16.00

**Crispy Buffalo Chicken Wrap** - Romaine lettuce, tomatoes, fried chicken, shredded Cheddar, Monterey Jack, buffalo sauce on a flour tortilla. 15.00

**Philly Steak Sandwich** - Thin sliced rib eye with provolone cheese, sauté peppers and onions on a hoagie bread. 15.00

**Whiskey Burger** - Half-pound patty cooked to order with lettuce, crispy onions and tomatoes topped with whiskey sauce, sharp Cheddar cheese, bacon, and dill pickles on a Jalapeño Cheddar bun. 18.00

**Portobello Burger** - Grilled Balsamic marinated Portobello mushroom with lettuce tomatoes and avocado, served on a Jalapeño Cheddar bun. 14.00

**Bourbon Pulled Pork Sandwich** - Pulled pork, Bourbon BBQ sauce and Provolone cheese on a Jalapeño Cheddar bun. 14.00

**Roasted Beef Sandwich** - Thin sliced Roasted Beef, Swiss cheese on Asiago bun served with au jus. 14.00

## Entrees

**Chicken Fried Steak** – Large portion of hand breaded lean beef, served with Yukon mashed potatoes, house-made cream gravy and seasonal vegetables. 22.00

**Salmon Pesto** - Grilled Salmon, pesto sauce, Parmesan risotto, seasonal vegetables, served with small Caesar salad and grilled bread. 26.00  
Chicken Pesto 17.00

**Lemon Herb Tilapia** - Sautéed tilapia with lemon herb butter sauce, served with Parmesan risotto and seasonal vegetables, served with small Caesar salad and grilled bread. 18.00

**NY Strip** - 8oz. NY Strip, served with mashed potatoes, seasonal vegetables, small house salad, and grilled bread. 30.00

**Pasta Primavera** - Spaghetti, tossed with peas, zucchini, yellow squash, tomatoes, served with small Caesar Salad, Grilled bread. 15.00

**Chicken Carbonara** - Grilled Chicken with Alfredo sauce, applewood bacon, spaghetti and Parmesan cheese. Served with small Caesar salad and grilled bread. 20.00

**Chicken Parmesan** - Pan fried chicken with spaghetti, marinara sauce, Parmesan cheese, served with small Caesar salad and grilled bread. 18.00

**Filet of Black Angus Tenderloin** - 6oz. Beef tenderloin, topped with chipotle hollandaise sauce, served with mashed potatoes, seasonal vegetables, small house salad and grilled bread. 36.00