

APPETIZERS

Italian Greens boiled and sautéed escarole greens with parmesan cheese, oil, garlic and hot pepper flakes, served with baked rolls **\$7** add hot pepper **\$1** add sausage **\$2**

Zucchini Fries lightly breaded, deep fried julienne zucchini sticks, served with house made marinara **\$7**

Hot Chips and Dip thin sliced potatoes deep fried, served with house made onion dip **\$7**

Chips and Salsa tortilla chips served with salsa **\$4**

Sweet Potato Fries and Dip sweet potatoes deep fried, served with house made sweet cinnamon dipping sauce **\$6**

Meat and Cheese Plate sliced pepperoni and salami served with various assortment of cubed cheeses and crackers **\$7.5**

WINGS

with fresh cut fries or chips. house made sauces: mild, hot, bbq, hot bbq, hot garlic, ranch

Jumbo Chicken Wings (8) with your choice of sauce **\$11** add celery and blue cheese or ranch **\$1.5**

SOUPS

Chef's Soup of the Day Cup **\$3** Bowl **\$5**

House Made Chili Cup **\$3** Bowl **\$5**

SALADS

reserve, ranch, blue cheese, french, light italian, honey mustard or balsamic vinaigrette

The Reserve spring mix with blue cheese crumbles and seasonal nuts **\$8** add grilled portobello mushroom **\$2** add grilled chicken **\$2.5** add chicken tenders **\$3** add grilled texas ranch steak **\$4.5**

Cedar Plank Grilled Salmon mixed greens topped with a grilled cedar plank infused salmon filet glistened with ground mustard butter, garnished with blue cheese crumbles, cherry tomatoes, and cucumber slices **\$11.5**

Applewood Smoked Chicken mixed greens topped with julienne sliced, applewood seasoned and grilled chicken breast with blue cheese and dried cranberries **\$11**

Southwestern Chicken mixed greens topped with grilled julienne sliced chicken breast, black beans, sweet corn, diced avocado, shredded cheese, deep fried tortilla strips **\$11**

Waldorf spring mix topped with our house made waldorf recipe: diced apples, celery, honey, raisins, walnuts, yogurt mayo **\$11**

SIDES

Fresh Cut Fries (sm) **\$1.5** or (lg) **\$3**

Tossed Salad **\$5**

Onion Rings (sm) **\$2** or (lg) **\$4**

Sweet Potato Fries **\$2.5**

Cottage Cheese **\$1.5**

Twice Baked Potato **\$4.5**

CLASSICS AND BURGERS with fresh cut fries or chips

Texas Ranch Steak Sandwich grilled texas ranch steak julienne sliced with sautéed caramelized onions, melted pepper jack cheese on a pretzel bun **\$11**

Club triple deck turkey, ham, bacon, swiss cheese, tomatoes and lettuce on white or wheat bread **\$9**

BLT thick sliced layout bacon, lettuce, tomato, mayo on white or wheat bread **\$8**

Fried Bologna sliced and sautéed bologna and hot pepper on a ciabatta bun **\$8**

Southwestern Chicken Wrap grilled and diced chicken breast with black beans, sweet corn, diced tomatoes, shredded lettuce, melted cheddar, and house made chipotle mayo in a tortilla wrap **\$10**

Reserve Cheeseburger grilled burger with your choice of cheese on a kaiser bun **\$10**

Black n' Blue Burger blackened seasoned grilled burger topped with melted blue cheese crumbles on a kaiser bun **\$11**

California Turkey Burger grilled ground turkey burger with sliced avocado, provolone cheese and mayo on a kaiser bun **\$10.5**

Western Burger grilled burger with bacon, melted cheddar cheese, onion ring drizzled with BBQ sauce on a kaiser bun **\$11**

FISH SPECIALS AND DINNERS

Fish Sandwich atlantic haddock deep fried in house made beer batter on a hoagie bun, served with fresh cut fries or chips **\$8.5**

Fish Tacos blackened or sautéed atlantic haddock with lettuce, tomato, shredded cheddar, a side of salsa and sour cream inside soft tortilla wraps, served with fresh cut fries or chips **\$11**

Black 'n Blue Salmon Dinner blackened salmon filet topped with house made white wine blue cheese cream sauce, served with house salad or coleslaw plus your choice of du jour* **\$14**

Beer Battered Haddock Dinner atlantic haddock filet deep fried in house made beer batter, served with house salad or coleslaw plus your choice of du jour* **\$12**

Broiled Haddock Dinner atlantic haddock filet seasoned and cooked in white wine lemon butter, served with house salad or coleslaw plus your choice of du jour* **\$14**

Blackened Haddock Dinner atlantic haddock filet cajun seasoned and seared, served with house salad or coleslaw plus your choice of du jour* **\$14**

Lemon Peppered Haddock Dinner atlantic haddock filet broiled and cooked in white wine lemon butter seasoned with lemon pepper, served with house salad or coleslaw plus your choice of du jour* **\$14**

**du jour choices for above specials and dinners: sautéed vegetables, soup, mac n' cheese, haluski, fries, cole slaw, cottage cheese, or apple sauce*

CHEF'S CHOICE MENU ON BACK

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CRANBERRY PORK LOINS

BAKED PORK LOIN MEDALLIONS SEASONED WITH APPLEWOOD DRY RUB, DRIZZLED WITH HOUSE MADE RED WINE CRANBERRY SAUCE, SERVED WITH SAUTÉED VEGETABLE MEDLEY
\$13

CHICKEN ROMANO

PARMESAN PANKO BREADED CHICKEN BREAST SAUTÉED GOLDEN BROWN TOPPED WITH WHITE WINE LEMON CREAM SAUCE, SERVED WITH SAUTÉED VEGETABLE MEDLEY **\$11**

TERIYAKI SALMON

SALMON FILET SEARED AND FINISHED WITH A TERIYAKI GLAZE, SERVED WITH TEMPURA BATTER VEGETABLES **\$13**

THAI COCONUT SHRIMP BASKET

DEEP FRIED COCONUT BATTERED SHRIMP SERVED WITH FRESH CUT FRIES OR CHIPS AND A SIDE OF SWEET THAI CHILI SAUCE **\$12**

CLASSIC GREEK GYRO

THIN SLICED SAUTÉED LAMB MEAT TOPPED WITH DICED TOMATO, SHREDDED LETTUCE, RED ONION, DRIZZLED WITH HOUSE MADE TZATZIKI SAUCE WRAPPED IN PITA SERVED WITH FRESH CUT FRIES OR CHIPS **\$9**

CHEESE TORTELLINI

CHEESE TORTELLINI WITH HOUSE MADE VODKA SAUCE, SERVED WITH GARLIC BREAD **\$12**

SPINACH RAVIOLI

RAVIOLI STUFFED WITH SPINACH AND MELTED PARMESAN CHEESE ATOP HOUSE MADE VODKA SAUCE, SERVED WITH GARLIC BREAD **\$12**

MEATLOAF AND MASHED

HOUSE MADE MEATLOAF WITH CHOPPED ONIONS AND CARROTS, ROLLED, BAKED AND TOPPED WITH DEMI GLAZE GRAVY, SERVED WITH MASHED POTATOES **\$9.5**