



## STARTERS

- CRISPY CHICKEN TENDERS** \$12  
Served with fries, and a side of ranch dressing
- BLAZIN JUMBO WINGS** \$14  
BBQ, Buffalo, or teriyaki style with carrot, celery, ranch dressing

## ALL NIGHT BREAKFAST

*Served with hash browns and toast*

- STEAK & EGGS** \$20  
6oz. Certified Angus Beef New York, two eggs any style
- TWO EGGS ANY STYLE** \$14  
Served with Applewood bacon or country sausage links  
*Make it Three Eggs +\$2*
- MEAT LOVERS OMELET** \$15  
Ham, country sausage, bacon, and cheddar
- TRADITIONAL FRENCH TOAST** \$12
- BUTTERMILK TRIPLE STACK PANCAKES** \$14  
Add Banana, Nutella, or Blueberries for \$1

## SOUP & SALAD

- GRILLED CHICKEN CAESAR SALAD** \$13  
Crisp romaine tossed in garlic Caesar dressing topped with grilled chicken, croutons, and shaved parmesan cheese  
*Substitute Grilled Shrimp +\$2*
- HOUSE SALAD** \$6  
Cucumbers, grape tomatoes, red onion, and croutons atop a bed of mixed greens. Served with your choice of dressing
- SOUP DU JOUR** \$4
- NEW ENGLAND CLAM CHOWDER** CUP \$5  
BOWL \$7

## BURGERS

*Burgers served on brioche bun with choice of French fries or cole slaw*

- HANGOVER BURGER** \$16  
Beef patty, cheddar cheese, applewood bacon, tomato, onion, fried egg
- DOUBLE BACON CHEESEBURGER** \$18  
Two beef patties, choice of cheese, applewood bacon, lettuce, tomato, onion
- BBQ BACON CHEDDAR BURGER** \$16  
Beef patty, topped with BBQ sauce, cheddar cheese, applewood bacon, onion rings

## SANDWICHES

*All sandwiches come with choice of French fries or cole slaw*

- FRENCH DIP** \$17  
Served on baguette with Au Jus sauce for dipping and horseradish cream
- CORNED BEEF REUBEN** \$15  
Served on marbled rye bread, corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing
- BLTA** \$13  
Applewood bacon, lettuce, tomato, avocado, choice of bread
- PHILLY CHEESESTEAK** \$16  
Grilled onions, green peppers, melted cheese, hoagie roll

## ENTRÉES

*All steaks served with choice of baked or mashed potatoes, french fries, and seasonal veggies. Add sautéed mushrooms \$3*

- NEW YORK STEAK** \$27  
10oz. Certified Angus Beef
- GRILLED RIB EYE STEAK** \$34  
12oz. Certified Angus Beef, tempura onion rings
- STEAK & TEMPURA FRIED SHRIMP** \$29  
10oz. USDA Choice Top Sirloin, fried prawns with mashed potatoes
- TEMPURA FRIED SHRIMP** \$20  
French fries, cole slaw, cocktail sauce

## MILKSHAKES

- MILKSHAKE** \$6  
Vanilla, Chocolate, Strawberry
- ROOT BEER FLOAT** \$6
- DOUBLE SCOOP, ICE CREAM** \$7



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.

