



STARTERS

CRISPY CHICKEN TENDERS Served with fries, and a side of ranch dressing	\$12
CREAMY SPINACH ARTICHOKE DIP Served with tortilla chips	\$12
BLAZIN JUMBO WINGS BBQ, Buffalo, or teriyaki style with carrot, celery, ranch dressing	\$14
SHRIMP COCKTAIL Jumbo prawns served with cocktail sauce	\$16
POT STICKERS Pot stickers with soy dipping sauce	\$14
CHICKEN QUESADILLA Served with avocado ranch, sour cream, salsa	\$14
FRIED CALAMARI Served with tangy sweet chili sauce	\$16

ALL DAY BREAKFAST

Served with hash browns and toast

STEAK & EGGS 6oz. Certified Angus Beef New York, two eggs any style	\$20
TWO EGGS ANY STYLE Served with Applewood bacon or country sausage links <i>Make it Three Eggs +\$2</i>	\$14
BREAKFAST BURRITO Scrambled eggs, bacon, chorizo, cheddar and jack cheese, served with pico de gallo	\$15

FROM THE GRIDDLE

All griddle items served with powdered sugar and maple syrup

CHICKEN & WAFFLES Southern fried chicken, buttermilk waffles, maple syrup	\$15
BUTTERMILK TRIPLE STACK PANCAKES	\$14
BLUEBERRY TRIPLE STACK PANCAKES	\$15
BANANA TRIPLE STACK PANCAKES	\$15
TRADITIONAL FRENCH TOAST	\$12

OMELETS

All omelets made with three eggs. Served with hash browns and choice of toast or English muffin

DENVER OMELET Ham, cheddar, peppers, and onions	\$15
MEAT LOVERS OMELET Ham, country sausage, bacon, cheddar	\$15
VEGGIE OMELET Spinach, mushroom, onion, tomato, jack cheese	\$15

SIDES

FRENCH FRIES SWEET POTATO FRIES	\$4
HASH BROWNS	\$4
APPLEWOOD BACON COUNTRY SAUSAGE HAM	\$5

SOUP & SALAD

GRILLED CHICKEN CAESAR SALAD Crisp romaine tossed in garlic Caesar dressing topped with grilled chicken, croutons, and shaved parmesan cheese <i>Substitute Grilled Shrimp +\$2</i>	\$13
CHINESE CHICKEN SALAD Grilled chicken, Napa & red cabbage, snow peas, toasted almonds, mandarin oranges, pickle red onions, sesame dressing, crispy fried won ton strips, sesame seeds	\$14
SUMMER BERRY SALAD Artisan greens, spinach, fresh seasonal berries, goat cheese, candied walnuts, raspberry balsamic vinaigrette <i>Add Grilled Chicken +\$3 Add Grilled Shrimp +\$5</i>	\$14
MARINATED STEAK SALAD Marinated steak, romaine, arugula, blue cheese, candied walnuts, Roma tomatoes, and pickled onions with a caramelized onion vinaigrette	\$16
CHOP CHOP CHEF SALAD Finely chopped lettuce with honey ham, roasted turkey, Swiss, cheddar cheese, cucumber, grape tomatoes, avocado, and hardboiled eggs	\$15
HOUSE SALAD Cucumbers, grape tomatoes, red onion, and croutons atop a bed of mixed greens. Served with your choice of dressing	\$6
SOUP DU JOUR	\$4
NEW ENGLAND CLAM CHOWDER	CUP \$5 BOWL \$7

PROTEIN BOWLS

BULGOGI KOREAN STEAK BOWL Marinated steak, brown rice, broccoli, carrots, cucumbers, tomatoes, cabbage slaw, green onions, and Bulgogi sauce	\$16
THAI CHICKEN BOWL Marinated chicken, Jasmine white rice, Napa cabbage, snow peas, bean sprouts, carrots, water chestnuts, spicy Thai peanut sauce	\$16

BEVERAGES

DOMESTIC BOTTLED BEER	\$6
IMPORTED BOTTLED BEER	\$7
CRAFT BOTTLED BEER	\$8
FREIXENET SPARKLING WINE	\$10 GLASS
KENDALL JACKSON CHARDONNAY	\$10 GLASS
ROBERT MONDAVI PINOT GRIGIO	\$12 GLASS
J LOHR FALCON'S PERCH PINOT NOIR	\$13 GLASS
ROBERT MONDAVI MERLOT	\$11 GLASS
KENDALL JACKSON CABERNET SAUVIGNON	\$10 GLASS
HOUSE WINE	\$7 GLASS

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.





SANDWICHES

All sandwiches come with choice of french fries or cole slaw

FRENCH DIP	\$17
Swiss cheese, Au Jus sauce for dipping, and horseradish cream, served on baguette	
CAFÉ CLUB SANDWICH	\$15
Lettuce, tomato, Applewood bacon, and sliced turkey breast, choice of bread	
CHICKEN & AVOCADO SANDWICH	\$15
Chicken breast, Applewood bacon, Monterey jack cheese, avocado, mayo, artisan roll	
CORNED BEEF REUBEN	\$15
Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing, served on marbled rye bread	
BLTA	\$13
Applewood bacon, lettuce, tomato, avocado, choice of bread	
PHILLY CHEESESTEAK	\$16
Grilled onions, green peppers, melted cheese, hoagie roll	
FRIED CHICKEN SANDWICH	\$15
Fried chicken breast, lettuce, tomato, pickle, onion, avocado mayo, served on artisan roll	
PULLED PORK SANDWICH	\$14
Pulled pork, cole slaw, root beer BBQ sauce, brioche bun	

BURGERS

Burgers served on brioche bun with choice of french fries, sweet potato fries, or cole slaw

HANGOVER BURGER	\$16
Beef patty, cheddar cheese, applewood bacon, lettuce, tomato, onion, fried egg	
CHEESEBURGER	\$15
Beef patty, choice of cheese, lettuce, tomato, onion	
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	
PATTY MELT	\$15
Caramelized onion, thousand island, Swiss cheese, rye bread	

MILKSHAKES & DESSERTS

MILKSHAKE	\$6
Vanilla, Chocolate, Strawberry, Mint Chocolate Chip	
ROOT BEER FLOAT	\$6
DOUBLE SCOOP, ICE CREAM	\$7
OLD FASHIONED	
DOUBLE CHOCOLATE CAKE	\$8
SEASONAL PIE WITH BLUEBERRY COMPOTE	\$8
SEASONAL CHEESECAKE WITH FRESH BERRIES	\$8

STEAKS

All steak served with choice of baked or mashed potato, 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
USDA Choice Sirloin, fried prawns with mashed potatoes	

CLASSIC ENTRÉES

Add bowl of soup or house salad for \$4

GRILLED SALMON WITH MANGO SALSA	\$20
Grilled filet with choice of potato and sautéed seasonal vegetables	
TEMPURA FRIED SHRIMP	\$20
French fries, cole slaw, cocktail sauce	
BEER BATTERED FISH & CHIPS	\$18
French fries, cole slaw, tartar sauce	
SPAGHETTI & MEATBALLS	\$16
Jumbo meatballs, homemade marinara sauce, garlic bread	
FETTUCCHINE ALFREDO	\$16
Parmesan cream sauce, garlic bread <i>Add Chicken +\$3 Add Shrimp +\$5</i>	
CHICKEN PICATTA	\$18
Sautéed chicken breast cutlets, lemon, mushrooms, capers in a white wine butter sauce, capellini	

THE WOK SHOP

Available until midnight

MONGOLIAN BEEF	\$15
Spicy sauce, chili peppers, onions, scallions, rice stick noodles	
GENERAL TSO CHICKEN	\$15
Tempura battered chicken, bell peppers, and broccoli	
TERIYAKI CHICKEN BOWL	\$15
Marinated chicken, Jasmine rice, stir fry vegetables	
CHICKEN CHOW MEIN	\$15
Chicken, egg noodles, stir fry vegetables	
KUNG PAO CHICKEN	\$15
Peanuts, stir fry vegetables, chili peppers, spicy chili sauce <i>Substitute Grilled Shrimp +\$2</i>	
TERIYAKI CHICKEN LETTUCE WRAP	\$15
Carrots, green onion, sesame seeds, teriyaki sauce	
WONTON SOUP	\$12
Chicken wonton, char siu pork, shrimp, carrots, mushroom, spinach, green onions, authentic broth	

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.

