



DINNER

SERVED 4-8PM
TUESDAY THRU SATURDAY

HEB SALAD - 10

mixed greens, candied pecans, oven roasted grapes, goat cheese, radish, carrots & strawberry vinaigrette

add chicken 5.00 add salmon 8.00 add shrimp 7.00*

WINTER FENNEL SALAD - 11

mixed greens, shaved fennel, celery, candied walnuts, parmesan cheese, orange vinaigrette

CAESAR SALAD - 10

romaine lettuce, shredded parmesan cheese, garlic croutons & house made caesar dressing
add chicken 5.00 add salmon 8.00 add shrimp 7.00*

COBB SALAD - 15

salad greens, grilled chicken, bacon, egg, tomato, smoked bleu cheese, ranch or bleu cheese dressing

BRUSSELS SPROUTS - 10

crispy fried sprouts topped with lemon aioli, parmesan cheese & bacon lardons

FRIED CHEESE CURDS - 12

golden fried cheddar cheese curds with ranch & house made marinara sauce

BREADED PORK SANDWICH - 14

breaded pork tenderloin, pickles, whole grain mustard aioli, potato bun

HEB BURGER* - 13

two 4oz. patties, American cheese, lettuce, thinly sliced onions & 1001 island dressing.
served with your choice of side

CLASSIC BURGER* - 14

choice of angus or vegetarian patty with lettuce, tomato, onion & pickle.
served with your choice of side

FISH & CHIPS - 14

three pieces of beer battered cod served with French fries, remoulade & malt vinegar

FRENCH DIP - 15

traditional French dip with caramelized onions, swiss cheese, horseradish mayo and au jus.
served with your choice of side

REUBEN SANDWICH - 15

corned beef, swiss cheese, sauerkraut, 1001 island dressing, rye bread,
served with your choice of side

GRILLED CHICKEN SANDWICH - 14

chicken breast, bacon, lettuce, tomato and roasted garlic aioli,
served with your choice of side

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify member of our staff of any food allergies or restrictions. All checks will include an 20% service charge. All substitutions are subject to additional charges*



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TUESDAY THRU SATURDAY

BEEF STROGANOFF - 21

*marinated hanger steak, egg noodles,
classic mushroom stroganoff sauce*

CHICKEN PICCATA - 20

*crisped browned chicken breast over fettuccine
with lemon caper butter sauce.
served with seasonal vegetables*

SOUP OF THE DAY

please ask server

cup 4

bowl 6

add bread bowl for 3.00

SIDES - 3.5

side salad

coleslaw

fresh fruit

cup of soup

french fries

pickle fries

tater tots

sweet potato waffle fries

DESSERTS - 6

chocolate lava cake

hot fudge sundae

strawberry shortcake

seasonal chef's selection

BUCATINI BOLOGNESE - 21

*red wine beef bolognese, bucatini pasta,
shaved parmesan cheese, garlic bread*

PORK & GRITS - 22

*smoky pork shoulder carnitas, white cheddar
grits, pickled onions, cilantro, radish, lime*

A LA CARTE MENU

*create your own unique dish
choose one item from each category*

6OZ. FILET MIGNON* - 29

NY STRIP - 28

HERB MARINATED CHICKEN BREAST - 19

PAN SEARED ATLANTIC SALMON - 22

LEMON MARINATED DOVER SOLE - 25

CHOICE OF:

loaded baked potato

yukon potato puree

butternut squash risotto

CHOICE OF:

crispy brussels sprouts

seasonal vegetables

creamy green bean with bacon & shallots

CHOICE OF:

lemon pepper sauce

lemon, dill & garlic cream sauce

red wine & butter bordelaise

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