

## Appetizers

### Shrimp Cocktail

*Eight Jumbo Poached Shrimp with Cocktail Sauce and lemon.*

15

### Cheese and Fruit Board

*Cubed assortment of cheeses served with grapes, berries and crackers.*

15

### Spinach Artichoke Dip

*Fresh spinach, artichokes, garlic, cream cheese and parmesan*

*Served with tortilla chips and baguette slices.*

13

### Bruschetta with Caramelized Pear and Brie

*Baguette crostini with sliced prosciutto,  
caramelized pear and brie cheese.*

13

## Salads

### House

*House blend Lettuces with cucumber, tomato, carrot and cheddar-jack cheese served with your choice of dressing.*

10

### Caesar

*Hearts of romaine tossed in Caesar dressing with shaved parmesan, asiago, and croutons.*

11

### Wedge

*Wedge of Iceberg served with cherry tomato, bacon, blue cheese crumbles, blue cheese dressing topped with balsamic reduction.*

11

### Fall Salad

*A bed of Romaine lettuce topped with sliced apples, golden raisins, candied pecans, goat cheese and caramel apple vinaigrette.*

12

<i>Add grilled chicken</i>	7
<i>Add grilled salmon*</i>	12
<i>Add grilled steak*</i>	12

## Entrées

### **Chopped Beef Steak\***

12 Oz of chopped choice Angus ground beef seared with onions, peppers, and mushrooms and accompanied with demi-glace.

25

### **Vegetable Lasagna**

Squash, zucchini, mushrooms, spinach, peppers and onions in a creamy cheese sauce layered with pasta and mozzarella.

25

### **State Fair Chicken Breast**

6 Oz Chicken Breast coated with funnel cake batter and deep fried served with Bourbon pecan maple syrup.

25

### **Crab Cakes**

6 Oz of pan seared Crab cakes served with a Cajun Andouille cream sauce.

30

### **Maple Dijon Salmon\***

6 oz. Salmon filet is pan seared and topped with Maple Dijon glaze.

25

### **Pork Chop Ribeye with Apple Chutney\***

10 oz. Pork Ribeye is pan seared and topped with A fresh Apple Chutney.

25

### **Ribeye Steak with Poblano Creme \***

14 oz. Beef Ribeye Steak is char grilled and topped with fire roasted Poblano cream sauce.

30

### **Beef Tenderloin Filet \***

6 oz. Beef Tenderloin filet is char grilled and topped with Bacon jam and sundried tomato butter.

30

### **Catch of the Day\***

Fresh, wild caught fish served with a house or lemon butter sauce.

Market price.

All entrees are served with a choice of salad and two sides.

## House Sides

Baked Potato	Fried Corn	Mashed potatoes & Gravy
Oven browned Brussel Sprouts	Rotel Cheese Grits	Fried Okra
Parmesan Baked Asparagus	Spaghetti Squash w Marinara	
Country Style Green Beans	Wild Rice Pilaf	Lima Beans

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PER RUTHERFORD COUNTY HEALTH DEPARTMENT.