

APPETIZERS

SMOKED CHIPOLTE CHICKEN QUESADILLA

SMOKED CHIPOLTE CHICKEN, CARAMELIZED ONIONS, PEPPERS AND MELTED CHEESE IN A GRILLED WHEAT QUESADILLA. SERVED WITH AVOCADO RANCH DRESSING AND PICO DE GALLO.

\$.8.75

ONE LATE NIGHT

THREE TIERS OF OUR SIGNATURE FAVORITES. CRISPY CAPE COD SHRIMP, JUICY RIBS AND FLAMING CHICKEN STRIPS.

SERVED WITH JACK DANIEL'S® SAUCE AND SWEET AND SOUR SAUCE FOR DIPPING.

\$7.50

THREE-FOR-ALL

POTATO SKINS, FRIED MOZZARELLA AND BUFFALO WINGS. SERVED WITH SOUR CREAM & CHIVES,
MARINARA SAUCE AND BLEU CHEESE DRESSING.

\$6.25

THREE ALARM BUFFALO CHICKEN STRIPS

BREADED AND FRIED CHICKEN TENDERLOINS TOPPED WITH SPICY BUFFALO WING SAUCE.

SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

\$6.75

FRIED MOZZARELLA

SERVED WITH MARINARA SAUCE



LAID BACKLOBSTER

FRESH WHOLE LOBSTER CUT INTO MORSELS, STEAMED IN GARLIC, GINGER AND SCALLIONS SERVED ON A BED OF RICE PILAF.

MARKET PRICE

HOPPIN' SAUTÉED FROG LEGS WITH GARLIC SAUCE

FRESH FROGS LEGS MIXED GREEN PEPPER AND BABY CORN WITH GARLIC SAUCE SERVED ON A BED OFRICE PILAF.

SOMETHING FISHY GRILLED SALMON

FLAME-GRILLED ATLANTIC SALMON WITH HONEY PEPPER SAUCE SERVED WITH A SIDE OF ALMOND RICE PILAF,
SEASONED VEGETABLES AND TOASTED GARLIC BREAD.

\$17.95

BLUE LIGHT SPECIAL CHICKEN CORDON BLUE

CHICKEN WRAPPED IN PASTRY WITH MELTED CHEESE SERVED WITH YOUR CHOICE OF POTATO OR GARDEN FRESH VEGETABLES.
\$13.25

FULL BELLY

PASTA ELEGANCE (MADE TO ORDER)

CHOICE OF PASTA: SPAGHETTI, RAVIOLI (MEAT OR CHEESE FILLED), LASAGNA (MEAT OR VEGETABLE), SHELLS STUFFED (CHEESE OR MEAT),
PASTA PRIMAVERA, SEAFOOD MEDLEY (SHRIMP AND CRAWFISH, GARLIC, RED BELL PEPPERS, GRILLED VEGETABLES, GREEN ONION AND SAVORY CLAM SAUCE)
CHOICE OF SAUCE: CREAM SAUCE, MEAT SAUCE, MARINARA SAUCE

\$13.50

FINGER LICKIN' RIBS

A FULL RACK OF TENDER PORK RIBS, MARINATED AND SEASONED, THEN CHARGRILLED AND BASTED WITH BARBECUE SAUCE.

SERVED WITH FRIES AND COLESLAW.

\$17.95

THE GODFATHER NEW YORK STRIP STEAK

A GENEROUS 12 OZ. STRIP STEAK SERVED WITH CHEF'S VEGETABLES AND A LOADED BAKED POTATO \$16,75

BLACK BULL CLASSIC SIRLOIN

USDA CHOICE AGED BEEF, HAND-CUT AND CHARGRILLED TO PERFECTION. TOPPED WITH MAISON BUTTER.
\$18.50

NEW ORLEANS BOURBON STEAK

A 10 OZ. OF JUICY SIRLOIN MARINATED IN CAJUN SPICES, THEN GRILLED. JAZZED UP WITH SAUTÉED ONIONS, MUSHROOMS, COUNTRY POTATOES AND TOASTED GARLIC BREAD.

CAPS AND SPUDS 20 OZ. PORTERHOUSE

BIG STEAK FLAVOR SHOWS ITS TENDER SIDE. CHAR-GRILLED, WITH SAUTÉED CHARDONNAY MUSHROOMS ON TOP,

AND GARLIC MASHED POTATOES AND TOASTED GARLIC BREAD ON THE SIDE.

\$19.50

SIZZLING STIR-FRY MEDLEY

THIS SENSATION COMES WITH YOUR CHOICE OF TERIYAKI CHICKEN BREAST OR SPICY SIRLOIN STEAK SERVED ON A BED OF SIZZLING RICE

AND STIR-FRY YEGETABLES WITH OUR SPECIAL STIR-FRY SAUCE. CHOOSE BOTH FOR A COMBO.

SANDWICHES

ITALIANO SUPREME

A NEW TWIST ON AN ITALIAN CLASSIC! LAYERS OF GENOA SALAMI, HAM, PEPPERONI, AND MELTED SMOKED PROVOLONE CHEESE, TOPPED WITH LETTUCE, TOMATO AND PARMESAN MAYONNAISE ON TOASTED ITALIAN BREAD ANDYOU CHOICE OF SIDE DISH.

FRENCH DIP

THINLY SLICED ROAST BEEF WITH CARAMELIZED ONIONS AND MELTED SWISS CHEESE, SERVED AU JUS ON TOASTED FRENCH BREAD AND YOUR CHOICE OF SIDE DISH.

FRESH HONEY ROASTED TURKEY

IT IS ROASTED TO PERFECTION AND GARNISHED WITH LETTUCE LEAF, TOMATO AND RED ONION WITH PICKLES AND DIJON MUSTARD ON THE SIDE. SERVED ON A TOASTED SESAME SEED

BUN WITH FRIES.

\$5,75

SMOKED SALMON

THIS SAYORY SMOKED SALMON WILL HAVE YOU JUMPING. IT IS GARNISHED WITH SCULPTURED TOMATO AND SERVED ON A TOASTED YOUR CHOICE OF BREAD WITH RICE.

ITALIAN FEAST

THIS IS THE PERFECT LITE LUNCH. YOUR CHOICE OF BREAD, WITH FRESH MADE MOZZARELLA CHEESE, SPRINKLED WITH BASIL AND EXTRA VIRGIN OLIVE OIL PLUS SLICES OF TOMATOES

STRAIGHT FROM THE GARDEN. \$7.50

FEATHER SPANISH CONQUEST

THIS MAKES THE PERFECT "LITE" LUNCH. AN AYOCADO SANDWICH ON YOUR CHOICE OF BREAD WITH SCULPTED TOMATO FILLED WITH COTTAGE CHEESE WITH LETTUCE LEAF, AND SMOKED GOUDA STICKS ON THE SIDE. \$750



FRESH GARDEN SALAD BOWL

WITH CHOICE OF: FRESH ROASTED TURKEY, FRESH BAKED HAM, GRILLED CHICKEN, PROVELONE CHEESE, PORTABELLO MUSHROOMS,

SWEET VIDALIA ONIONS, GREEN PEPPERS, OLIVES, PEAS, CARROTS, BACON BITS, HARD BOILED EGGS, CROUTONS AND DRESSING ON THE SIDE.

\$7.50

FRENCH MIX GREEN PLATTER

WITH CHOICE OF: FRESH ROASTED TURKEY, FRESH BAKED HAM, GOAT CHEESE, GRILLED CHICKEN CUTLET, SMOKED SALMON, AND PORTABELLO MUSHROOMS.

GREEK SALAD

ROMAINE AND ICEBERG LETTUCE, CUCUMBERS, TOMATOES, RED ONIONS, GREEN & RED PEPPERS, ARTICHOKE HEARTS KALAMATA OLIVES AND PEPPERONCINIS, TOPPED WITH CRUMBLED FETA CHEESE AND TOSSED IN GREEK DRESSING.
\$7.50

FRUIT FETISH

A WATERMELON BOAT FILLED WITH FROZEN MELO BALLS, SEAONAL FRUITS, BANANA'S, AND A STRAWBERRY LEMON JUICE DRESSING.
\$7.95

BLACKENED CHICKEN SALAD

BLACKENED LEMON PEPPER CHICKEN WITH ROMAINE LETTUCE, FETTA CHEESE, ONIONS, PEPPERS, AND ITALIAN DRESSING.
\$7.95

BAR FIGHT BLACK AND BLU STEAK SALAD

A CRAZY MIX OF LEAN STEAK STRIPS, FRESH FIELD GREENS, BEAN SPROUTS, RED ONIONS, RED PEPPERS, AND BLU CHEESE DRESSING
\$8.175



SOUP OF THE DAY \$4.50

MONDAYS: FRENCH ONION SOUP, TOPPED WITH CROUTONS & MELTED PROVOLONE CHEESE.

TUESDAYS: BROCCOLI CHEESE SOUP WITH FRESH BROCCOLI SIMMERED WITH CHEESE.

WEDNESDAYS: CHILI WITH EITHER BEEF OR CHICKEN IN MILD OR SPICEY.

THURSDAYS: THREE BEAN SOUP AND SWEET CORN BREAD.

FRIDAYS: RED POTATO CREAM CHESSE SOUP.

SATURDAYS: HEARTY TOMATO SOUP

SUNDAYS: GRILLED CHICKEN AND GARDEN VEGTABLES.

HOUSE SALAD

CHOICE OF DRESSINGS: VINEGAR AND OIL, FRENCH, ITALIAN, RUSSIAN, BLUE CHEESE, 1000 ISLAND

SMALL 3.00 LARGE 6.00

QUICHE OF THE DAY 4.50

QUICHE WITH SALAD 7.50

DESSERTS

SWING

FRESH FRUIT SALAD WITH FRUIT JUICE GLAZE
\$ 4.75

HOT SET

HOMEMADE BREAD PUDDING WITH WHIP CREAM TOPPING (CHOCOLATE, VANILLA, CARMEL \$ 5.75

MISSING MIDDLE

HOME BAKED MINI BUNDT CAKES (CARROT, CHOCOLATE, STRAWBERRY SHORTCAKE, SPICE)
\$ 5.75

HOT PANTS

WARM APPLE CRISP

GOLDEN DELICIOUS APPLES SIMMERED AND FLAVORED WITH CINNAMON AND BROWN SUGAR.

SPRINKLED WITH OATMEAL CRUMBLES, TOPPED WITH VANILLA ICE CREAM AND HOT CARAMEL TOPPING.

BROWNIE OBSESSION

A WARM, MELT-IN-YOUR-MOUTH BROWNIE, COVERED IN GHIRARDELLI® CHOCOLATE FUDGE SAUCE, VANILLA ICE CREAM,

CARAMEL SAUCE AND TOASTED ALMONDS. DEEP, DARK AND DELICIOUSLY DECADENT.

\$ 7.75

OREO® MADNESS

TWO GIANT OREO® COOKIES SANDWICHED WITH VANILLA ICE CREAM AND TOPPED WITH CHOCOLATE

AND CARAMEL SAUCES. SINGLE SERVING AVAILABLE.

\$ 7.75

GOODBYE JACK

PUMPKNI CHEESECAKE, PUMPKIN SPICE CHEESE CAKE STEAMED IN THE TRADITIONAL FRECH STYLE WITH A CINNIMON GRAHAM CRACKER CRUST.

\$ 7.95

DRINKS

SODA: COCA COLA, PEPSI, MT DEW, BARQUE'S ROOT BEER, SPRITE \$1.75

DRAUGHT BEER: BUDWEISER, MILLER, COORS, O'DOULS, SAMUEL ADAMS, CORONA; HEINEKEN IN FROSTED MUGS

\$3.35

MILK SHAKES: CHOCOLATE, VANILLA, CHERRY \$2.35

COFFEE: REGULAR OR DECAFFEINATED \$1.25

TEA: EARL GREY OR DARJEELING \$1.95

MILK: WHOLE MILK, CHOCOLATE, BUTTERMILK, SKIM \$2.00

JUICE: FLORIDA ORANGE, APPLE CIDER, CRANBERRY \$1.75

FRESH FRUIT SMOOTHIES: \$3.75

ORANGE/BANANA
MANGO/GUAYA
PAPAYA/PEACH
STRAWBERRY/ORANGE
PINEAPPLE/ ORANGE

SPECIALITY DRINKS

BAHAMA MAMA

A FROSTY CARIBBEAN CONCOCTION WITH MALIBU® COCONUT-FLAVORED RUM, CRÈME DE BANANA®, PINEAPPLE & ORANGE JUICE SERVED WITH FRESH PINEAPPLE & A CHERRY
\$3.95

MUD SLIDE

KAHLUA® COFFEE LIQUEUR & CREAMY VANILLA ICE CREAM BLENDED TO PERFECTION, TOPPED WITH WHIPPED CREAM & LACED WITH HERSHEY'S® SYRUP.

\$3.95

PERFECT MARGARITA

IT JUST DOESN'T GET ANY BETTER THAN CUERVO 1800®, COINTREAU®, GRAND MARNIER® & FRESH SQUEEZED LIME JUICE SERVED WITH ITS OWN SHAKER TIN AND STRAINER.

MAKES

A GREAT DRINK FOR TWO...IF YOU ARE WILLING TO SHARE.

\$3.95

TIPSY

AN ELECTRIFYING LEMONADE. A SWEET CLASSICAL BLEND OF BACARDI LIMON® & OUR FRESH LEMONADE MIXED OVER ICE

\$3.95

CATS PAJAMAS

A MINGELING OF PEACH SCHNAPPS AND HOUSE CHAMPANGNE \$ 3.95

OLD LADY

A SWEET BLEND OF CREME DE CACAO, BALEY'S IRISH CREAM, AND CHERRY MIX, ON THE ROCKS. \$3.75

