

DESSERTS

Fresh Fruit Salad \$1.00

Homemade Puddings \$1.75
Chocolate, Vanilla, Rice

Home Baked Cakes \$2.75
Carrot cake,
Chocolate
cake,
Strawberry
Shortcake



Home Baked Pies \$2.00
Banana, Coconut, Chocolate

Homemade Cookies \$1.00
Chocolate Chip, Oatmeal, Sugar

Warm Apple Crisp \$2.50
Golden Delicious apples
simmered with cinnamon &
brown sugar. Sprinkled with
oatmeal crumbles, topped with
vanilla ice cream and hot caramel
topping.

Brownie Obsession \$2.75
A warm, melt-in-your-mouth
brownie, covered in Ghirardelli®
chocolate fudge sauce, vanilla ice
cream, caramel sauce and toasted
almonds.

Oreo® Madness \$2.75
Two giant Oreo® cookies
sandwiched with vanilla ice
cream topped with chocolate and
caramel sauces.



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APPETIZERS

Potato Skins \$4.50
Loaded with cheddar cheese and bacon. Served with sour cream and chives. Half-order available.

Smoked Chicken Quesadilla
\$.5.75
Smoked chicken, caramelized onions, peppers and melted cheese in a grilled quesadilla. Served with avocado ranch dressing and pico de gallo.

Tower of Power \$7.50
Three tiers of our signature favorites. Crispy Shrimp, Ribs and Chicken Strips. Served with Jack Daniel's® sauce and sweet and sour sauce.

Three-for-All \$5.25
Potato skins, fried mozzarella and buffalo wings. Served with sour cream & chives, marinara sauce and bleu cheese dressing.

Buffalo Chicken Strips \$6.75
Breaded and fried chicken tenderloins topped with spicy buffalo wing sauce. Served with bleu cheese dressing.

Fried Mozzarella
\$3.95
Served with marinara sauce.



Soda \$1.75
Coca Cola, Pepsi, Mt Dew, Barque's Root Beer, Sprite

Beer \$3.35
Budweiser, Miller, Coors, O'Douls, Samuel Adams, Corona, Heineken

Milk Shakes
\$2.35
Chocolate, Vanilla, Cherry, Strawberry

Coffee \$1.25
Regular or Decaffeinated

Tea \$1.95
Earl Grey or Darjeeling

Milk: \$1.00
Whole Milk, Chocolate Milk, Buttermilk, Skim Milk

Juice \$1.00
Florida Orange, Apple Cider, Cranberry, Tomato, Grape

Mud Slide \$3.95
Kahlua® coffee liqueur, creamy vanilla ice cream blended to perfection, topped with whipped cream, laced with Hershey's® syrup.

Perfect Margarita \$3.95
Cuervo 1800®, Cointreau®, Grand Marnier® & fresh squeezed lime juice served with its own shaker tin and strainer.



DRINKS

SIDES

SOUP OF THE DAY \$4.50

Mondays: French Onion Soup
Tuesdays: Broccoli Cheese Soup
Wednesdays: Chili
Thursdays: Beans and Corn Bread
Fridays: Potato Soup
Saturdays: Tomato Soup
Sundays: Homemade Stew



House Salad

Small \$3.00 Large \$6.00
Choice of dressings: Vinegar and Oil, French, Italian, Russian, Blue Cheese, 1000 Island, Ranch

Quiche of the Day \$4.50

Quiche With Salad \$7.50

Genuine Idaho Potatos \$2.00.
Choice of fried, baked, roasted

Sweet Vidalia Onion Rings \$3.50

Vegetable Medley \$2.95
Baby carrots, delicious broccoli, scrumptious cauliflower, freshly sliced cucumbers

Chunky Apple Sauce
or Fried Apples \$1.75

Fresh Garden Salad Bowl \$7.50
With Choice Of: fresh roasted turkey, fresh baked ham, grilled chicken, provolone cheese, portabello mushrooms, sweet vidalia onions, green peppers, olives, peas, carrots, bacon bits, hard boiled eggs, croutons and dressing on the side

French Mix Green Platter \$7.50
With Choice Of: fresh roasted turkey, fresh baked ham, goat cheese, grilled chicken cutlet, smoked salmon, and portabello mushrooms.

Greek Salad \$7.50

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 a delicious Greek dressing.



SALADS

Grilled Salmon \$17.95

Flame-grilled Atlantic salmon with honey pepper sauce served with a side of almond rice pilaf, seasoned vegetables and toasted garlic bread.

Chicken Fingers Platter \$12.75

Lightly-breaded chicken tenders. Served with fries, cole slaw and honey mustard sauce.

Finger Lickin' Ribs \$17.95

A full rack of tender pork ribs, marinated and seasoned, then chargrilled and basted with Barbecue sauce. Served with fries and coleslaw.



New York Strip Steak \$16.75

A generous 12 oz. strip steak served with chef's vegetables and a loaded baked potato

Bourbon Steak \$17.35

10 oz. of juicy sirloin marinated in Cajun spices, then grilled. Jazzed up with sautéed onions, mushrooms, country potatoes and served with toasted garlic bread.

Roast Beef Dinner \$12.75

Thickly cut USDA choice chuck roast. Slow cooked in the "pot roast" tradition until fork tender. Served with scratch genuine Idaho mashed potatoes and gravy and vegetables.

French Dip \$6.50

Thinly sliced roast beef with caramelized onions and melted Swiss cheese, served au jus on toasted French bread and your choice of side.

Club that Beats them All \$6.25

Ham, mesquite-smoked turkey, American cheese, bacon, lettuce, tomato and mayonnaise on wheat.

Bacon Cheeseburger \$5.75

An 8 oz. of mouth-watering burger and two slices of American cheese. It is grilled to medium-well and garnished with shredded lettuce, tomato and red onion with pickles on the side. Served on a toasted sesame seed bun with fries.

Fresh Roasted Turkey \$5.75

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.

Home Baked Ham \$5.75

It is baked to melt in your mouth and garnished with lettuce leaf, tomato slices, red onion with pickles and honey mustard on the side. Served on a toasted sesame seed bun with fries.

Smoked Salmon \$5.75

This savory smoked salmon will have you jumping. Garnished with sculptured tomato and served on toasted bread with rice.