STARTERS

Fried Brussel Sprouts 8

Sriracha Butter, Sesame Seeds and Crispy Onions

Seared Crab Cakes 13

Basil Vinaigrette and Roasted Red Pepper-Olive Relish

Chicken Wings 10

With Celery, Carrots and Bleu Cheese Dressing Choice of Creamy Buffalo, Sweet Barbeque or Southwestern Sauce

Buffalo Shrimp 12

Creamy Buffalo Sauce, Bleu Cheese Dressing and Celery Carrot Slaw

SALADS

Turn any Salad into a Wrap \$1

Wedge Salad 8 (%)



Iceberg Lettuce, Bleu Cheese, Tomatoes, Cucumbers and Bacon

Cobb Salad Half 8 Full 12 🚫



Chicken, Bacon, Tomatoes, Bleu Cheese, Black Olives, Eggs and Avocado

Black and Blue Salad 14



Salad Greens, Blackened Tenderloin, Julienne Beets, Cucumbers, Tomatoes, Shaved Onions and Bleu Cheese

Fried Calamari 12



Dusted in Rice Flour served with Cocktail Sauce and Thai Chili Sauce

Quesadilla 8 V

Mexican Cheese, Tomatoes, Green Onions, Cilantro, Salsa, Sour Cream and Guacamole With Steak, Chicken or Portobello 12

Tenderloin Sliders 14

Roasted Balsamic Onions and Boursin Cheese

Fried Nashville Chicken and Waffles 10

Maple Horseradish Syrup and Fried Leeks

Buffalo Chicken Salad Half 7 Full 12

Salad Greens, Buffalo Fried Chicken, Cheddar, Tomatoes, Red Onions, Cucumbers served with choice of Dressing

Caesar Salad Half 5 Full 8

Romaine Hearts, Croutons, Asiago and Caesar Dressing Grilled Salmon 8 Chicken Breast 4 Shrimp 8

SOUPS/SIDES

Soup of the Day Bowl 5

Texas Brisket Chili



Topped with Mexican Cheese and Scallions

Cup 4 Bowl 6

Old Fashion Chicken Noodle

Cup 4 Bowl 6

Summer Sweet Corn Chowder V

Cup 4 Bowl 6

House Specialty Sides

Baked Potatoes, Whipped Potatoes, Roasted Potatoes, Vegetable Rice Pilaf, Medley of Vegetables, Grilled Asparagus, Roasted Cauliflower, Roasted Garlic Mashed (all House Specialty Sides are Gluten Free, all are Vegetarian except for the Vegetable Rice Pilaf)

V Vegetarian Dishes



Gluten Free Dishes

FEATURES

All Feature Entrees will include choice of Salad or Soup of the Day

\$1 upcharge for Specialty Soups

Seared Gulf Grouper 24

Pickled Vegetables, Cucumbers, Sporty Peppers and Mustard Sov Viaigrette

Penne Ala Vodka 16

Vodka, Tomato Sauce, Cream, Spinach, Basil and Burrata

Sautéed Lake Perch 24



Potato Flour, Butter and Tartar Sauce Choice of Side

Linz Heritage Angus New York Strip 28

12ounce Center Cut, Herb Butter and Onion Straws Choice of Side without onion straws

Grilled Alaskan Salmon 28



Fennel, Arugula, Tomatoes and Grilled Lemon Vinaigrette

Spaghetti Saltimbocca 16

Prosciutto, Sage, Wine, Garlic, Asiago, Butter and Toasted Bread Crumbs With Grilled Chicken 20

SANDWICHES/ BURGERS

Deli Board 10

Choice of Smoked Ham, Roasted Turkey, Tuna Salad, Chicken Salad or Egg Salad Served with Lettuce, Tomato on your choice of Bread

Rueben Sandwich

Swiss, Sauerkraut, 1000 Island Dressing served on Grilled Marble Rye Corned Beef 12 Turkey 11

Club Sandwich Half 6 Full 12

Ham, Turkey, Bacon, Swiss, Lettuce, Tomato and Mayonnaise on your choice of Bread

Margarita Chicken Sandwich 12

Sliced Tomatoes, Fresh Mozzarella, Basil and Olive Oil

Linz Heritage Angus Center Cut Filets



Petite 26 King 30 Herb Butter and Red Wine Mushrooms Choice of Side

Roasted Greek Chicken 18



Lemon Orzo, Spinach, Spring Squash, Red Wine Vinegar and Feta

Wild Mushroom Bolognese 18

Penne, Wild Mushrooms, Madeira and Tomatoes

Four Cheese Mac-n-Cheese 12

Aged Cheddar, Fontina, Swiss and Asiago

Gorgonzola Risotto 16

Wild Mushrooms, Herbs, Cream and Asiago With Grilled Medallions 24 With Grilled Chicken 22

Southern Fried Shrimp 22

Deep South Succotash and Jalapeno Corn Tartar Sauce

Curry Lentil Bowl 18 (%)





Chickpeas, Kale, Coconut Rice, Naan and Yogurt Sauce

Porky Joe's 10

Smoked Pork, Sweet Tomato Sauce, Peppers, Onions, Gouda Cheese on Brioche Bun

Black Bean Quinoa Burger 12



Jalapeno Pimento Cheese, Baby Greens and Tomatoes

Briar Burger 12

Angus Beef Patty, Cheese, Lettuce, Tomato Bacon 2

Grilled Portobello Wrap 10



Roasted Red Peppers, Zucchini, Spinach, Sun Dried Tomatoes, Goat Cheese and Flour Tortilla