

starters

farmhouse corn and tomato chowder

our chef's specialty 5

house or caesar salad 4

 **martini shrimp cocktail** [carb conscious]
five jumbo shrimp with spicy cocktail sauce 11.75

crab cakes

sweet lump crabmeat, pattied into light and airy cakes,
served with a red pepper chili mayonnaise 9.25

artisan cheese plate

a trio of regional cheeses served with sliced apples
and warm french bread 10.25


soup of the day

each day our chef prepares a specialty soup 5

mediterranean style tapas

hummus, olive tapenade and artichoke dip, served with
fresh grilled pita bread 12.50
choice of one dip with flatbreads 7

 **grilled shrimp skewers** [low fat]
light jerk seasoning, jicama slaw, apple butter and lemon
aioli dipping sauces complement tender shrimp 9.50

 **grilled chicken & cheddar quesadilla**
guacamole, roasted tomato salsa and sour cream 10.75

salads & sandwiches

sandwiches include your selection of french fries, kettle chips or selection of fresh vegetables.

oriental shrimp salad

baby greens, napa cabbage, julienne peppers,
snow peas, mandarin oranges, wonton crisps and
sesame ginger vinaigrette 14.75
with grilled chicken 13.50

field greens and chicken salad

grilled chicken atop fresh baby field greens with
Maytag bleu cheese, pecans and dried cranberries
with choice of dressing 13.75

blackened salmon salad

atlantic salmon with cajun seasoning, pan seared,
served over baby greens with a stone ground
mustard dressing 15.75

mediterranean chop salad

crisp romaine lettuce, feta cheese, kalamata olives,
baby tomatoes, cucumbers, pepperoncini and toasted
pinenuts, gently tossed in a red wine herb dressing
and topped with a grilled breast of chicken 13.75

french dip

shaved roast sirloin of beef on a crusty french baguette
with a traditional au jus 12.25

black angus bacon cheeseburger®

a juicy angus beef patty with maple-pepper bacon,
cheddar cheese, lettuce, tomato and onion on
a kaiser roll 13.50

tuscan chicken wrap

herb seared breast of chicken with tomato, red onion,
mixed greens and pesto mayonnaise, in a sun-dried
tomato wrap 12

today's sandwich and soup

today's special sandwich accompanied by a
bowl of soup and crisp kosher pickles 9.50

midwest club

a stack of sliced turkey with lettuce, tomato, swiss,
thick cut bacon and cranberry mayonnaise on
hearty nine-grain bread 11.50

bbq chicken sandwich

grilled breast of chicken topped with cheddar
and tangy bbq sauce on a toasted onion roll 10.50

classic grilled reuben

shaved corned beef, swiss cheese, sauerkraut and
1000 island dressing on marbled rye 11.50

steak and bleu cheese salad

romaine lettuce, creamy caesar dressing, blackened sirloin, bacon,
crumbled bleu cheese, egg and roma tomatoes 16
with blackened grilled chicken 14

 these items may be prepared in smaller portions for half price for children 12 and under.

 "Fit For You" items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have.

SPECIAL REQUESTS!

we'll do our best to accommodate your request.

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."

chef style plates

our executive chef has created several signature plates with all the right components! from starch to sauce, you will experience an entree from our chef's point of reference.

n. y. strip steak

14 oz. usda choice center cut, dusted with our own blend of seasonings, grilled to your liking and presented with a baked potato 34

filet mignon

9 oz. usda choice, superbly tender, seasoned, grilled to order and presented with a baked potato 37

ribeye

12 oz. center cut and grilled to perfection with our famous house seasonings, sautéed spinach and a baked sweet potato 29

braised beef short ribs

a half pound of boneless ribs, slowly braised and served with a rich sauce and our house special smashed potatoes 24

cavatappi bolognese

housemade blended meat sauce and tomatoes, topped with freshly shaved parmesan 18

mediterranean pasta

kalamata olives, artichokes, spinach and feta, tossed with olive oil and a hint of garlic 19

with breast of chicken 23

with grilled shrimp 25

ravioli with cream sauce

spicy italian sausage stuffed ravioli, with a light

sundried tomato cream 21

half sized portion 11

your style plates


you choose the entree, select a topping, and add a starch to create a fresh meal your style.

all entrees include our fresh breads and today's vegetable!

 **grilled breast of chicken** [low fat] 22

seared ahi tuna 25

 **grilled mahi-mahi** [low cholesterol] 26

 **grilled salmon** [carb conscious/sustainable] 24

cincinnati style chop

a 12 oz center cut bone-in chop 26

– choose your sauce –

sesame ginger glaze pineapple mango salsa tomato and kalamata olive relish
apple cider glaze sautéed wild mushroom trio

– choose your starch –

wisconsin wild rice baked sweet potato with cinnamon butter baked potato
house special smashed potatoes double up on today's vegetable

chef's favorite accompaniments

steak accompaniments

blue cheese crust 4

sautéed wild mushroom trio 4

sautéed spinach

fresh spinach tossed with extra virgin

olive oil, caramelized shallots, and

finished with freshly shaved parmesan 5