

LUNCH

EAT WELL | LAUGH OFTEN | LIVE LONG

STARTERS

Caps 'N Cheese | 6

Cream Cheese | Garlic | Provolone |
Parmesan Cheese

Artichoke Hearts | 7

Bacon Wrapped | Tarragon Aioli

Shrimp Cocktail | 13

Raw Horseradish | Cocktail Sauce GF

SOUPS & SALADS

Soup Of The Day | 4

Salad Bar | 15

Soup & Salad Bar | 17

Blackened Chicken Caesar Salad | 15

Romaine | Parmesan Cheese | Croutons | Caesar Dressing

Cobb Salad | 16

Arugula | Romaine | Grilled Chicken | Bacon | Bleu Cheese | Tomatoes | Carrots | Eggs

SIDES

Steamed Broccoli | 2

Steamed Asparagus | 3

Sautéed Garlic Mushrooms | 3

Grilled Vidalia Onions | 3

ENTREES

All Items Served With Your Choice Of | Sun Rice | Scalloped Potatoes | Fresh Fruit | Chips

Burger | 12

Bibb Lettuce | Red Onion | Tomato | Cheddar | Brioche Bun

Grilled Shrimp | 12

Santa Fe | Blackened | Teriyaki

Atlantic Salmon | 15

Blackened | Bleu Cheese Dressing

Yellowfin Ahi Tuna | 15

Sweet Citrus Vinaigrette GF

Parmesan Crusted Red Snapper | 15

Served Over Roasted Tomatoes | Leeks | Peppers

Crab Cakes | 17

Roasted Red Pepper Corn Salsa

New York Strip | 30

Fourteen Ounce GF

Filet Mignon | 32

Seven Ounce GF

GF - Gluten Free

Consuming Raw Or Uncooked
Food May Increase The Risk Of
Foodborne Illness



DRINKS

BY THE GLASS

6 OUNCE POUR

HOUSE SELECTIONS 7

10 OUNCE POUR

White Zinfandel

Beringer | California

Riesling

Fetzer | California

Pinot Grigio

Fetzer | California

Chardonnay

Fetzer | California

Pinot Noir

Fronterra | Chile

Merlot

Fetzer | California

Cabernet Sauvignon

Fetzer | California

DOMESTIC AND IMPORTS

Bud 4

Bud Light 4

Coors Light 4

Michelob Ultra 4

Miller Lite 4

O'Doul's (N.A.) 4

Yuengling Lager 4

Blue Moon 4

Corona 4

Sam Adams Seasonal 4

Stella Artois 4

Guinness 6

WINE

Prosecco, Zonin | Veneto | 9

Dry and pleasantly fruity with a fresh, aromatic note on the finish: reveals an abundance of almonds and hints of fresh citrus.

Moscato d'Asti, Cupcake | Piedmont | 10

Vibrant and expressive with dominant floral notes and hints of bright fruit flavors.

Savignon Blanc, Frenzy | Marlborough | 10

Intensely aromatic and lively with flavors of peach, grapefruit, lime, melon and cut grass.

Chardonnay, Bread and Butter | California | 9

Traditional California Chardonnay. Rich creaminess and aged in a special blend of oak, gives this wine a long, vanilla finish.

Plonqe, Two EE's | Indiana | 10

Indiana's sweet red, locally crafted. Served chilled.

Pinot Noir, Boen Tri-County | California | 12

Sumptuous with a velvety richness. Flavors of bright cherry, dried herbs, and hints of vanilla, is supple to the finish.

Red Blend, Caymus "Conundrum" | California | 9

Layered and somewhat sweet, this wine delivers an attractive smooth silkiness that continues through its finish.

Malbec, Trivento Reserve | Mendoza | 8

Ripe plum, violets and a hint of vanilla on the nose, followed by a soft, supple palate and a lingering finish.

Merlot, "Decoy" by Duckhorn | Sonoma County | 12

Lush layers of black cherry, cassis, and cranberry, along with notes of cocoa.

Cabernet Sauvignon, Bonanza by Caymus | California | 11

Flavors of blueberries and blackberries mix with vanilla and toasted bread. Silky tannins and striking smoothness lead to a mouth-watering finish of unsweetened chocolate and cassis.

Cabernet Sauvignon, Smith & Hook | Central Coast | 14

Full-bodied and rich with notes of dark berry, vanilla, mocha, and spice. Round with a concentrated tannin structure and a complex long finish.

CRAFT BEER

Bell's Two Hearted Ale | 5

India Pale Ale | ABV 7% | Kalamazoo, MI

Breckenridge Vanilla Porter | 5

Porter | ABV 4.7% | Denver, CO

Elysian Space Dust | 5

American IPA | ABV 8.2% | Seattle, WA

3 Floyd's Alpha King | 6

American Pale Ale | ABV 6.7% | Munster, IN

3 Floyd's Gumballhead | 6

American Pale Wheat Ale | ABV 5.6% | Munster, IN

3 Floyd's Robert The Bruce | 6

Scottish Ale | ABV 6.5% | Munster, IN

Daura Damm | 6

Gluten Free Lager | ABV 5.4% | Spain

Dogfish Head 90 Minute | 7

India Pale Ale | ABV 9% | Milton, DE