



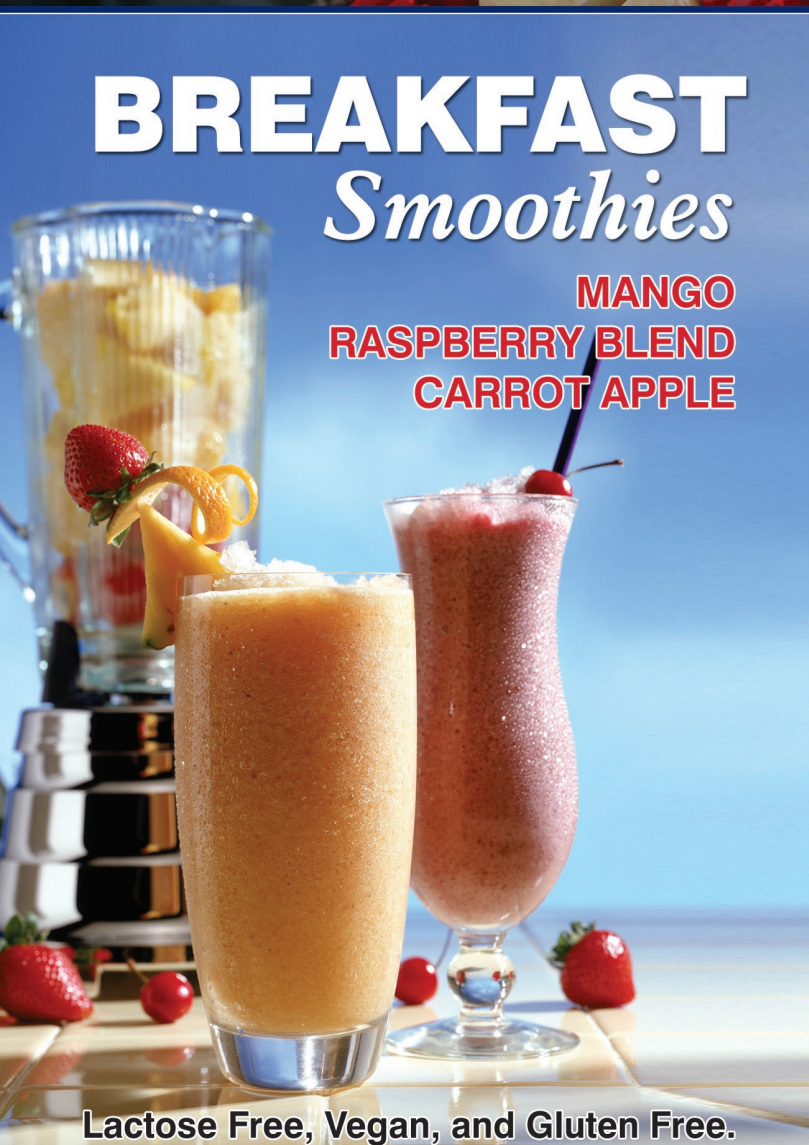
## CRAFT BEER

16 Draughts on Tap  
Beer Flights

## 32-ounce Souvenir Cups

Draft Beer  
Margaritas  
Piña Coladas  
Daiquiris

STRAWBERRY  
RASPBERRY  
MANGO  
PEACH  
LEMON-LIME



## BREAKFAST *Smoothies*

MANGO  
RASPBERRY BLEND  
CARROT APPLE

Lactose Free, Vegan, and Gluten Free.

## RIB EYE

Available from 5pm - 5am

\$21<sup>95</sup>







# BREAKFAST

## AMERICA’S BREAKFAST\*

Two pancakes, two eggs any style and choice of applewood smoked bacon or pork sausage links 17.95

## NEW YORK BREAKFAST SANDWICH\* GF

Fried egg, tomato, applewood smoked bacon and cheddar cheese on a brioche bun with hash browns 14.95

## BAGEL MANIA\*

Grilled New York bagel sandwich with scrambled eggs, bacon, shaved ham, American cheese and hash browns 15.95

## BAGEL AND LOX\*

Smoked salmon and toasted bagel with cream cheese, sliced red onion, tomato, English cucumber and capers 15.95

## BENEDICTS

Available from 6 am - 12 pm

## CALIFORNIA BENEDICT\*

Poached eggs over smoked bacon, sliced tomato and avocado on an English muffin with hollandaise sauce 15.95

## EGGS BENEDICT\*

Poached eggs and Canadian bacon on toasted English muffin with hollandaise sauce and hash browns 15.50

## SMOKED SALMON BENEDICT\* GF

Poached eggs, smoked salmon, and red onion on toasted English muffin with hollandaise sauce 16.95

★ EGGS & OMELETS



Served with hash browns and choice of toast (white, wheat, sourdough or rye)

## OMELETS

### ABC OMELET GF

Fresh avocado, bacon and Wisconsin cheddar 14.95

### HAM & CHEESE GF

Hickory smoked ham with aged cheddar 14.95

### WESTERN OMELET GF

Virginia ham, green bell peppers and sautéed onions 14.95

### MUSHROOMS & SWISS GF

Mushrooms, spinach and Swiss cheese 14.50

### CARNIVORE’S DELIGHT GF

Applewood smoked bacon, ham, sausage and ground beef with American cheese 15.95

### GARDEN EGG WHITE OMELET GF

Fresh herbs, spinach, tomato, onion, peppers, and mushrooms 12.95

## EGGS

### STEAK & EGGS\*

Grilled New York sirloin steak and two eggs 18.95

### COUNTRY HAM STEAK & EGGS\* GF

Broiled bone-in ham steak and two eggs any style 15.50

### NEW YORK STATE OF MIND\* GF

Two eggs any style with choice of applewood smoked bacon or pork sausage links 14.95

### CORNER BEEF HASH & EGGS\* GF

Slow cooked corned beef and shredded potatoes with onions and peppers, served with two eggs any style 15.50

### NY SCRAMBLE\* GF

Freshly scrambled eggs with sautéed mushrooms, tomatoes, green onions and cheddar cheese 14.50

### CHICKEN FRIED STEAK & EGGS\*

Batter fried top sirloin steak with country gravy and two eggs any style 15.50

### BUILD YOUR OWN OMELET GF

#### CHOOSE THREE ITEMS

Ham, bacon, sausage, tomatoes, onions, peppers, mushrooms, jalapeños, cheese, spinach, avocado 14.95

Extra toppings available for .75 each

★ SIDES

Toast (white, wheat, sourdough or rye) 2.75	Applewood Smoked Bacon 5.50	Hash Browns 5.75
Gluten Free Multigrain Toast 3.50	Breakfast Sausage 5.50	Ham Steak 6.
English Muffin 3.	Two Eggs Any Style* 7.95	Biscuits & Gravy 5.75
Bagel & Cream Cheese 5.50	Cottage Cheese 3.95	Grits 3.50

VeganGF Gluten FreeGF Gluten Free Upon Request

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# BREAKFAST

## ★ OFF THE GRIDDLE

Served with warm maple syrup, butter & powdered sugar

### CHOCOLATE CHIP PANCAKES

Buttermilk pancakes filled with Hershey's sweet chocolate chips and drizzled with chocolate sauce 13.95

### OLD FASHIONED PANCAKES

Stacked fluffy buttermilk pancakes 11.95

### BLUEBERRY PANCAKES

Buttermilk pancakes filled and topped with fresh blueberries 13.95

### BANANA NUTELLA PANCAKES

Buttermilk pancakes topped with Nutella and fresh banana slices 13.95

### BELGIAN WAFFLE

Crisp and light with honeycomb pockets 11.95  
Add fresh fruit and whipped cream 2.75



### BRIOCHE FRENCH TOAST

Cinnamon dusted and fried golden brown 13.95  
Add fresh fruit and whipped cream 2.75

### CHICKEN AND WAFFLE

Crisp Belgian waffle with buttermilk marinated crispy fried chicken, served with maple syrup 16.95

## ★ LIGHTER SIDE

### BREAKFAST SMOOTHIES 7.95

Carefully crafted Organic smoothies with no preservatives, artificial flavors, colors, or sweeteners.  
Lactose Free, Vegan, and Gluten Free.  
Add protein 1.75

**Mango** – Rich, Sweet, tropical Mango

**Raspberry Blend** – Antioxidant blend of raspberries and strawberries

**Carrot Apple** – A classic pairing of crisp carrots and sweet apples

### YOGURT PARFAIT

Greek plain yogurt with fresh berries and honey granola 12.95

### FRESH FRUIT PLATE

Sliced seasonal melons, fresh berries and cottage cheese or Greek yogurt 13.50

### OATMEAL

McCann's Steel Cut Irish Oatmeal with brown sugar and raisins, served with milk 10.50

## ★ VEGAN BREAKFAST

### VEGGIE BURRITO\*

Stuffed with plant based sausage, JUST Eggs, diced tofu, avocado and Vegan cheddar cheese 14.50

### AVOCADO TOAST

Avocado with sundried tomato and sprouts on ciabatta 11.95

### VEGAN BREAKFAST QUESADILLA

Tofu and Vegan cheddar wrapped in a flour tortilla, served with salsa, cilantro, onions peppers and vegan sour cream 10.95

## ★ DONUTS



### CLASSIC DONUTS 3.95

**Glazed** - Fluffy and topped with a creamy sugar icing

**Old Fashioned** - Vanilla bean glazed donut

**Chocolate Glazed** - A rich chocolate glazed donut

**Powdered Sugar** - Yellow cake donut tossed in powdered sugar

**Chocolate Cake** - A rich chocolate cake donut with vanilla glaze

**Boston Cream** - Chocolate frosting and custard cream filling

**Maple Bar** - A rectangular donut topped with maple frosting

**Lemon** - Filled with fresh lemon curd and topped with powdered sugar

**Sprinkles** - Topped with a vanilla glaze and colorful sprinkles

### SPECIALTY DONUTS 4.50

**Croissant Donut** - A light and flaky croissant donut.

**Apple Fritter** - Granny Smith apples with cinnamon glaze

**Cinnamon Roll** - Vanilla infused dough rolled with cinnamon and sugar, covered in vanilla glaze

**DONUT PARTY PACK** 6 Donuts for 18.95 12 Donuts for 33.



Vegan



Gluten Free



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# LUNCH & DINNER

Served from 11:30 am – 10 pm

## ★ APPETIZERS

**BREADED CHICKEN TENDERS**  
Lightly breaded and tossed in Buffalo or tangy BBQ 15.95

**AMERICA’S NACHOS**  
Shredded chicken, jack and cheddar cheese, jalapeños, black olives, pico de gallo, and chipotle crema with guacamole and sour cream 13.95

**MOZZARELLA STICKS**  
Topped with fresh Parmesan cheese and served with marinara sauce 11.95

**CHICKEN QUESADILLA**  
Marinated chicken with cheddar and jack cheeses melted in a warm flour tortilla. Served with roasted tomato salsa 12.95






**CHICKEN WINGS**  
Crispy, spiced chicken wings with choice of buffalo or BBQ sauce, served with blue cheese and celery sticks 15.95

## ★ SOUP & SALADS




**CHICKEN NOODLE SOUP**  
Diced chicken, egg noodles, carrots and celery cooked in warm broth 6.95

**MIXED GREEN SALAD**    
Mesclun greens, English cucumbers, red onion, shaved carrots and cherry tomatoes, served with choice of dressing 8.50

**CHOPPED COBB SALAD**   
The Brown Derby classic with grilled chicken, smoked bacon, hard-boiled egg, avocado, tomato, bleu cheese crumbles and fresh romaine lettuce, tossed in creamy ranch dressing 15.50

**PETITE CAESAR**  
Fresh cut romaine tossed in Caesar dressing with garlic croutons and Parmesan cheese 9.50

**CAESAR SALAD**  
Fresh romaine, garlic croutons, Parmesan cheese and traditional Caesar dressing 12.95  
Add Grilled Chicken 4.  
Add Jumbo Shrimp 5.

**GREEK SALAD**   
Mixed baby greens with tomato, red onion, kalamata olives, feta cheese and balsamic vinaigrette 12.95  
Add Grilled Chicken 4.  
Add Jumbo Shrimp 5.

**STEAK SALAD**  
Grilled steak with romaine lettuce, grilled asparagus, tomato, and feta cheese with balsamic vinaigrette 17.95

**HERB CRUSTED SALMON SALAD**  
Mixed baby greens with asparagus, cucumbers, and lemon vinaigrette 17.95

**CHICKEN AVOCADO SALAD**  
Romaine and avocado with carrots, cilantro, and tortilla strips, tossed in lime-cilantro vinaigrette 15.95

## ★ OVEN BAKED PIZZA



9 x 13 inch Sicilian-style pizza

- CHEESE** 11.95
- PEPPERONI** 13.95
- VEGETABLE** 13.95

**BUILD YOUR OWN** 14.50  
CHOOSE THREE: Pepperoni, Italian sausage, mushrooms, green bell peppers, onion, baby spinach, ham, bacon, jalapeño, basil  
Extra toppings: 2.50 each.

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# LUNCH & DINNER

Served from 11:30 am – 10 pm



## ENTRÉES



### PAN SEARED SALMON\*

Atlantic salmon served with roasted potatoes and seasonal vegetables 23.50

### FETTUCCINE ALFREDO

Fettuccine noodles in a rich, creamy Alfredo sauce, topped with fresh Parmesan cheese 15.95  
Add Grilled Chicken 4.  
Add Jumbo Shrimp 5.

### FISH & CHIPS

Beer-battered cod fried golden brown with lemon, tartar sauce and malt vinegar 17.95

### CHICKEN PARMESAN

Breaded chicken breast baked with marinara sauce, Parmesan and mozzarella cheese, served with fettuccine pasta 19.95

### CHICKEN FRIED STEAK

Batter fried top sirloin steak with sausage gravy, Yukon mashed potatoes and sautéed fresh green beans 18.95

### NEW YORK STRIP\*

12 oz strip loin, served with sautéed seasonal vegetables and baked potato 25.50

### BALSAMIC CHICKEN

Grilled double breast chicken marinated in balsamic vinaigrette, served with mashed potatoes, sautéed spinach, and red and yellow peppers 17.95

### SPAGHETTI & MEATBALLS

Traditional beef & pork meatballs in a rich marinara sauce over spaghetti, served with Parmesan cheese and garlic bread 15.95



## BURGERS



### Served with French fries

Additional toppings .75 each:  
grilled onions, sautéed mushrooms, bacon, avocado

### MUSHROOM CHEDDAR\*

Sautéed mushrooms, aged cheddar, and bacon 15.95

### PATTY MELT\*

Swiss cheese and sautéed onions on grilled rye 14.95

### AMERICA'S BURGER\*

Half pound sirloin with cheese, lettuce, tomato, red onion and pickle on a soft brioche bun 14.95

### DOUBLE WIDE\*

Two half pound beef patties with cheese, lettuce, tomato and red onion on a soft brioche bun 17.95

### BACON CHEESEBURGER

Bacon, cheddar cheese and caramelized onion topped with Thousand Island dressing 16.95

### TURKEY BURGER

Eight ounce lean ground turkey with cheddar cheese, lettuce, tomato, onions and dill pickle on a whole wheat bun 13.95



## SIDES

French Fries 4.95

Mashed Potatoes 4.95

Fresh Green Beans 5.50

Sautéed Spinach with Garlic & Olive Oil 5.50

Onion Rings 4.95

Seasonal Vegetables 5.50

Macaroni & Cheese 5.95

Grilled Onions 4.00



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# LUNCH & DINNER

Served from 11:30 am – 10 pm

## ★ SANDWICHES

Served with French fries

### GROWN UP'S GRILLED CHEESE

Blended Havarti, cheddar and pepper jack cheese with applewood smoked bacon on brioche bread 11.95

### PRIME RIB DIP

Slow roasted prime rib, shaved thin and steeped in its natural juices, served with smoked Gouda cheese 16.95

### PHILLY CHEESE STEAK

Thinly sliced sautéed shaved rib eye with onions & peppers on a hoagie with melted provolone cheese 16.95

### BLT

Applewood smoked bacon, lettuce and tomato on sourdough bread 13.95

### SOUTHERN FRIED CHICKEN SANDWICH

Buttermilk marinated chicken breast served with lettuce, tomato and dill pickle on a brioche bun 14.95



### KING CLUB

Roasted turkey breast, applewood smoked bacon, romaine lettuce and tomatoes on toasted sourdough 14.95

### MEATBALL HERO

House-made meatballs, marinara and melted provolone on a toasted hoagie 15.95

## ★ VEGAN ENTRÉES



### PORTOBELLO MUSHROOM BURGER

Grilled portobello mushroom and zucchini with roasted garlic aioli on a wheat bun 12.75

### IMPOSSIBLE BURGER

Plant based patty served with tomato, onion, pickles and roasted red pepper relish 18.50

### PASTA POMODORO

Italian tomato, olive oil with basil and roasted garlic 13.95

## ★ DESSERTS

### ALL AMERICAN MILKSHAKE 6.50

- Vanilla
- Chocolate
- Strawberry

### HOT FUDGE BROWNIE SUNDAE

Freshly baked brownies with rich vanilla ice cream, hot fudge and fresh whipped cream 9.50

### BIG APPLE PIE

Tart, fresh, seasonal apples loaded with crunchy granola crumbs 7.95

### NEW YORK STYLE CHEESECAKE

Classic creamy New York cheesecake with strawberry or blueberry toppings 8.95



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# LATE NIGHT

## ★ APPETIZERS & SALADS

### CHICKEN WINGS

Crispy, spiced chicken wings with choice of buffalo or BBQ sauce, served with blue cheese and celery sticks 15.95

### AMERICA'S NACHOS

Shredded chicken, jack and cheddar cheeses, jalapeños, black olives, pico de gallo, and chipotle crema with guacamole and sour cream 13.95

### CHICKEN QUESADILLA

Marinated chicken with cheddar and jack cheeses melted in a warm flour tortilla. Served with roasted tomato salsa 12.95

### AVOCADO TOAST

Avocado with sundried tomato and sprouts on ciabatta bread 11.95

### BREADED CHICKEN TENDERS

Lightly breaded and tossed in Buffalo or tangy BBQ 15.95

### MOZZARELLA STICKS

Topped with fresh Parmesan cheese and served with a marinara sauce 11.95



### CHOPPED COBB SALAD

The Brown Derby classic with grilled chicken, smoked bacon, hard-boiled egg, avocado, tomato, bleu cheese crumbles and fresh romaine lettuce, tossed in creamy ranch dressing 15.50

### CAESAR SALAD

Fresh romaine, garlic croutons, Parmesan cheese and traditional Caesar dressing 12.95

Add Grilled Chicken 4.

Add Jumbo Shrimp 5.

## ★ SPECIAL

# RIB EYE

Available from 5pm - 5am

\$21<sup>95</sup>



## ★ BURGERS

Served with French fries. Additional toppings .75 each: grilled onions, sautéed mushrooms, bacon, avocado



### AMERICA'S BURGER\*

Half pound ground sirloin, cheese, lettuce, tomato, red onion and pickle on a soft brioche bun 14.95

### TURKEY BURGER

Eight ounce lean ground turkey with cheddar cheese, lettuce, tomato, onions and dill pickle on a whole wheat bun 13.95

### IMPOSSIBLE BURGER

Plant based patty served with tomato, onion, pickles and roasted red pepper relish 18.50

### BACON CHEESEBURGER

Bacon, cheddar cheese and caramelized onion topped with Thousand Island dressing 16.95

### MUSHROOM CHEDDAR\*

Sautéed mushrooms, aged cheddar and bacon 15.95



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# LATE NIGHT

## ★ SANDWICHES

Served with French fries

### KING CLUB

Roasted turkey breast, applewood smoked bacon, iceberg lettuce and tomatoes on toasted sourdough 14.95

### SOUTHERN FRIED CHICKEN SANDWICH

Buttermilk marinated chicken breast served with lettuce, tomato and dill pickle on a brioche bun 14.95

### GROWN UP'S GRILLED CHEESE

Blended Havarti, cheddar and pepper jack cheese with applewood smoked bacon on brioche bread 11.95

### MEATBALL HERO

House-made meatballs, marinara and melted provolone on a toasted hoagie 15.95



### PHILLY CHEESE STEAK

Thinly sliced sautéed shaved rib eye with onions & peppers on a hoagie roll with melted provolone cheese 16.95

## ★ DESSERTS



### HOT FUDGE BROWNIE SUNDAE

Freshly baked brownies with rich vanilla ice cream, hot fudge and fresh whipped cream 9.50

### BIG APPLE PIE

Tart, fresh, seasonal apples loaded with crunchy granola crumbs 7.95

### NEW YORK STYLE CHEESECAKE

Classic creamy New York cheesecake with strawberry or blueberry toppings 8.95

## ★ ALL DAY BREAKFAST

Served with hash browns

### AMERICA'S BREAKFAST\*

Two pancakes, two eggs any style and choice of applewood smoked bacon or pork sausage links 17.95

### VEGGIE BURRITO\*

Stuffed with plant based sausage, JUST Eggs, diced tofu, avocado and Vegan cheddar cheese 14.50

### STEAK & EGGS\*

Grilled New York steak and two eggs 18.95

### NEW YORK STATE OF MIND\*

Two eggs any style with choice of applewood smoked bacon or pork sausage links 14.95

### CHICKEN FRIED STEAK & EGGS\*

Batter fried top sirloin steak with country gravy and two eggs any style 15.50

## OMELETS

### ABC OMELET

Fresh avocado, bacon and Wisconsin cheddar 14.95

### HAM & CHEESE

Hickory smoked ham with aged cheddar 14.95

### WESTERN OMELET

Virginia ham, green bell peppers and sautéed onions 14.95



## ★ OFF THE GRIDDLE

Served with warm maple syrup, butter & powdered sugar

### OLD FASHIONED PANCAKES

Stacked fluffy buttermilk pancakes 11.95

### BELGIAN WAFFLE

Crisp and light with honeycomb pockets 11.95  
Add fresh fruit and whipped cream 2.75

### CHICKEN AND WAFFLE

Crisp Belgian waffle with buttermilk marinated crispy fried chicken, served with maple syrup 16.95



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