STEAKS, RIBS & OMELETS

RIBEYE STEAK Handcut USDA choice beef ribeye, seasoned & grilled over hickory wood. Choice of side item. \$20

BBQ RIBS Tender babyback ribs, slow roasted and basted with BBQ sauce, served with cole slaw and your choice of a side item. \$16

CHOPPED STEAK Fresh ground beef grilled to order and topped with sautéed onions & mushrooms. Served with your choice of a side item. \$13

OMELETS

Served with brunch potatoes, Texas toast, fresh fruit and any 3 items. \$10

Bacon Bits Tomatoes Red Onions Jack Cheese

Ham **Green Pepper** Mushrooms Cheddar & Jack Cheeses **Black Olives Swiss Cheese** American Cheese Mozzarella Cheese

SEAFOOD

Fresh salmon lightly dusted with lemon pepper and baked in our wood-fired oven. Served with your choice of a side item. \$16

Encrusted in a butter mesquite batter, then deep fried and served with cole slaw, tartar sauce and your choice of a side item. \$12

Wood-fired salmon filet, lightly dusted with lemon pepper and served with your choice of any two side items. \$12

Cod fish filets, battered and then deep fried. Served with cole slaw, tartar sauce and your choice of

— For any Steak, Ribs, Omelets or Seafood add a Caesar Salad, House Salad or Bowl of Soup for \$4—

SIDE ITEMS Pick any side for \$2.50, or three for \$7

Smashed Potatoes Green Beans Cole Slaw Sautéed Vegetables

French Fries Squash Casserole **Onion Rings Potato Chips**

Steamed Broccoli Fresh Fruit Baked Potato (loaded \$1.25) Macaroni & Cheese

DESSERTS

CHOCOLATE MALT CAKE

A triple layer cake. \$4.50

*Add a scoop of vanilla ice cream for \$1.25

CARROT CAKE

Traditional carrot cake with coconut, pecans and cream cheese icing. \$4.50

Creamy pie on a graham cracker crust and topped with whipped cream. \$4.50

Choose from Blackberry, Cherry or Peach Cobbler with a walnut topping and vanilla ice cream. \$5