



# APPETIZERS

## MINI SANDWICHES – It'll be difficult to pick only three!

Steak Burger with cheese, Fried Fish, Grilled Chicken, Buffalo Chicken, Sloppy Joe, Pulled BBQ Pork, Bratwurst or Hot Dog. Mix and match any Three \$8.00

### BRUSCHETTA

Fresh tomato, red onion, and garlic marinated in a balsamic blend, served on toast points and topped with fresh mozzarella cheese \$8.50

### SESAME SEARED AHI TUNA

Seared and served with wasabi, pickled ginger and drizzled with a light ginger soy dressing \$10.95

### FISH TACOS

Two flour tortillas with sautéed tilapia, lettuce, tomato and cilantro mayo \$7.50  
Sub Steak or Chicken if you like!

### FRIED MOZZARELLA

Crispy Italian breaded mozzarella served with homemade marinara sauce \$7.50

### JUMBO BUFFALO WINGS

Mouth-watering breaded chicken tossed in a spicy buffalo sauce. Choose between Bleu Cheese and ranch dressing. Order them mild, medium or hot.  
10 / \$7.99    18 / \$13.99    35 / \$23.99

### BLACK MUSSELS

20 Mussels sautéed in olive oil, fresh garlic, shallots, white wine and butter, garnished with tomato and parsley and served with crustini's ~~\$9.95~~ *Now* \$5.99

### SPINACH & ARTICHOKE DIP

Spinach and artichoke blended with a creamy cheese and served with warm pita chips \$7.50  
**Lobster Spinach & Artichoke Dip** \$9.95

### QUESADILLAS

Cheese, chicken or steak quesadilla with pepper jack cheese and a side of sour cream and salsa \$8.95  
Try a BBQ Pork with mozzarella cheese Quesadilla!!

### NACHOS

Corn tortilla chips piled high with seasoned ground beef, two cheeses, jalapenos, black olives, tomatoes and green onion. Sour cream and salsa on the side \$9.99  
Not hungry for a full order...try a half order for \$5.99

### FRIED CALAMARI

Lightly seasoned and breaded calamari served with lemon and homemade marinara ~~\$9.50~~ *Now* \$8.25



# SALADS

Add a Soup! Chicken Noodle or Soup of the Day! Cup \$3.00 / Bowl \$4.25

### FRESH GLAZED PEAR AND PECAN SALAD

Fresh glazed pears and honey glazed pecans served over mesclun mix and tossed with homemade Balsamic vinaigrette \$9.95

### SEDONA SALAD

6 jumbo sautéed shrimp served over iceberg lettuce with tortilla chips, black beans, roasted corn, sliced fresh avocado and Pico de Gallo.  
Chipotle ranch dressing on the side \$11.95

### COBB SALAD

Crisp greens with tomato, cucumber, red onion, egg, and Colby jack cheese. Your choice of dressing \$7.99

### CAESAR SALAD

Crisp romaine lettuce tossed with Reggiano parmesan cheese and homemade croutons in a creamy Caesar dressing \$7.99

### TACO SALAD

Mixed greens tossed with two cheeses, green onions, black olives, tomatoes and jalapenos. Sour cream, salsa and guacamole on the side. Your choice of seasoned ground beef or marinated chicken \$9.50

### SILVER WEDGE

Lettuce wedge with chopped tomatoes, bacon, ranch dressing, and bleu cheese crumbles \$5.50



*Add Fresh Avocado \$1.00 • Chicken, Turkey or Ham \$2.00 each • Seared Ahi Tuna \$4.00 • Shrimp \$4.00 • Steak \$4.00*

Fat Free Raspberry Vinaigrette \* Bleu Cheese \* Ranch \* Italian \* Thousand Island \* Honey Mustard \* Balsamic Vinaigrette

# SANDWICHES

Full sandwiches are served with homemade chips

**NEW**

**LUNCH SPECIAL HALF SANDWICH & Cup of Soup or a House Side Salad \$7.25**

Choose from: Chicken Caesar Wrap, Pulled BBQ Pork, Italian Beef, Cuban, Classic Reuben, The Club or View Tuna Salad Melt Served 11 – 3 Daily (Sorry, no coupons)

## CHICKEN CAESAR WRAP

Grilled chicken breast tossed with romaine lettuce, Caesar dressing, parmesan cheese and homemade croutons then stuffed into a flour tortilla \$8.50  
mmmm...Add Fresh Avocado \$1.00

## PULLED BBQ PORK

Slow roasted, homemade, mouth-watering, hand-pulled pork, simmered in bbq sauce and served on ciabatta bread \$9.25

## THE CLUB

Ham, turkey, bacon, lettuce, tomato and mayo layered between three slices of white or wheat toast or make it a “wrap” \$9.50

## ITALIAN BEEF

Chicago style Italian beef and melted provolone cheese on French bread and served with a side of au jus and sweet or hot peppers \$8.50

## CUBAN

Homemade pulled pork and grilled ham on ciabatta bread topped with melted provolone cheese and Cajun mayonnaise \$8.50

## CLASSIC REUBEN

Homemade corned beef with sauerkraut and Swiss cheese, grilled on marble rye bread and served with thousand island dressing on the side \$9.25

## GRILLED CHICKEN

Tender, marinated boneless chicken breast with lettuce, tomato, red onion, pickle and mayo served on a gourmet roll \$8.50

## GRILLED STEAK SANDWICH

Savory grilled steak with lettuce, tomato, red onion and pickle served on ciabatta bread \$8.50

Ask for your **Grilled Chicken or Steak Sandwich LOADED** with grilled onions, sautéed mushrooms and provolone cheese for an extra \$2.00

**NEW**

## PRIME RIB SANDWICH - Limited Availability

Slow roasted prime rib sliced thin with sautéed mushrooms and onions, covered with mozzarella cheese and served on ciabatta bread. Horse radish sauce on the side \$10.95

## VIEW TUNA SALAD MELT

Homemade tuna salad on your choice of grilled white, wheat or marble rye bread with melted American cheese. \$7.99

## LARRY'S SLOPPY JOE

Just like Larry likes it!! \$7.99

# STEAK BURGERS

Half pound patties served with lettuce, tomato, onion and pickle on a gourmet roll.  
Served with homemade chips \$7.99

**NEW**

## SANTE FE BURGER

Fresh avocado and melted pepper jack cheese \$9.75

## BACON BLEU BURGER

Topped with crisp bacon and melted bleu cheese \$8.75

## PATTY MELT

Served with grilled onions and your choice of cheese on marble rye bread \$8.75

## MUSHROOM SWISS MELT

Served with sautéed mushrooms and Swiss cheese on your choice of white, wheat or marble rye bread \$8.75

*Add bacon, mushrooms, grilled onions, guacamole, jalapenos or cheese for only \$.75 each or Fresh Avocado for \$1.00*

## Side Dishes

Homemade Chips OR French Fries	\$2.00	House Side Salad	\$3.00
Potato Salad, Cole Slaw OR Cottage Cheese	\$2.00	Seasonal Fruit	\$3.50
Wild Rice OR Garlic Whipped Potatoes	\$3.00	Side Pear & Pecan Salad	\$4.50
Fresh Sautéed Vegetable Medley	\$3.00	Side Caesar Salad	\$4.50

# ENTREES

All entrees are served with your choice of a cup of soup or house side salad

## BISTRO STEAK MEDALLIONS

Grilled steak medallions and sliced portabella mushrooms in a black currant bordelaise sauce served over garlic whipped potatoes and a fresh sautéed vegetable medley \$14.95

## POT ROAST

Braised for hours and served with carrots, celery, garlic whipped potatoes and gravy \$13.99

## RIBEYE

8 oz hand-cut choice ribeye seasoned and grilled to perfection served with fresh sautéed vegetables and garlic whipped potato \$16.99

## CHICKEN MADEIRA

Sautéed chicken breast in a Madeira wine and mushroom sauce with melted provolone cheese, served with garlic whipped potatoes and asparagus spears \$13.95

## CHICKEN PARMESAN

Delicious breaded and fried tender chicken breast topped with provolone cheese and served over a bed of spaghetti with homemade marinara sauce and a breadstick on the side. \$12.95

## PASTA SALSICCIA

Sweet Italian sausage, peppers, onions, mushrooms, and garlic, sautéed in olive oil and tossed with rigatoni and parmesan cheese. Served with your choice of Marinara or Alfredo sauce \$13.99

## CHILEAN SEA BASS

Chilean Sea Bass in a mango citrus pepper sauce, baked to perfection and served with shrimp fried rice and julienne vegetables \$16.95

## ALASKAN SALMON

**FRESH** Alaskan Salmon topped with a dill lemon béarnaise sauce served on a hickory plank with wild garden rice and fresh sautéed vegetable medley. \$15.95

## STUFFED TILAPIA

LOBSTER Spinach & Artichoke cream stuffed tilapia baked and served with red potatoes and fresh sautéed vegetable medley. \$15.95

## TILAPIA

A mild white fish, grilled, blackened or sautéed in a white wine sauce and served with wild garden rice and a fresh sautéed vegetable medley \$13.99

## SEAFOOD PASTA

Shrimp, Mussels, Calamari and Sea Scallops served over squid ink pasta in an Alfredo sauce \$16.95

## ASPARAGUS PASTA

Ditalini pasta and asparagus tossed in a garlic butter and white wine sauce topped with fresh grated parmesan cheese \$10.95

Add chicken for \$2.00

Add shrimp, tuna or calamari for only \$4.00

## FAMOUS FRIDAY ALL YOU CAN EAT FISH FRY

4:00 p.m. – 9:30 p.m.

Beer battered **Lake Perch!!** Your choice of fries or chips and a side of coleslaw \$16.95

**NEW!!!** Two **PERCH** Meal \$13.95 – Also available for Friday Lunch - **NEW!!!**

## SATURDAY NIGHT ALL YOU CAN EAT FRIED SHRIMP

4:00 p.m. – 9:30 p.m.

Beer battered **Fried Shrimp!!**

Served with soup or salad, your choice of chips or fries and a side of coleslaw \$16.95

**NEW!!!** Eight **SHRIMP** Meal \$13.95

Back By  
Popular  
Demand!!

## SATURDAY NIGHT PRIME RIB DINNER

4:00 p.m. – 10:00 p.m. Limited Availability

12 oz hand cut, slow roasted prime rib served with baked potato and fresh sautéed vegetable medley \$23.95

**NEW!!**

## NOW SERVING SUNDAY BREAKFAST

10 a.m. – 2 p.m (separate menu available)

## CLASSIC MARTINIS

### Vodka

Absolut • 4 Rebels • Ketel One  
Sobieski • Ketel One Citroen • Stoli  
Belvedere • Grey Goose



Bleu Cheese Stuffed Olives  
Made with Care by our  
Bar Staff

### Gin

Beefeater • Tanquerary  
Bombay Sapphire • Tanquerary 10

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## MARTINI COCKTAILS



NEW

### **Starry Night Martini**

Effen Black Cherry Vodka, Watermelon  
Pucker and Island Punch Liqueur

### **Pear Martini**

Absolut Pear, Lemonade and a splash of  
Apple Juice

### **French Martini**

Sobieski Vodka, Chambord  
& Pineapple Juice

### **Pomegranate Martini**

Sobieski Vodka & Pomegranate Juice

### **Pineapple Upside Down Martini**

Sobieski Vanilla Vodka, Pineapple Juice and  
Grenadine

### **Raspberry Lemon Drop Martini**

Sobieski Citroen Vodka, Triple Sec &  
Chambord

### **Cosmopolitan**

Pinnacle Orange Vodka, Cointreau &  
Cranberry Juice

### **Chocolate Martini**

Sobieski Vanilla Vodka, Bailey's Irish Cream  
& Godiva Chocolate Liqueur



NEW

### **Caribbean Cooler**

Malibu Coconut, Mango &  
Pineapple Rums with cranberry &  
orange juices

### **Mojito**

Fresh squeezed lime juice, mint  
leaves, Bacardi Limon & Sierra Mist  
OR Try a Pineapple Mojito !!

## HOUSE FAVORITES

### **Sangria**

It took months to perfect our  
own secret recipe. Enjoy a  
pitcher or by the glass!

### **Light Dragon**

4 Rebels Dragon Fruit Vodka, Healthy  
Balance Cranberry Juice & Crystal Light  
Lemonade. YUM! 94 Calories and less  
than 2 grams of carbs!! Drink Up ☺

### **Fruity Pebble**

Bacardi O & Malibu Mango Rum with  
pineapple and cranberry juice



NEW

## BEVERGES

FOUNTAIN SODA \$2.50

*Free Refills!*

Pepsi • Diet Pepsi • Sierra Mist • Lemonade •  
Brisk Unsweetened Iced Tea • Brisk Raspberry  
Iced Tea • Mug Root Beer • Dr. Pepper

JUICES & MILK \$3.00

Cranberry • Apple • Grapefruit • Tomato  
Pineapple • Orange • Milk • Chocolate milk •  
Hot Chocolate

## DRAFT BEER

Miller Lite • Miller High Life • Sam Adams  
Leinie's Summer Shandy • Guinness • Harp  
Coors Light • Blue Moon

## BOTTLED BEER

Miller Lite • MGD • Old Style • Bud Light • Budweiser  
Amstel Light • Coors Light • Michelob Ultra • Heineken  
Heineken Light • Corona • Corona Light • Beck's  
MGD 64 • Bud Select • Bud Light Wheat  
Fat Tire • Hacker Pschorr • Mike's Hard Lemonade •  
Sharp's (non-alcoholic)