



## STARTERS

<b>SOUP OF THE DAY</b>	Cup \$5 Bowl \$6
<b>HOMEMADE CHILI</b>	Cup \$5 Bowl \$6
<b>MOZZARELLA STICKS</b>	\$10
Six battered mozzarella sticks Served with marinara or melba sauce	
<b>CHICKEN WINGS</b>	\$16
<b>BONELESS WINGS</b>	\$14
Mild * Medium * Hot * BBQ * Garlic Parm Served with carrots, celery and homemade bleu cheese	
<b>CHICKEN TENDERS</b>	\$12
Five chicken tenders Served with choice of dipping sauce	
<b>VEGGIE QUESADILLA</b>	\$15
Grilled flour tortilla stuffed with cheddar cheese, mushrooms, onions and peppers Served with sour cream and salsa	
<b>CHICKEN QUESADILLA</b>	\$15
Grilled flour tortilla stuffed with cheddar cheese, diced grilled chicken and bacon Served with sour cream and salsa	
<b>BEER BATTERED ONION RINGS</b>	\$5/\$7
<b>SHOESTRING FRIES</b>	\$4/\$6

### DIPPING SAUCES

BBQ \* Ranch \* Homemade Bleu Cheese  
Honey Mustard \* Melba Sauce  
Marinara Sauce

## SALADS

<b>GARDEN SALAD</b>	\$12
Crisp romaine lettuce topped with carrots, tomatoes, cucumbers, onions and black olives Add grilled or breaded chicken \$3	
<b>BUFFALO CHICKEN SALAD</b>	\$15
Garden salad topped with bleu cheese crumbles and buffalo style chicken Choice of grilled or breaded chicken Choice of Dressing	
<b>CHEF SALAD</b>	\$15
Garden salad topped turkey, ham, roast beef, Swiss and American cheese Choice of dressing	
<b>CAESAR SALAD</b>	\$12
Crisp romaine lettuce tossed with Caesar dressing finished with Romano cheese and croutons Add grilled or breaded chicken \$3	



### DRESSINGS

Ranch \* Balsamic Vinaigrette \* Russian  
Raspberry Vinaigrette \* Oil & Vinegar  
Homemade Bleu Cheese \* Honey Mustard