

APPETIZERS

Guacamole and Chips Made fresh to order	\$ 5.95
Basket of Onion Rings	\$ 8.95
Mozzarella Cheese Sticks 7 breaded mozzarella sticks, served with marinara sauce	\$ 6.95
Chicken Drumsticks Seven breaded wings served plain, spicy or BBQ	\$ 8.95
Stuffed Mushrooms 5 silver dollar mushroom caps, simmered in beef jus and stuffed with bleu cheese, walnuts and seasoned breadcrumbs	\$ 7.95
Greek Bruschetta Fresh-baked pita bread topped with seasoned fresh tomatoes and feta cheese	\$ 6.95
Crab Cakes Three breaded crab cakes, served with your choice of tartar or cocktail sauce	\$ 7.95
Egg Rolls 3 vegetarian egg rolls, served with a trio of Asian dipping sauces	\$ 6.95

SALADS

Cobb Fresh greens served with grilled chicken, bacon, bleu cheese, egg, avocado and tomato with your choice of dressing ½ \$ 8.95 Full \$ 11.95

Chef Fresh greens served with ham, turkey, Swiss and American cheese, egg, tomato, cucumbers, Onions and black olives with choice of dressing ½ \$ 8.95 Full \$ 11.95

Greek Salad Spinach and romaine lettuce served with feta cheese, roasted red peppers, cucumbers, kalamata olives and onions, with fresh-baked pita bread and Greek dressing ½ \$ 8.95 Full \$ 11.95

Add grilled chicken Add \$2 ½ salad / \$4 full salad

Add sliced top sirloin or grilled shrimp Add \$3 ½ salad / \$6 full salad

Southwestern Salad Fresh greens served with black beans, cheddar cheese, avocado, tomatoes, onions, fresh-fried tortilla chips and sour cream with SW dressing on the side ½ \$ 7.95 Full \$ 10.95

Add grilled chicken Add \$2 ½ salad / \$4 full salad

Add sliced top sirloin or grilled shrimp Add \$3 ½ salad / \$6 full salad

Soup and Salad Bar

\$ 11.95

Children's Menu

Served with French fries \$ 5.95 each – *includes soft drink*

Kid's Hot Dog ~ Kid's Chicken Fingers ~ Kid's Grilled Cheese ~ Kid's Breaded Fish Fillet

Kid's Burger

Sandwiches are served with your choice of onion rings, French fries, Elks fries, side salad, cup of soup, macaroni and cheese, hash browns, mashed potatoes, baked potato, rice, garlic linguine or cottage cheese. Add a salad bar for \$2.95.

SANDWICHES

Steak Sandwich Eight ounces of grilled top sirloin, served open-faced, topped with sautéed onions and mushrooms	\$ 12.95
Fish Sandwich Breaded cod fillet on a bun, served with tartar sauce on request	\$ 8.95
Reuben or Rachel Grilled corned beef or turkey, sauerkraut, Swiss cheese and Thousand Island dressing on marble rye	\$ 8.95
French Dip Thinly sliced prime rib on a hoagie roll with jus for dipping	\$ 8.95
	Add cheese \$ 0.50
Philadelphia Cheesesteak Thinly sliced prime rib on a hoagie roll with sautéed mushrooms, onions and peppers and your choice of cheese	\$ 8.95
Hot Beef Sandwich Thinly sliced prime rib, served open-faced topped with a side of mashed potatoes and beef gravy	\$ 8.95

Specialty Burger Menu

Specialty burgers are served with your choice of meat:

1/3 lb. Freshly Ground Beef ~ 6 oz. Skinless Chicken Breast ~ Turkey Burger ~ Grilled Pork Tenderloin
Breaded Pork Tenderloin ~ Black Bean Burger

Plain Lettuce, tomato, onion and pickle	\$ 7.95
Chipotle Toasted garlic and chipotle peppers in adobo sauce	\$ 8.95
Greek Feta cheese and a blend of Greek seasonings	\$ 8.95
San Francisco Melt Grilled sourdough bread with cheddar cheese, lettuce, tomato, avocado, and olive tapenade	\$ 8.95
Union Jack Cheddar cheese and imported Branston pickle relish	\$ 8.95
Buffalo Breaded and fried with Buffalo style hot sauce and bleu cheese	\$ 8.95
Bacon and Cheese 2 crisp strips of applewood smoked bacon and your choice of cheese	\$ 8.95
Hawaiian Ham, pineapple and Swiss cheese	\$ 8.95
Mushroom & Swiss Sautéed mushrooms and Swiss cheese	\$ 8.95
Patty Melt Grilled marble rye with American and Swiss cheeses and grilled onions	\$ 8.95

À LA CARTE SANDWICH TOPPINGS

Bacon ~ Onions ~ Mushrooms ~ Avocado \$ 1 each

Cheeses: American ~ Swiss ~ Provolone ~ Cheddar ~ Pepper Jack ~ Feta ~ Bleu Cheese \$.50 each

ENTREES

Unless noted, entrees include a choice of: onion rings, French fries, Elks fries, side salad, cup of soup, macaroni and cheese, hash browns, mashed potatoes, baked potato, rice, garlic linguine or cottage cheese. Soup and salad bar are included on Fridays.

SEAFOOD

Whole Catfish Breaded and fried golden brown	\$ 17.95
Shrimp 6 Jumbo shrimp served breaded, scampi, or cajun style	\$ 22.95
Salmon Steak 8 ounces of premium salmon fillet grilled and served plain, blackened or with a brown sugar bourbon sauce	\$ 18.95
Tilapia A baked 8 ounce tilapia fillet topped with diced cucumbers and cilantro chutney	\$ 14.95

CHICKEN

Fried Chicken Four piece fried chicken dinner, leg, wing, breast and thigh	\$ 14.95
Dijon Tarragon Chicken A roasted and seasoned bone-in chicken breast topped with a tarragon and dijon mustard cream sauce	\$ 12.95
Apple Chicken A grilled chicken breast topped with an apple-avocado salsa and sliced toasted almonds	\$ 14.95

BEEF

Prime Rib (ONLY 1st Friday of the Month) Slow roasted to temperature of your choice	Petite	\$ 21.95
	Large	\$ 26.95
Top Sirloin A 12-ounce aged Choice top sirloin		\$ 22.95
Ground Sirloin Eight ounces of ground sirloin grilled to your liking and topped with sautéed onions and mushrooms		\$ 11.95
Chicken Fried Steak A breaded and fried six ounce steak topped with country gravy		\$ 10.95
Beef and Noodles Made with Choice beef tenderloin, mushrooms and egg noodles There is no side dish included with this entree		\$ 18.95

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PORK

Ham Steak	An 8 ounce grilled ham steak topped with brown sugar bourbon sauce and grilled pineapple	\$ 10.95
Applewood Bacon Wrapped Pork Tenderloin	Grilled to perfection and served with a balsamic drizzle	\$ 14.95
Iowa Chop	Ten ounce bone-in grilled pork chop	
	Plain	\$ 12.95
	Herb-rubbed and served with rhubarb compote	\$ 14.95
	Topped with red and green chile salsas	\$ 14.95

VEGAN

Smoked Portobello Mushroom	Served on a bed of quinoa, topped with roasted peppers, grilled onions, and olive oil with sautéed garlic ~ There is no side dish included with this entree	\$ 11.95
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PASTA

There is no side dish or salad bar included with pastas
Add Soup & Salad Bar for \$ 2.95 ~ Add Chicken, Vegetables or Meatballs for \$3
Add 3 Jumbo Shrimp or Beef Tenderloin Tips for \$5

Linguine Marinara		\$ 8.95
Linguine Alfredo		\$ 8.95
Linguine with Seasoned Garlic Butter		\$ 8.95
Smoked Salmon Linguine	Tossed with capers and sautéed onions in cream sauce	\$ 11.95
Bacon and Ham Carbonara Linguine	Bacon and ham in a white wine sauce thickened with egg and parmesan cheese	\$ 10.95
Blackened Beef Tenderloin Tip Linguine	Served with roasted red peppers, sun-dried tomatoes and mushrooms in cream sauce	\$ 18.95

DRINKS

All mixed drinks are made with well liquor unless otherwise specified.
Specific liquors can be substituted on request for appropriate cost.

Specialty Mixed Drinks

James Bond Martini	3 parts gin, 1 part vodka, and a dash of dry vermouth	\$ 5.25
Godfather Martini	Vodka, Grand Marnier, amaretto, and dry vermouth	\$ 5.25
Blue Polka Dot Bikini Martini	Gin, peach schnapps, blue curaao, and Rose’s Lime	\$ 5.25
Chocolate Martini	Chocolate liquor, crme de cacao, vodka, and cream	\$ 6.25
Key Lime Martini	Vanilla vodka, Malibu rum, Rose’s Lime, pineapple juice, and cream	\$ 6.25
Pink Martini	Vodka, Rose’s Lime, triple sec, and cranberry juice	\$ 5.25
Wedding Cake Martini	Vanilla vodka, Malibu rum, Frangelico, and grenadine	\$ 6.25
Cosmo	Vodka, Cointreau, and cranberry juice	\$ 5.25
Blue Lagoon	Vodka, blue curaao, and lemonade	\$ 5.25
Long Island Iced Tea	Gin, vodka, rum, tequila, triple sec, sweet and sour mix, and Pepsi	\$ 6.25
Mai Tai	Light and dark rum, apricot brandy, pineapple, and orange juice	\$ 6.25
Tequila Sunrise	Tequila, orange juice, and grenadine	\$ 5.25
Congarita	Cuervo Gold Tequila, Grand Marnier, and sweet and sour mix in a salted glass	\$ 6.25
Electric Blue Margarita	Tequila, blue curaao, peach schnapps, and sweet and sour mix in a salted glass	\$ 6.25

Bottled Beer

Budweiser
Bud Light
Michelob Ultra
Miller Genuine Draft
Coors Light
Rolling Rock
Guinness
Heineken
O’Doul’s Amber

Soft Drinks

Pepsi
Diet Pepsi
Mountain Dew
Barq’s Root Beer
Brisk Iced Tea
Tropicana Lemonade
Sierra Mist

Red Featured Wines

<i>Timberlay Blend</i>	<i>glass 6.75</i>	<i>bottle 20</i>
<i>Lock & Key Meritage Blend</i>	<i>glass 6.75</i>	<i>bottle 19</i>
<i>Sebastiani Merlot</i>	<i>glass 6.75</i>	<i>bottle 21</i>
<i>Black Sheep Pinot Noir</i>	<i>glass 5.75</i>	<i>bottle 16</i>
<i>Don Miguel Gascon Malbec</i>	<i>glass 7</i>	<i>bottle 20</i>
<i>Trafiche Malbec</i>	<i>glass 6.75</i>	<i>bottle 19</i>

Red House Wines

<i>Redwood Creek Merlot</i>	<i>glass 4.75</i>	<i>carafe 14</i>	<i>½ carafe 10</i>
<i>Redwood Creek Cabernet</i>	<i>glass 4.75</i>	<i>carafe 14</i>	<i>½ carafe 10</i>

White Featured Wines

<i>Ecco Domani Pinot Grigio</i>	<i>glass 5.75</i>	<i>bottle 16</i>
<i>Clos du Bois Chardonnay</i>	<i>glass 7</i>	<i>bottle 19</i>

White House Wines

<i>Redwood Creek Chardonnay</i>	<i>glass 4.75</i>	<i>carafe 14</i>	<i>½ carafe 10</i>
<i>Marcus James Riesling</i>	<i>glass 4.75</i>	<i>carafe 14</i>	<i>½ carafe 10</i>