

# Soup & Hand-Tossed Salads

Choose a Salad, add a Protein & Enjoy!!

Large Salads come with your choice of Corn Muffin, Wheat Roll or Banana Nut Muffin

**GF Garden Salad** (small/large).....4./9.

Romaine & Spring Mix with Cucumber,  
Cherry Tomato & Red Onion

**GF Chopped Kale Salad** (small/large) ..... 5./10.

Chopped Kale with Frosted Walnuts, Cherry  
Tomatoes, Cucumbers, Dried Cranberries & Red Onions

**GF Citrus Salsa Salad**..... 9.5

Romaine & Spring Mix with Cucumber,  
Cherry Tomato & Red Onion with Citrus Salsa

**GF Strawberry Salad** .....9.

Romaine & Spring Mix with Fresh Strawberries,  
Cucumber, Dried Cranberries & Candied Walnuts

**GF Spinach Salad** ..... 10.

Tossed Spinach with Egg, Cucumber, Red Onion,  
Applewood Smoked Bacon, Cherry Tomato,  
Avocado & Crumbled Bleu Cheese

**Caesar Salad** (small/large).....5./9.

Chopped Romaine with Croutons, Shredded  
Parmesan Cheese & Egg tossed in Caesar Dressing

**Chef's Homemade Soup** ..... cup 4./bowl 6.

**Soup & ½ Sandwich**..... 9.

Ham, Turkey or Chicken Salad on White or Wheat Toast

**Soup & Small Garden Salad**..... 9.

Your choice of dressing with Corn Muffin or Wheat Roll

## Add a Protein

Grilled, Blackened or Lemon-Peppered

**GF Chicken**..... 4.

**GF 100% Bison Patty\*\*** ..... 7.

**GF 100% Angus Patty\*\*** ..... 4.

**GF Steak\*\*** ..... 6.

**GF Wild Caught Salmon\*\*** ... 6.

**GF Ahi Tuna\*\*** ..... 11.

**GF Mahi-Mahi**..... 8.

**GF Shrimp**..... 7.

**GF Chicken Salad**..... 4.

**Black Bean Patty**..... 3.5

**Turkey Patty**..... 3.5

## More Hand-Tossed Salads

Choice of Corn Muffin, Wheat Roll or Banana Nut Muffin

**GF Black & Bleu\*\*** ..... 15.

Romaine & Spring Mix with Blackened Steak,  
Bleu Cheese Crumbles, Cherry Tomato, Cucumber  
& Red Onion

**GF Chef Salad** ..... 11.5

Romaine & Spring Mix with In-House Pan-Roasted  
Turkey, Honey Smoked Tavern Ham, Egg, Cucumber,  
Cherry Tomato, Red Onion, Sliced Avocado  
& Monterrey Jack Cheese

**Cobb**.....14.

Romaine & Spring Mix with All-Natural Lightly  
Fried Chicken Tenders, Egg, Applewood Smoked Bacon,  
Monterrey Jack & Bleu Cheese, Cherry Tomato  
& Cucumber

**GF Carolyn's Original Chicken Salad Plate** .. 10.5

Romaine & Spring Mix with Fresh Chicken Salad,  
Mandarin Oranges, Cherry Tomato & Cucumber

**GF We carry the following Salad Dressing (all dressings served on the side) Extra Dressing 60¢:**

- In-House Crafted Ranch
- In-House Balsamic Vinaigrette
- In-House Cranberry Citrus Vinaigrette
- In-House Crafted Bleu Cheese
- Raspberry Vinaigrette
- In-House Roasted Red Pepper & Garlic
- Honey Mustard
- Caesar
- Blueberry Pomegranate
- Russian

**GF – Denotes Gluten Free**

\*\*Consuming raw or undercooked meats, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## Starters

- Buffalo Shrimp** ..... 8.  
*Lightly Breaded Shrimp tossed in Buffalo Sauce topped with Bleu Cheese Crumbles and a side of Ranch Dressing*
- Crispy Calamari** ..... 8.  
*Cornmeal Breaded Calamari topped with Thai Chili Sauce*
- GF Seared Ahi-Tuna\*\*** ..... 12.  
*Lightly Seared Ahi-Tuna sliced and served with Ponzu Sauce*
- Carolina Crab Cakes** ..... 11  
*Lump Crabcakes Pan-seared served with Remoulade Sauce*
- Fried Pickles** ..... 4.  
*Hand-battered Pickles served with Ranch Dressing*

- Steak Sliders** ..... 9.  
*Sirlion Steak served with Creamy Horsey Sauce topped with Onion Straws on Whole Wheat Roll*
- Fried Okra** ..... 4.  
*Lightly Battered Okra served with Ranch Dressing*
- Fried Green Tomatoes** ..... 4.  
*Hand-battered Green Tomatoes topped with Red Pepper Aioli*
- Onion Straws** ..... 4.  
*Lightly Battered Sliced Onions served with Chipotle Ranch*
- Fried Mushrooms** ..... 4.  
*Hand-breaded Mushrooms served with Chipotle Ranch*

## Specialty Burgers

All served on Wheat or White Bun comes as described below with a Pickle Spear & **French Fries**  
 Upgrade to any other Side Item for 1.50 • Upgrade to 100% Bison\*\* for 5.00 • Gluten-free Bread 2.30 extra  
 All Burgers are 100% FRESH Black Angus\*\*

- GF\* Old Fashion\*\*** ..... 10.  
*Lettuce, Tomato, Sliced Onion & American Cheese*
- GF\* Bacon Cheese Burger\*\*** ..... 11.  
*Lettuce, Tomato, Sliced Onion, Applewood Smoked Bacon & American Cheese*
- BBQ Lovers\*\*** ..... 11.5  
*Applewood Smoked Bacon, BBQ Sauce, Wisconsin Cheddar Cheese, Hand-battered Onion Straws, Lettuce, Tomato & Sliced Onion*

- GF\* Mellow Mushroom** ..... 11.  
*Lettuce, Tomato, Sliced Onion, Sautéed Mushrooms & Double Swiss Cheese*
- GF\* Bleu Cheese Zone\*\*** ..... 11.5  
*Lettuce, Tomato, Grilled Onions, Sautéed Mushrooms & Bleu Cheese Crumbles*
- Southern Delight\*\*** ..... 12.5  
*Lettuce, Onion, Homemade Bacon Pimento Cheese, a Hand-battered Fried Green Tomato & topped with a Fried Egg*

## Wraps

Served in a Sundried Tomato Basil Wrap with a Pickle Spears & **French Fries**  
 Upgrade to any other Side Item for 1.50 • Gluten-free Bread 2.30 extra

- Blackened Mahi-Mahi** ..... 14.  
*Lettuce, Fried Green Tomatoes & Sun-Dried Tomato & Roasted Garlic Aioli*
- GF\* Pan Roasted Seasonal Vegetables** ..... 8.5  
*Chef's Veggies with a Splash of Teriyaki Sauce Lettuce, Tomato & Monterrey Jack Cheese*
- Buffalo Chicken** ..... 10.5  
*Wisconsin Cheddar Cheese, Lettuce, Tomato & In-House Crafted Ranch*

- Honey Smoked Tavern Ham** ..... 9.5.  
**GF\*** *Swiss Cheese, Avocado, Lettuce & Tomato with Dijon/Mayonnaise; served Hot or Cold*
- GF\* All Natural Roast Beef** ..... 12.5  
*Caramelized Onions, Monterrey Jack Cheese, Lettuce & Tomato with Chipotle Ranch; served Hot or Cold*
- GF\* In-house Pan Roasted Turkey** ..... 10.5  
*Pepper Jack Cheese, Bacon, Lettuce & Tomato with Honey Mustard; served Hot or Cold*

**GF\*** – Need to Add Gluten  
 Free Bread or No Bread

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# Specialty Chicken Sandwiches

All served on Wheat or White Bun comes as described below with a Pickle Spear & **French Fries**

Upgrade to any other Side Item for 1.50 • Gluten-free Bread 2.30 extra

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| <p><b>GF*California Grilled Chicken Croissant</b> .....11.5<br/> <i>Grilled Chicken Breast topped with Applewood Smoked Bacon, Swiss Cheese, Avocado, Lettuce, Tomato &amp; Mayo on a Flaky Croissant</i></p> <p><b>GF*Smoke House Chicken</b> .....10.<br/> <i>Grilled Chicken Breast with Wisconsin Cheddar Cheese, Grilled Onions, BBQ Sauce, Lettuce &amp; Tomato</i></p> <p><b>Monterrey Chicken</b> .....10.5<br/> <i>Grilled Chicken Breast tossed in BBQ with Monterrey Jack Cheese, Applewood Smoked Bacon, Grilled Onions &amp; Onion Straws</i></p> <p><b>Hawaiian Grilled Chicken</b> .....10.5<br/> <i>Teriyaki Marinated Chicken Breast, Pineapple, Lettuce, Pepper Jack Cheese &amp; Onion Straws</i></p> | <p><b>GF* Carolyn’s Original Chicken Salad</b> .....9.5<br/> <i>Our Signature Chicken Salad made with Dried Cranberries, Onions, Celery &amp; Almonds topped with Lettuce &amp; Tomato on a Flaky Croissant</i></p> <p><b>GF*Blackened Chicken Club</b> .....11.5<br/> <i>Blackened Chicken Breast, Applewood Smoked Bacon, Monterrey Jack Cheese, Lettuce &amp; Tomato with Red Pepper Aioli layered between Three Toasted Slices of White or Wheat Bread</i></p> <p><b>Crispy Honey Buffalo Chicken</b>.....10.5<br/> <i>Crispy Chicken tossed in a Honey Buffalo Sauce with Lettuce &amp; Sliced Onion</i></p> <p><b>GF* Four Alarm Chicken</b> .....10.<br/> <i>Blackened Chicken Breast with Pepper Jack Cheese, Jalapenos, Chipotle Ranch, Lettuce &amp; Tomato</i></p> |
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# Classic Sandwiches

All Classic Sandwiches come as described below with a Pickle Spear & **French Fries**

Upgrade to any other Side Item for 1.50 • Gluten-free Bread 2.30 extra

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| <p><b>GF*Blonde Reuben</b> .....11.<br/> <i>Fresh Sliced Pan-Roasted Turkey on Marble Rye, topped with Swiss Cheese, Sauerkraut &amp; Russian dressing</i></p> <p><b>GF*Roast Beef &amp; Gravy</b> .....13.<br/> <i>On Ciabatta Bread with Sautéed Mushrooms, Grilled Onions, Monterrey Jack Cheese, Lettuce &amp; Tomato topped with Brown Gravy</i></p> <p><b>GF*Sirloin Steak Sandwich**</b> .....12.5<br/> <i>Center-cut Sirloin cooked Mid-rare served on a Ciabatta Roll with Lettuce, Tomato &amp; Grilled Onions topped with Provolone Cheese &amp; Horsey Sauce</i></p> | <p><b>Reuben</b> .....11.<br/> <i>Fresh Sliced Corned Beef on Marble Rye, topped with Swiss Cheese, Sauerkraut &amp; Russian dressing</i></p> <p><b>GF*Triple Decker Club</b> .....11.5<br/> <i>Pan-Roasted Turkey, Honey Smoked Tavern Ham, Applewood Smoked Bacon, Monterrey Jack Cheese, Lettuce &amp; Tomato with Garlic Aioli layered between Three Toasted Slices of White or Wheat Bread</i></p> <p><b>GF*Triple Cheesy Cheese</b> .....8.5<br/> <i>Melted Cheddar, Monterrey Jack &amp; Swiss Cheese with Sliced Avocado &amp; Garlic Aioli on White or Wheat Bread</i></p> |
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# Side Choices

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| <p><b>GF• French Fries</b>..... 2.5</p> <p><b>GF• Sweet Potato Fries</b>..... 4.</p> <p><b>GF• Sautéed Veggies</b>..... 3.5</p> <ul style="list-style-type: none"> <li>• Fried Green Tomatoes.... 4.</li> <li>• Fried Mushrooms..... 4.</li> <li>• Onion Straws ..... 4.</li> </ul> | <p><b>GF• Fruit Cup</b>..... 3.</p> <p><b>GF• Green Beans</b> ..... 4.</p> <p><b>GF• Side Salad/Caesar</b>..... 4.</p> <p><b>GF• Side Kale Salad</b>..... 5.</p> <ul style="list-style-type: none"> <li>• Mac ‘n Cheese ..... 3.5</li> <li>• Pasta Salad ..... 3.</li> <li>• Chef’s Soup of the Day..... 4.</li> </ul> | <p><b>GF• Roasted Broccoli</b>..... 4.</p> <p><b>GF• Coleslaw</b> ..... 3.</p> <p><b>GF• Roasted Herb Potatoes</b> ..... 3.5</p> <ul style="list-style-type: none"> <li>• Fried Okra..... 4.</li> </ul> |
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**(Available after 4pm):**

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|--------------------------------------|
| <b>GF• Mashed Potatoes</b> ..... 3.5 |
| <b>GF• Rice</b> ..... 3.             |

**GF\*** – Need to Add Gluten  
Free Bread or No Bread

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100% Trans-Fat Free  
Canola Oil for Frying

# Build Your Own!!!!

All of our food is prepared to order – no precooked items or shortcuts; we appreciate your patience!

Our Beef & Bison Burgers are cooked to MEDIUM unless otherwise requested

## 1<sup>st</sup> Choose your Protein

- GF 100% Black Angus Burger\*\*** *Always Fresh Patty grilled to perfection*.....6.5
- GF 100% Bison Burger\*\*** *Fresh Hand-made Bison Patty* .....11.5
- GF Chicken Breast** *Fresh All-natural Raised Grilled Chicken Breast* .....6.5
- Black Bean Burger** *In-House Made with Natural Ingredients* .....6.5
- Turkey Burger** *Hand-made with Fresh Naturally Raised Turkey* .....6.5
- GF Wild Caught Mahi-Mahi** *Grilled to Perfection – Grilled, Blackened or Lemon-Pepper*..... 13.
- GF Wild Caught Alaskan Salmon\*\*** *Grilled to Perfection- Grilled, Blackened or Lemon-Pepper* .....9.5

## 2<sup>nd</sup> Choose your Bun

Southern White

Whole Wheat

Ciabatta Bread  
(add 60¢)

Gluten-Free Bread  
(add \$2.30)

## GF 3<sup>rd</sup> Choose your Sauce

All sauces are free on your sandwich and One Free on the Side. Additional sauces on the side 60¢ each.

- Cucumber-Yogurt Sauce
- In-House Crafted Garlic Aioli
- Roasted Red Pepper Aioli
- Chipotle Ranch
- In-House Craft Ranch
- Dijon Mustard
- Tartar Sauce
- Horsey Sauce
- Bar-B-Que
- Gluten Free Mayonnaise
- Honey Mustard
- Sun-Dried Tomato & Roasted Garlic Aioli

## 4<sup>th</sup> Choose your Toppings

### All Natural Cheeses: 1.00 ea

- American
- Swiss
- Provolone
- Bleu Cheese Crumbles
- Wisconsin Cheddar
- Monterrey Jack
- Pepper Jack
- Bacon Pimento Cheese

### Free Toppings:

- Lettuce (Spinach or Romaine)
- Tomato
- Dill Pickles
- Sliced Onions
- Grilled Onions
- Sliced Jalapenos
- Sliced Cucumbers

### Premium Toppings: 1.30 ea

- Applewood Smoked Bacon
- Turkey Bacon
- Sliced Avocado
- Sautéed Mushrooms
- Coleslaw
- Pineapple
- Onion Straws
- Roasted Red Peppers

Add a side item for an additional charge

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# Evening Fare

Available After 4pm Monday thru Saturday  
(Choice of Corn Muffin, Wheat Roll or Banana Nut Muffin)

## SEAFOOD

- GF Wild Alaskan Salmon\*\*** ..... 18.5  
*2 pieces of Grilled Salmon over Herbed Brown Rice and Greens Beans topped with Charred Tomato Fondue & Smoked Bacon Bits*
- GF Blackened Ahi Tuna\*\*** ..... 23.5  
*Cooked Mid-rare served over Lobster Risotto & Chef's Vegetables with a Lobster Butter Sauce*
- GF Shrimp-n-Grits**..... 16.5  
*Blackened Fresh White Shrimp served over Stone Ground Grit topped with Tasso Ham Gravy*
- Fried Wild Caught White Gulf Shrimp**.... 15.5  
*Served with Homemade Cole Slaw, French Fries and Remoulade Sauce*
- Fried Catfish** ..... 13.5  
*2 Catfish Filets with Homemade Slaw, French Fries & Tartar Sauce*

- GF Raspberry Glazed Wild Alaskan Salmon\*\*** ..... 18.5  
*2 pieces of Grilled Salmon in a Raspberry Glaze served with Roasted Broccoli and Herb Roasted Potatoes*
- GF Grilled, Jerk Spiced Mahi-Mahi**..... 18.  
*Topped with Fruit Salsa served with Herbed Brown Rice & Chef's Vegetables*
- GF Atlantic Sea Scallops** ..... 22.5  
*Grilled Sea Scallops served with Green Beans over Lobster Risotto topped with a Lobster Butter Sauce*
- Carolina Crab Cakes** ..... 21.  
*Two Homemade Crab Cakes served with Yukon Gold Mashed Potatoes & Green Beans with a side of Remoulade Sauce*

## BEEF

- 100% Black Angus BBQ Meatloaf** ..... 14.5  
*2 pieces of Meatloaf topped with Onion Straws served with Yukon Gold Mashed Potatoes & Chef's Vegetables*

- GF Bison Chop Steak\*\* (med)** ..... 18.5  
*8oz. Chop Steak with Yukon Gold Mashed Potatoes & Chef's Vegetables topped with Mushrooms Brown Gravy*

## CHICKEN & PASTA

- Chicken & Andouille Sausage** ..... 14.5  
*Tossed with Penne Pasta, Zucchini, Squash, Grilled Onions & Spinach in a Roasted Tomato Sauce*

- Hand-Breaded Chicken Tenders** ..... 13.5  
*Served with French Fries & Homemade Slaw your choice of Honey Mustard, Bar-B-Que, or Ranch*

## LIGHTER FARE

- GF Teriyaki Marinated Chicken Breast** ..... 12.5  
*Topped with Pineapple Relish served with Herbed Brown Rice & Chef's Vegetables*
- ½ Portion**
- 100% Black Angus BBQ Meatloaf** ..... 11.5  
*1 pieces of Meatloaf topped with Onion Straws served with Yukon Gold Mashed Potatoes & Chef's*
- Veggie Pasta** ..... 11.5  
*Tossed with Penne Pasta, Zucchini, Squash, Grilled Onions & Spinach in a Roasted Tomato Sauce topped with Parmesan Cheese*

- GF Napa Wild Alaskan Salmon\*\*** ..... 12.5  
*1 piece of Grilled Salmon topped with Napa Slaw & Chili Garlic Dressing served with Herbed Brown Rice & Chef's Vegetables*
- GF Black Angus Beef Patty\*\*** ..... 10.5  
*Topped with Grilled Onions served with Herbed Brown Rice & Chef's Vegetables*
- Turkey Patty Dinner** ..... 10.5  
*Topped with Tomato & Onion Marinade Served with Herbed Brown Rice & Chef's Vegetables*

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## Soft Drinks

**2.00** (Free Refills)

Coke	Hi-C Fruit Punch	Sweet Tea
Diet Coke	Caffeine-free Diet Coke	Unsweet Tea
Sprite	Mr. Pibb	Lemonade
Orange Fanta		
Coffee/Hot Tea (Free Refills).....	1.50	Pellegrino Water .....
Milk/Chocolate Milk.....	1.00	Bottle Water .....
Bottled Root Beer.....	2.30	Club Soda.....
		3.00
		1.00
		1.00

## Beers

### Drafts

Blue Moon .....	4.25	Blue Star Wheat .....	4.25
OMB Copper .....	4.50	OMB Seasonal.....	4.50
D9 Hukuna Mutata .....	4.25	D9 Seasonal .....	4.25

### Bottled Beers

Budweiser .....	2.50	Michelob Ultra .....	3.00
Bud Light.....	2.50	Corona Extra .....	3.75
Coors Light .....	2.50	Corona Light.....	3.75
Miller Lite.....	2.50	<b>GF</b> Original Sin Hard Cider (16oz can) .....	4.00

## Wines

**5.00**

### Whites

California Chardonnay  
California Pinot Grigio  
Columbia Valley Riesling

### Reds

Valle Central Chile Cabernet Sauvignon  
California Merlot  
Mendoza Argentina Malbec

## Desserts

**5.00**

Chocolate Layered Cake    Coconut Pineapple Cake    Apple Pie A La Mode    **GF** Fruit Cup w/Whip Cream

Ask your Server for our Daily Selection of Seasonal Desserts

## Daily Drink Specials

### Monday Fun Day:

**\$4.00** Glass of Wine

### Turn it up Tuesday:

**\$2.00** Domestic Bottles

### Why Not Wine Wednesday

**\$4.00** Glasses of Wine

### Feeling Good Fridays

**\$3.00** Corona or Corona Lights

### Thirsty Thursday

**\$4.00** Draft Beer

### Sit Down Saturday

**\$4.00** Glass of Wine  
**\$3.50** Draft Beer  
**\$2.00** Domestic Bottles

Reservations accepted for any size party  
Reservation for party of 8 or more encouraged