

STARTERS

HOMEMADE ONION RINGS

Hand breaded in house. Half Foot 5.99 | Foot 9.99

SHRIMP COCKTAIL

Classic favorite 10.99

MOZZARELLA STICKS

Served with marinara 10.59



LOADED POTATO SKINS

Loaded with cheddar cheese, bacon and chives 10.79

JALAPEÑO CHEESE BALLS 10.59

FRESH FRIED MUSHROOMS

Hand breaded in house 9.99

FRESH FRIED HOTTIES

Sweet and spicy pickles 9.99

FRESH FRIED PICKLES

Hand breaded in house 8.99

FRESH FRIED CAULIFLOWER (Seasonal)

FRESH FRIED ASPARAGUS (Seasonal)

All fresh fried veggies are served with one side of ranch. Extra Sauce +.25

Salads

CHEF SALAD

Ham, lettuce, green peppers, red onions, mushrooms, black olives, tomatoes, cheddar cheese and croutons 11.99

PECAN CHICKEN SALAD

Grilled chicken, mixed lettuce, pecans, mandarin oranges, craisins and mango vinaigrette dressing 12.99

CAESAR SALAD

Romaine, Parmesan cheese, red onions, diced tomatoes, croutons, and Caesar dressing. 9.99 With Chicken 12.99 With 5 oz. Sizzler 13.99 With Salmon 15.99 With Shrimp 15.99

sandwiches & wraps

SANDWICHES AND WRAPS SERVED WITH CHOICE OF FRENCH FRIES, COLESLAW, COTTAGE CHEESE, KETTLE CHIPS, APPLESAUCE OR CUP OF SOUP. **SUBSTITUTE GLUTEN FREE BUN \$1**

OPEN HEARTH BURGER*

This awesome hand-pattied half pound burger is topped with bacon, American cheese, lettuce, tomato and mayo on a French bun 12.79

HAMBURGER*

100% Charbroiled sirloin 11.09

VEGGIE BURGER*

Black bean burger 11.09

RODEO BURGER*

Topped with bacon, BBQ sauce, onion ring and cheddar cheese 12.09

OLIVE BURGER*

Topped with house-made olive sauce and Swiss cheese 12.09

MUSHROOM BURGER*

Sautéed mushrooms and Swiss 12.09

PORK BBQ

Pulled pork smothered in sweet and tangy BBQ sauce. You will need a fork for this one 12.09

FRENCH DIP

Sliced roast beef, Monterey jack cheese and au jus 13.24 Add sautéed mushrooms or grilled onions +1.25

LOBSTER ROLL

Traditionally made favorite with imitation lobster meat. 13.99

TOASTED CUBAN

Pulled pork, shaved ham, Swiss, pickles and mustard 12.09

CHICKEN CORDON BLEU

Charbroiled chicken breast topped with ham and Swiss, served deluxe 12.09

B.L.T.

A traditional favorite served on Texas toast 12.09 Make it a BLT Wrap 13.09

COUNTRY BEEF MELT

Sliced roast beef, grilled onions, Swiss cheese, mayo and tomato on Texas toast 13.54

CHICKEN RANCH WRAP

Seasoned chicken breast, red onion, tomato, cheddar, ranch, bacon and romaine 12.09

FISH SANDWICH

Hand breaded Alaskan pollock 12.09 Sub Lake Perch 14.09

HOT BEEF

Traditionally made and local favorite 13.09

MONTEREY SANDWICH

Grilled Chicken breast topped with Monterey Jack cheese, sautéed mushrooms mayo and lettuce 12.09

GRILLED HAM & CHEESE DELUXE

Ham, American cheese, lettuce, tomato and mayo on Texas toast 12.09

GRILLED CHEESE

Classic made with American cheese 10.74

mexican favorites

NACHOS

Taco meat, cheese, lettuce, tomatoes, black olives and onion 11.99

TACO SALAD

Taco meat, lettuce, cheddar cheese, black olives, onions, tomatoes and crushed corn chips tossed in French dressing. Served in an edible taco shell bowl 11.99

WET BURRITO

Burrito meat, refried beans, and cheddar cheese. Topped with lettuce, tomatoes and red burrito sauce. Served with chips, salsa and sour cream 13.69

Mini Burrito 12.09

4 HARD SHELL TACOS 9.99 CHIPS 'N SALSA 4.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.







BBQ RIBS

Half Rack 18.99 | Full Rack 23.99

8 OZ. SIZZLER*

Charbroiled to perfection 16.99
Lite Dinner 5 oz. sizzler 13.99
Add sautéed mushrooms
or grilled onions +1.25

12 OZ. RIBEYE*

Hand cut in house 23.99
Add sautéed mushrooms
or grilled onions +1.25

All steaks are dressed with garlic butter.

OPEN HEARTH STEAK*

Ground sirloin topped with sautéed mushrooms, grilled onions and Swiss cheese 14.99

STEAK TIPS

Slow cooked in gravy on mashed potatoes. Served with soup or salad 13.99

DRESSINGS: Ranch, Blue Cheese, French, 1000 Island, Italian, Raspberry Vinaigrette, Ceasar, Honey Mustard & Balsamic Vinegar & Oil

FULL DINNERS WILL INCLUDE TWO SIDES.
LITE DINNERS INCLUDE ONE SIDE.
PASTAS AND TIPS INCLUDE SOUP OR SALAD ONLY

STEAK* & LOBSTER TAIL

5 oz or 8 oz Sizzler Market Price

RIBEYE* & LOBSTER TAIL

12 oz ribeye Market Price

CAMPFIRE CHICKEN

Two charbroiled chicken breast topped with bacon, BBQ sauce and cheddar cheese 15.59 Lite Dinner 12.99

CHICKEN MONTEREY

Two charbroiled chicken breasts topped with monterey jack cheese and sautéed mushrooms 14.99 Lite Dinner 12.99

CHICKEN STRIP DINNER

Deep fried to perfection, served with your choice of dipping sauce 13.99 Lite Dinner 11.99

BEER BATTERED SHRIMP

Hand battered to order 16.99 Lite Dinner 13.99

DEEP FRIED SMELT (Seasonal)

Deep fried to perfection 15.99 Lite Dinner 13.99

LAKE PERCH FILLETS

A local favorite 18.49 Lite Dinner 14.99

COCONUT SHRIMP 18.99

Lite Dinner 16.99

ALASKAN WHITE FISH

Deep fried or broiled 14.99 Lite Dinner 12.99

SALMON

Grilled, Broiled, or blackened seasoning 20.99 Lite Dinner 15.99

CLASSIC ALFREDO

Served with soup or salad and garlic toast. Plain 14.99
With Veggies 15.99 Chicken 17.99

SHRIMP ALFREDO

Served with soup or salad and garlic toast. 18.99

Friday & Saturday

AFTER 4 PM

PRIME RIB* DINNER
8 oz or 16 oz Market Price

PRIME RIB* & LOBSTER TAIL

8 oz or 16 oz Prime Rib Market Price

kids menu

10 AND UNDER PLEASE. INCLUDES BEVERAGE AND A TREAT WITH CHOICE OF GO-GURT, APPLESAUCE OR FRENCH FRIES 7.24

FISH FILLETS | SHRIMP | GRILLED CHEESE

CHICKEN STRIPS | 2 HARD SHELL TACOS
KRAFT MAC & CHEESE | CHEESEBURGER*

drinks

COCA-COLA
DIET COKE
SPRITE

MINUTE MAID LEMONADE

COKE ZERO (CAN)

CAFFEINE FREE DIET COKE (CAN)

RASPBERRY ICED TEA
MELLO YELLOW
BARQ'S ROOT BEER
CHERRY COCA-COLA
FANTA ORANGE

FRESH BREWED ICED TEA

sides

CUP OF SOUP HOUSE SALAD CAESAR SALAD COLE SLAW COTTAGE CHEESE

MASHED POTATO
BAKED POTATO
LOCAL APPLESAUCE
FRENCH FRIES
SEASONAL VEGETABLES

PREMIUM SIDES \$ UPCHARGE
BOWL OF SOUP
TATER TOTS
SWEET POTATO FRIES WITH CARAMEL
LOADED BAKED POTATO

Please note, parties of 13 or more will be split and seated accordingly.