



FOOD

Starters

- Empanadillas \$8.00**
Served with a house made tomatillo salsa.
- Wings \$10.00**
Regular, mild, hot, or BBQ.
- *3 or 6 Mini Burgers \$9/13**
Grilled onions, pickles, provolone and red pepper aioli on warm potato rolls. .
- Mini Corn Dogs \$8.00**
Served with sauerkraut and whole grain mustard.
- Spinach and Artichoke Dip \$9.00**
Served with warm pita or tortilla chips.
- Mozzarella Sticks \$7.00**
Served with marinara dipping sauce.
- Cheese Fries or Cheese Tots \$8.00**
Fried golden brown, topped with bacon. Side of ranch.
- Quesadilla \$10.00**
Pan seared flour tortillas filled with chicken, tomatoes, onions and jack cheese. Substitute steak or shrimp \$3.
- Calamari \$11.00**
Flash fried and served with marinara dipping sauce.
- Chicken Fingers with Fries. \$9.50**
- Nachos (Chicken or Chili) \$11.00**
Corn tortilla chips piled high with onions, jalapenos, melted cheese, guacamole and sour cream.
- Peel and Eat Tiger Shrimp \$11/15**
Cooked in beer and seasoned with old bay. Served with lemon and cocktail sauce. 1/2lb or 1lb
- Potato Skins \$8.00**
Twice baked mashed potatoes with horseradish, bacon, jack cheese, chives and sour cream.
- Chips & Salsa \$5.00**
House made roasted salsa, with warm tortilla chips.

Sandwiches (served with potato crisps & greens unless otherwise noted)

- *Jackhammer Burger. \$10.00**
Burger with bacon, grilled onions, jack cheese & red bell pepper aioli. Served with fries.
- Crab Cake Sandwich. \$13.00**
Jumbo lump crab meat (NO FILLER), green onions, tomato and corn served on a toasted potato roll.
- Salmon BLT \$9.50**
Grilled salmon filet, tomato, bacon, lettuce, and spiced aioli. Served on a warm potato roll.
- Smoked Turkey Club. \$8.25**
Applewood smoked turkey, lettuce, tomato, bacon & herb mayo served on toasted bread.
- Philly OR Chicken Philly \$9.00**
Tender seasoned steak/chicken with mushrooms, onions, and green peppers. Topped with American cheese and served on a toasted baguette.
- Fish Tacos. \$8.50**
Crispy cod topped with crema, pico de gallo and a fresh cabbage slaw. Served in a warm flour tortilla.
- Santa Fe Chicken \$9.00**
Chicken thighs slow cooked with onions, tomatoes and red peppers, Corn bread and jack cheese wrapped in a chipotle tortilla. Chipotle sauce on side.
- Steak Wrap \$9.00**
Grilled steak, rice, pico de gallo, grilled peppers and onions wrapped in a chipotle tortilla.

Salads add Chicken \$4, Steak, Salmon or Shrimp \$5.

- Side Salad \$5.50**
Crisp greens, carrots, tomatoes, cucumbers, onions, and croutons with balsamic vinaigrette.
- Caesar Salad \$7.50**
Fresh romaine lettuce and tomatoes, tossed with our house Caesar dressing, dusted with parmesan cheese and topped with croutons.
- Chopped Salad \$8.50**
Romaine mixed with red cabbage, fresh corn, snow peas, tomatoes, mozzarella cheese, roasted red peppers, carrots, tossed with ranch dressing.
- Southwestern Salad \$8.50**
Blend of fresh greens with black beans, corn, red peppers, onions, avocado, tomatoes, jack cheese and champagne vinaigrette.
- Chicken Cobb Salad \$11.00**
Crispy or grilled chicken, bacon, cucumber, avocado, hard-boiled egg, green onions, blue cheese, carrots and grape tomatoes on a bed of mixed greens. Served with ranch.
- *Steak Salad \$13.00**
Grilled steak atop a bed of fresh greens with tomatoes, red onions and spiced pecans. Topped with crumbled blue cheese and apple vinaigrette.

Sides

- Fries \$4.00**
- Onion Strings \$4.00**
- Mac & Cheese \$5.00**
- Grilled Vegetables. \$4.00**
Carrots, zucchini, and red peppers.
- Chili or Soup of the day. \$5.00**
- Tater Tots. \$5.00**
Fried to a golden brown, served with sirracha ranch.

Entrees

- Thai Basil Chicken. \$13.00**
Grilled chicken breast, snow peas, green beans, tomatoes, basil and scallions over rice with an asian sauce.
- *Chili Rubbed Tuna Steak \$15.00**
Garlic and chili rubbed yellowfin tuna seared and served with zucchini, onions and tomatoes over a bed of yakisoba wheat noodles.
- *Salmon Filet \$15.00**
8oz. filet seared and served with horseradish mashed potatoes and grilled vegetables.
- Veggie Fettucini add chicken \$4 or Salmon / Steak \$5. \$11.50**
Fresh tomatoes, portabella mushrooms, zucchini and red bell peppers with a garlic wine sauce.
- Carolina Jambalaya. \$13.00**
Andouille sausage, smoked chicken, shrimp, tomatoes, peppers and rice.
- Chicken Parmesan \$13.00**
Lightly breaded chicken, mozzarella and marinara sauce on a bed of spaghetti.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



BEER & WINE DESSERTS & BEVERAGES

Draft Beer

Bold Rock Hard Cider	6.00
Leinenkugel Summer Shandy	6.00
Shock Top.	6.00
Bud Light	5.00
Miller Lite	5.00
Blue Moon	6.00
Goose Island IPA.	6.00
Sierra Nevada	6.00
Guinness	7.00
Stella Artois.	6.00
Flying Dog (Snake Dog IPA)	7.00
Dogfish Head IPA	7.00
Fat Tire	6.50
Yuengling.	5.50
Sam Adams (seasonal)	6.00
Port City Optimal Wit	6.00
Magic Hat #9	6.00
Dos Equis	5.50
Devils Backbone Vienna Lager	6.00
Sweet Water 420	6.00

Bottled Beer

Amstel Light	6.00
Budweiser	5.00
Miller Lite	5.00
Bud Light	5.00
Bud Light Lime.	5.00
Coors Light	5.00
Michelob Ultra	5.25
Heineken	6.00
Heineken Light	6.00
Corona	6.00
Corona Light	6.00
Strongbow Cider.	6.00
Eight Point IPA.	5.50
Clausthaler N.A.	3.00

White Wine

gl / btl

Santa Rita 120 Chardonnay	5.50/19
Rocca Confini Pinot Grigio	6.00/23
Yealands Sauvignon Blanc	6.50/24
S.A. Prum Essence Riesling	7.00/27
The seeker Chardonnay	8.00/29
J.Roget Brut Champagne.	na/22

Red Wine

gl / btl

Santa Rita Cabernet Sauvignon	5.50/19
Portillo Malbec.	7.00/27
Ravenwood O.V. Zinfandel	7.00/27
Portillo Pinot Noir	7.00/27
MontGras Cabernet-Syrah	8.50/32
Sasyr Sangiovese-Syrah	11.00/38

Desserts

Snow Capped Brownie	\$5.00
A chewy chocolate fudge brownie served with vanilla ice cream.	
Apple pie a la Mode	\$5.00
Hot apple pie layered with vanilla ice cream and caramel, topped with whipped cream.	
Chocolate Chip Cookie a la Mode	\$5.00
Chocolate Cake a la Mode.	\$5.00
Ice Cream Sundae	\$5.00
Root Beer Float	\$5.00

Beverages

Coke, Diet Coke, Sprite.	\$2.00
Lemonade, Ginger Ale, Pineapple, Orange, Cranberry	
Iced Tea	\$2.00
Coffee, Hot Tea	\$2.00
Bottled Water	\$2.00
Red Bull	\$6.00

*Carolina Crab Hash 9.99

Crabmeat, shrimp, cucumbers and red peppers sautéed and draped over toast, with two poached eggs and hollandaise sauce.

*Huevos Rancheros 8.50

Two eggs, sunny-side up with jack and cheddar cheese atop potato hash, with black beans and pico de gallo.

Breakfast Burrito 8.50

Scrambled eggs, bacon, red peppers, mushrooms, and jack cheese wrapped in a chipotle tortilla. Served with a side of fresh pico de gallo.

Chorizo & Egg Open-Faced Sandwich 8.50

Chorizo sausage and egg served over cornbread with white gravy and potato hash.

Egg Sandwich 8.00

Scrambled eggs with ham, tomatoes, onions, provolone cheese and spiced mayo served on a toasted potato roll.

Texas Style French Toast. 7.50

Thick cut French toast with warm maple syrup.

Flapjacks 6.99

A pair of fluffy buttermilk pancakes. Add blueberries or chocolate chips for \$1. Add \$2 for double stack - o - flapjacks.

BRUNCH Sat & Sun 10:30-3

The Omelet Builder. 6.99

Served with potato hash & toast. Add fixings for .50 each (mozzarella cheese, cheddar, provolone, blue cheese, portabella mushrooms, tomatoes, spinach, bacon, roasted peppers, onions, sausage and grilled zucchini).

Our favorites:

- From the Sea 8.99
shrimp, roasted pepper, onions & provolone cheese.
- From the Range 8.99
chicken breast, onions, tomatoes, cilantro & Monterrey jack cheese.
- From the Garden 7.99
tomatoes, basil and mozzarella cheese.
- The Mediterranean 8.50
artichokes, olives, onions, mushrooms, red peppers, zucchini and feta cheese.
- The Western 8.99
tender steak, red onions, jalapeno, portabella mushroom, tomatoes and american cheese.

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