



Dinner A La Carte Menu

Comfort Foods

Old Fashioned Pot Roast 15.95

Carrots, Creamy Red Bliss Mashed Potatoes,
Pot Roast Gravy

Meatloaf 14.55

Veal, Pork, and Beef Meatloaf, Red Bliss
Mashed Potatoes, Seasonal Vegetables,
Mushroom Bordelaise

Hot Open Turkey 14.95

Thinly Sliced Roast Turkey over Old Fashioned
Corn Bread Stuffing, Red Bliss Mashed Potatoes,
Seasonal Vegetables, Turkey Gravy

Hot Open Roast Beef 14.95

Thinly Sliced Braveheart Top Sirloin over Sliced
White Bread, Red Bliss Mashed Potatoes,
Seasonal Vegetables, Mushroom Bordelaise

Country Fried Steak 15.95

Breaded and Fried, Homemade White Pepper Gravy,
Red Bliss Mashed Potatoes and Seasonal Vegetables

Gyro Platter (Yeer-Oh) 14.95

Thin Slices of Lamb and Beef off our Spit,
Grilled Pita Points, Server with Greek Salad,
French Fries and Tzatziki

Boneless Pork Chops 15.95

Oven Browned Lemon Potatoes, Sautéed
Seasonal Vegetables, Bourbon Demi Glaze

Half Baby-Back Ribs 16.95

Mouth Watering, "Fall Off The Bone" Tender,
Marinated With In-House Made Barbecue Sauce.
Served With French Fries And Coleslaw

Full Baby-Back Ribs 21.95

Mouth Watering, "Fall Off The Bone" Tender,
Marinated With In-House Made Barbecue Sauce.
Served With French Fries And Coleslaw

Pasta

Penne Broccoli and Chicken 14.95

Oak Fire Grilled Chicken, Sautéed Broccoli, Lemon Zest,
Sherry Wine Cream Sauce, Tossed with Penne Pasta

Asiago Fettuccine 15.95

Oak Fire Grilled Chicken, Crisp Hickory Smoked
Bacon, Asiago Cream Sauce, Tossed with Fettuccine

Asiago Fettuccine with Shrimp 17.95

Primavera Penne 13.95

Oak Fired Grilled Chicken, Julienne Vegetables, Wild
Mushrooms, Sun Dried Tomatoes, Broccoli, Creamy
Tomato Pomodoro, with Shaved Asiago Cheese

Meat

All Our Steaks are **Braveheart Black Angus** Choice
Beef Hand Cut and Marinated Prepared Tender and
Juicy on Our Oak Fire Grill

12 oz Rib-Eye Steak 19.95

Loaded Idaho Baked Potato, Seasonal Vegetables,
Wild Mushroom Bordelaise

6 oz Filet Mignon 19.95

Red Bliss Mashed Potatoes, Seasonal Vegetables,
Mushroom Bordelaise

8 oz Filet Mignon 24.95

Blue Cheese Sauce, Idaho Baked Potato,
and Asparagus

Portabella Angus Chopped Steak 15.95

Portabella Mushroom, Caramelized Onions,
Red Bliss Mashed Potatoes, Seasonal Vegetables,
Mushroom Bordelaise

Seafood

Blackened Tilapia 15.95

Pan Seared, Cajun Seasonings,
Black Bean and Corn Salsa, Basmati Rice,
Sautéed Seasonal Vegetables

Grilled Salmon 18.95

Back Fin Crabmeat and Lobster Brandy Sauce,
Basmati Rice and Sautéed Asparagus

Fish and Chips 15.95

Flakey White Cod, Hand Battered and Fried Crisp,
Served with Coleslaw French Fries and Tartar Sauce

Chicken

Chicken Piccata 14.95

Sautéed Breasts of Chicken with Lemon Caper Beurre
Blanc. Served with Creamy Risotto and Sautéed
Vegetables

Chicken Parmigiana 14.95

Lightly Breaded Chicken Breasts, Melted
Mozzarella Cheese, Fresh Pomodoro Sauce,
Served with Spaghetti

Chicken Oreganato 14.95

Baked Half Chicken, Seasoned with Greek
Oregano, Fresh Lemon, Extra Virgin Olive Oil.
Served with Lemon Potatoes and Vegetables

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

Appetizers Platters

	<i>Serves</i>	<i>Serves</i>	<i>Serves</i>
	4-6	6-8	8-12
Bruschetta	13.95	20.95	27.95
<i>Sliced Cherry Tomatoes, Kalamata Olives, Extra Virgin Olive Oil, Fresh Basil, Crumbled Imported Feta Cheese over Oak Fire Grilled Crostini</i>			
Spinach Pie	15.95	23.95	31.95
<i>Sautéed Spinach with Feta Cheese, Onions, Garlic and Dill Baked in a Crispy Phyllo Dough</i>			
Stuffed Grape Leaves	15.95	23.95	31.95
<i>Crumbled Imported Feta Cheese, Kalamata Olives & Balsamic Glaze</i>			
Buffalo Wings	15.95	26.95	35.95
<i>Jumbo Chicken Wings, Buffalo Sauce, Celery and Blue Cheese Dressing. Served Hot-Medium-Mild</i>			
Chicken Skewers	15.95	26.95	35.95
<i>Oak Fire Grilled Chicken Skewers, Thai Peanut Sauce, Chili Infused</i>			
Chicken Quesadilla	19.95	29.95	39.95
<i>Caramelized Onions, Roasted Red and Green Peppers, Tomatoes, Monterey Jack and Cheddar Cheese, Sun Dried Tomato Tortilla, Topped with Shredded Lettuce and Black Bean Corn Salsa</i>			
Calamari Fritti	19.95	29.95	39.95
<i>Crispy Calamari, Chipotle Aioli and Tomato Pomodoro</i>			
Crabmeat Mushrooms	21.95	32.95	43.95
<i>Garlic Herb Butter Glaze</i>			
Crab Cakes	21.95	32.95	43.95
<i>Jumbo Back Fin Blue Crab Meat, Roasted Red Peppers, Lobster Brandy Sauce, Black Bean and Corn Salsa</i>			

Soups

Chicken Noodle	4.95
French Onion Soup	5.95
Daily Soup	4.95

Salads

Small House Salad	3.95
Small Greek Salad	4.95
Small Caesar Salad	4.95
Small Iceberg Wedge	4.95



Chardonnay

Lindeman Reserve	7 / 27
<i>Medium Body, Pear, Oak Accents</i>	
Hess, Monterey	8 / 30
<i>Perfectly Balanced, Light Oak, Citrus</i>	
Kendall Jackson V.R.	8 / 30
<i>Buttery, Toasted Oak, Pear</i>	
Clos Du Bois	9 / 34
<i>Well Balanced, Creamy Melon</i>	
Sonoma Cutrer, "Russian River"	43
<i>Creamy, Complex, Medium Oak</i>	

Other Whites

Beringer, White Zinfandel	6 / 23
<i>Strawberries, Orange Blossom</i>	
Chateau St. Michelle, Reisling	7 / 26
<i>Effervescent Honeysuckle, Lavender</i>	
Nobilo, Sauvignon Blanc	8 / 30
<i>Strawberries, Orange Blossom</i>	
Kris, Pinot Grigio	8 / 30
<i>Light, Honey, Tart Pear</i>	
Santi, Pinot Grigio	8 / 30
<i>Crisp, Bright, Fruit, Full Flavor</i>	

Cabernet

Chateau St. Jean	7 / 27
<i>Plum, Blackberry Jam</i>	
Silver Palm	9 / 34
<i>Dark Cherry, Blackberry</i>	
Liberty School	10 / 37
<i>Buttery, Toasted Oak, Pear</i>	

Merlot

Penfolds "Rawson Retreat"	7 / 26
<i>Well Balanced, Creamy Melon</i>	
Blackstone	8 / 30
<i>Bright, Fruity, Smooth Finish</i>	
J Lohr "Los Osos"	10 / 39
<i>Full Bodied, Blueberry, Round Tannins</i>	

Other Reds

Wolf Blass, Shiraz	7 / 27
<i>Fully Rounded, Dark Cherry, Spice</i>	
Firesteed, Pinot Noir	9 / 35
<i>Black Cherries, Vanilla, Rich Finish</i>	
Edmeads, Zinfandel	10 / 39
<i>Full Body, Dark Cherry, Spicy Finish</i>	
La Crema, Pinot Noir	59
<i>Rich Cherry, Spice and Coffee Aromas</i>	

Beer

Budweiser	Heineken
Bud Light	Guinness
Bud Select	Sweet Water
Miller Lite	Hoegaarden
Sam Adams	Fat Tire
Corona	New Castle
Corona Light	Shiner Bock
Amstel light	Yuengling

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