



APPETIZERS

Nachos- \$12

Hot tri-colored Corn Tortillas, Chili, Cheddar, Pico de Gallo, Sour cream, Guacamole, and Pickled Jalapenos.
Add Grilled or Blackened Chicken - \$5

Brauhaus Pretzel- \$12

With Herb, Garlic Cheese and Honey Mustard Sauce.

Pecan Wood Smoked Chicken Wings- \$14

Tossed with a Sweet and Spicy Soy Glaze and served with Celery Sticks and Blue Cheese Dressing.

Reuben Quesadilla- \$17

Corned Beef, Sauerkraut, Swiss Cheese, Caramelized Onions and 1000 Island Dressing.

Just a Bowl of Chili- \$9

Served with Scallions and Cheddar.

Colossal Shrimp Cocktail- \$18

Served with our Traditional Horseradish Cocktail Sauce.

Veggie Dip with Pita Chips- \$11

A chilled mix of Artichoke Hearts and Spinach. Served with Carrots, Celery, Peppers and topped with diced Eggplant.

Cauliflower Crusted Pizza- \$13

Brushed with Pesto, topped with Sundried Tomatoes, Andouille Sausage, Chorizo, Red Pepper Flakes and Pepper Jack Cheese.

SALADS

Lettuce Wedges

Entree-\$9 Half- \$5

Crisp Wedges of Iceberg Lettuce, Blue Cheese Crumbles, Applewood Smoked Bacon, Tomato, Garlic Croutons and served with Blue Cheese Dressing. *GF*

House

Entrée- \$9 Side- \$5

Romaine hearts, Pine Nuts, Corn, Feta Cheese, Sliced Red Onions and Croutons, tossed in our House Ranch Vinaigrette Dressing.

Blackened Chicken- \$14

Romaine hearts, Julienne Blackened Chicken, Bacon, Guacamole, Tomato, Breaded Cheese Croutons and Tortilla Crisps with House Ranch Vinaigrette Dressing. *GF*

Traditional Caesar

Entrée - \$9 Side - \$5

Romaine hearts, Shaved Parmesan, Garlic Croutons, Creamy Caesar or House Ranch Dressing.

Southwestern Style Cobb- \$14

Romaine, Cucumbers, Cherry Tomatoes, sliced Eggs, Avocado, roasted Corn, Bacon, Blackened Chicken, Tortilla Strips and a Cilantro-Lime Ranch Dressing.

Golden Bear Spinach- \$9

Fresh Spinach with Granny Smith Apples, Cranberries, Red Onion, Cheddar Cheese and toasted Almonds. Served with a Honey Mustard Dressing.

Add these items to any Salad:

Chicken: Grilled or Blackened- \$5

Salmon, Mahi-Mahi or Shrimp: Grilled or Blackened- \$7

Dressings:

House Ranch Vinaigrette, Blue Cheese, Stone Ground Honey Mustard, Ranch, Italian, Caesar, Balsamic Vinaigrette, Fat Free Honey Mustard, French, Olive Oil & Vinegar and Cilantro-Lime Ranch

SANDWICHES



ENTREES

Avocado, Turkey Club- \$12

With Applewood Smoked Bacon, Lettuce, Tomato, Chipotle Mayonnaise, Cheddar and Swiss Cheese on toasted Wheat Bread.

American Burger- \$13

American Cheese, Lettuce, Tomato, Red Onion on a Kaiser roll.

Veggie Burger also available- \$12

Indiana Pork Tenderloin- \$12

Hand-Breaded, Lettuce, Tomato, Red Onion, and Mayonnaise on a Kaiser roll.

Also available Grilled

Blackened Mahi- \$17

This signature item is lightly blackened and served with Lettuce, Tomato, Red Onion, and Tartar Sauce on a Kaiser roll.

Blackened Chicken Wrap- \$13

Blackened Chicken, Lettuce, Tomato, Cheddar Cheese and Chipotle Mayonnaise in a Cheddar Jalapeno wrap.

Grilled Chicken also available

Italian Beef- \$14

Shaved Roast Beef, Caramelized Onions, Swiss Cheese, Giardiniera Peppers on Euro Sub served with Au Jus.

Chicken- \$13

Have it your way: Grilled, Blackened or Breaded.

Served with Lettuce, Tomatoes and Red Onions on Kaiser.

Blackened Ribeye- \$15

Grilled and served with Bell Peppers, Red Onions, Pickled Jalapenos, Pepper Jack Cheese on Euro Sub with Horseradish Sauce.

Hawaiian Pork- \$14

Roasted, sliced and served with Pineapples, Red Onions, Peppers and a sweet and spicy Teriyaki

Pistachio Crusted Salmon- \$28

Served over Rice Pilaf, steamed Broccoli and topped with a Lemon, Butter Sauce.

Black Angus Beef Tenderloin- \$32

Pan seared to perfection and brushed with an Herb Garlic Butter. Served with Lyonnaise Potatoes and grilled Asparagus.

Grilled Black Angus Rib Eye- \$35

Broiled to your liking and topped with Char Butter. Served with Lyonnaise Potatoes and grilled Asparagus.

Wrapped, Stuffed Chicken- \$22

Filled with Mushroom Duxelle, wrapped in Applewood Smoked Bacon, roasted and garnished with Mashed Potatoes and wilted Spinach. Served with a Whiskey, Peppercorn Cream Sauce.

Lemon Pepper rubbed Ahi Tuna- \$29

Pan seared to perfection, atop a Medley of sautéed Seasonal Julienne Vegetables. Garnished with Avocado Slices and drizzled with a Balsamic Glaze.

Parmesan Crusted Pork Chops- \$24

Two Baked Chops, Chorizo Mashed, Glazed Carrots topped with a Creole Sauce.
1 Chop only \$-14

Lemony Carbonara- \$22

Bucatini Pasta with Baked Pancetta, Roasted Red Bell Peppers Caramelized Onions, Colossal Shrimp and Basil.

All Entrees are served with a House Salad and our House Ranch Vinaigrette.

Sides

Fresh fruit, Cottage Cheese, Daily Vegetable, Seasonal Julienne Vegetables, Broccoli, Asparagus, Glazed Carrots, Wilted Spinach, Lyonnaise Potatoes, Mashed Potatoes, Chorizo Mashed, Fries, Sweet Potato Waffle Fries, Onion Rings, Battered Sidewinder Fries, Rice Pilaf

Thursday: Prime Rib Special

With Baked Potato, Vegetable of the Day, Horseradish Sauce and Au Jus.

Queen Cut- \$33 King Cut- \$37
While Supplies last.