

## APPETIZERS

**Artichoke Asiago Dip** Made here, served warm with fresh corn tortilla chips 7.99 & 10.99

**Chunky Cheese Sampler** hand breaded deep fried Provolone, Smoked Gouda, Pepper Jack and Gruyere (Swiss) cheese Marinara Sauce single 7.99 - double order 11.99

**Crab Cakes Alfredo** our own Crab Cakes, hand breaded, incredibly delicious 8.99 & 12.99

**Stuffed Banana Peppers** medium hot Peppers stuffed with Italian Sausage, Mozzarella & Romano cheeses, served with Marinara Sauce 9.99

**SIDES:** *Soup du Jour-Garden Salad- Coleslaw  
Mashed Potatoes (Gravy)-French Fries  
Baked Potato-Wild Rice Pilaf-Mashed Sweet Potato  
Sweet Potato Fries-Fresh Steamed Broccoli  
Vegetable du Jour*

## SEAFOOD

**Broiled Seafood Platter** Broiled Haddock, Shrimp, Scallops & Crab Cake, Lemon, Garlic Butter and Béchamel Cream -2 sides-20.99

**Scallops Magnifique** fresh Scallops, pan seared, sweet lump crab cake, finished with stone ground Mustard Hollandaise sauce, 2 sides 20.99

**Salmon or Chicken Piccata** (8oz North Atlantic or 2-5oz boneless breasts) pan seared and served with Piccata sauce of lemon, capers, white wine, butter, 2 sides 18.99

**Honey Roasted Walleye** Canadian Walleye fillet, Honey marinated, light crumb crunch breading, oven baked, finished with honey-dijon remoulade 2 sides 20.99

**Crab Stuffed Haddock** Broiled fillet of Haddock with delicious crab stuffing and Bechamel cream Sauce, 2 sides 18.99

**Pecan Salmon** 8oz North Atlantic Salmon, topped with roasted pecans and maple syrup glaze, 2 sides 18.99

**SALAD DRESSINGS:** *Ranch, French, Italian, Balsamic Vinaigrette, Fig Vinaigrette, Raspberry Vinaigrette Cilantro Lime, Bleu Cheese, Mandarin Sesame Ginger, Poppy Seed, Fat Free Honey Dijon*

## SALAD ENTREES

**Beet & Chevre Salad** mixed greens, Beets, Pickled Red Onions, hard boiled eggs and Goat Cheese, perfect with our Fig Vinaigrette 8.99 add chicken 3 – salmon 5 – tuna 6 -tenderloin tips 5

**Harvest Salad** mixed greens, Glazed Walnuts, Dried Cranberries & Feta 8.99 add chicken 3 – salmon 5 – tuna 6 -tenderloin tips 5

**Jack Daniels Steak Salad** mixed greens, Grilled Onions, Sidewinder Potato Fries, Cheddar cheese and a lattice of BBQ & Ranch dressing 13.99

**House Salad** mixed greens, French Fries & Mozzarella 7.99, add chicken 3 – tenderloin tips 5

**Chicken Salad Theodore** mixed greens, chicken breast, roasted potatoes, bacon crumbles, red onion, cheddar cheese with warm Bacon Dressing 11.99

## ITALIAN

**Spaghetti** with our homemade sauce, served with your choice of Meatballs, or Fresh Sautéed Mushrooms –1 side Lunch 9.99 ~ Dinner 12.99

**Homemade Baked Lasagna** old World recipe, Ricotta, Mozzarella, Parmesan & Provolone topped with homemade meat sauce – 1 side-15.99

**Eggplant Parmigiana** fresh hand breaded eggplant, Provolone & Parmesan over Spaghetti Marinara -1 side- 15.99

**Chicken Parmigiana** hand breaded boneless breast, Provolone & Parmesan cheese over Spaghetti Meat sauce -1 side-15.99

**Linguini Alfredo** rich Alfredo of Butter, Parmesan & Cream -1 side-12.99

Add: Sautéed Jumbo Shrimp 17.99 ~ Grilled Chicken Breast 14.99 ~ Twin Crab Cakes 17.99

**Homemade Canaloni** straight out of Little Italy, our crepes are filled with Beef, Spinach, Ricotta & Parmesan and topped with Meat Sauce & Alfredo sauce –1 side- 14.99

**Italian Platter** this grand sampler includes Spaghetti & Meatball, Lasagna and Canaloni -1 side 17.99

\***Tenderloin Di Verona** grilled Choice Tenderloin Tips, Bacon crumbles, fresh sautéed Mushrooms, Roasted Red Peppers over Black Pepper Linguini & Smoked Gouda cream sauce -1 side-16.99

## GRILL SPECIALTIES

**\*Prime Rib** better than ever, slow roasted, tender Choice Prime Rib with au jus -2 sides- 14oz 22.99 - 16oz 24.99

**Blackened Prime Rib** 14oz 23.99 – 16oz 25.99 \**“The term Prime is hallmarked by marbling and a creamy layer of fat”* Barron’s Food Lover’s Guide

**Carolina Chops** twin 5oz, Bacon wrapped, Charbroiled Boneless Pork Chops served up with Golden BBQ, grilled onions and Southern style Mashed Sweet Potatoes -1 side-15.99

**Pork Osso Bucco** Slow roasted, melt in your mouth tender Pork Shank featured with Cheddar, Bacon Loaded Mashed Potatoes and a Savory Pork Demi-Glaze -1 side-18.99

**Bourbon Bacon Chop** 12oz French Boned, Grilled Pork Chop, Small Batch Bourbon Glaze and crumbled Smoked Bacon -2 sides-18.99

♥ **Chicken Bruschetta** twin 5oz breasts, topped with Bruschetta(Tomato, Onion, Roasted Red Pepper, Basil, Garlic & Olive Oil), lite Romano cheese, Balsamic Reduction & Steamed Fresh Broccoli –1 side-15.99

**Stuffed Chicken Breast** 7oz Boneless Breast stuffed with our own traditional Sage Dressing served with homemade Mashed Potatoes and Gravy -1 side-15.99

## DESSERTS

**Peanut Butter Pie** creamy peanut butter pie with chocolate fudge topping, chocolate mousse and whipped cream

**Bread Pudding** traditional delight served warm with French vanilla cinnamon sauce & whipped cream

**Pecan Ball** vanilla ice cream with roasted pecans, topped with fudge, caramel sauce or both!

**Very Berry Cobbler** better than Grandma’s, blackberries, raspberries and blueberries baked with brown sugar crumble topping, served warm with ice cream and Berry Glaze & Whipped Cream

**Triple Chocolate Truffle Tower** ~ dense, moist, chocolate truffle cake layered with fudge and finished with chocolate mousse and whipped cream

## SANDWICHES

*Served with our own fresh fried potato chips & pickle or add French fries and coleslaw for \$2*

**Cuban Pork** shaved Smoked Pork Loin, Ham & Bacon on grilled sourdough with American and Swiss cheeses, dill pickles and mustard 8.50

**Philly Cheese Steak** lean seasoned beef, sautéed mushrooms & onions, Provolone, Ranch Aoli on a grilled Baguette Bun 8.50

**\*All American Burger** 1/2lb Angus charbroiled, four toppings on the house 8.99

**\*Jack Daniels Burger** 1/2lb Angus, Bacon, Pepper jack, grilled onions and Jack Daniels BBQ Sauce 9.50

**New York Reuben** shaved Corn Beef with Swiss cheese, Sauerkraut & Thousand Island dressing stacked on thick grilled Rye 8.50

**Stockyard Reuben** sliced Prime Rib, Pepper Jack cheese, Sauerkraut & Bleu cheese dressing on thick grilled Rye, something different! 9.99

**The Country Club** smoked Turkey Breast, Bacon, lettuce, tomato, Swiss cheese and Cranberry Mayo on Whole Wheat 8.50

**BLT Chicken** grilled Chicken Breast, Bacon, Swiss, lettuce, tomato, Ranch Aoli, Kaiser roll 8.50

**Fish Sandwich** our famous batter dipped Cod served on grilled Kaiser roll 8.50

♥ **Green Leaf Special** lean protein, generous veggies, olive oil, sea salt, herbs and toasted almonds: 5oz Chicken Breast 8.99/Broiled Haddock 10.99/Broiled 4oz Salmon 10.99

## Children’s Menu

Chicken Fingers and Fries ~ Grilled Cheese and Fries ~ Spaghetti & Meatball ~ Lasagne 6.99

Double Chicken Fingers ~ 10.99

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