



## Appetizers

	Serves 4-6	Serves 6-8	Serves 8-12
<b>Bruschetta</b> Sliced Cherry Tomatoes, Kalamata Olives, Extra Virgin Olive Oil, Fresh Basil, Crumbled Imported Feta Cheese over Oak Fire Grilled Crostini	13.95	20.95	27.95
<b>Spinach Pie</b> Sautéed Spinach with Feta Cheese, Onions, Garlic and Dill Baked in a Crispy Phyllo Dough	15.95	22.95	29.95
<b>Stuffed Grape Leaves</b> Crumbled Imported Feta Cheese, Kalamata Olives & Balsamic Glaze	15.95	22.95	29.95
<b>Buffalo Wings</b> Jumbo Chicken Wings, Buffalo Sauce, Celery and Blue Cheese Dressing. Served Hot-Medium-Mild	17.95	24.95	31.95
<b>Chicken Quesadilla</b> 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	17.95	24.95	31.95
<b>Calamari Fritti</b> Crispy Calamari, Chipotle Aioli and Tomato Pomodoro	18.95	25.95	32.95
<b>Crabmeat Mushrooms</b> Garlic Herb Butter Glaze	20.95	27.95	34.95
<b>Crab Cakes</b> Jumbo Back Fin Blue Crab Meat, Roasted Red Peppers, Lobster Brandy Sauce, Black Bean and Corn Salsa	20.95	27.95	34.95

## Eggs and Griddle Favorites

<b>Two Eggs and Meat</b> Hickory Smoked Ham, Crisp Bacon or Link Sausage	6.95
<b>American &amp; Ham Omelette</b> Hickory Smoked Ham and Melted American Cheese	8.95
<b>Western Omelette</b> Hickory Smoked Ham, Bell Pepper, Onion and Melted American Cheese	8.95
<b>Garden Omelette</b> Fresh Broccoli Florets, Diced Tomato, Onion, Pepper, and Mushrooms	8.95
<b>French Toast Combo</b> Two Slices of French Toast, Two Eggs, and Your Choice of Hickory Smoked Ham, Crisp Bacon or Link Sausage	9.95
<b>Pancake Combo</b> Three Buttermilk Pancakes with Two Eggs Any Style and Choice of Hickory Smoked Ham, Crisp Bacon or Link Sausage	9.55
<b>Belgian Waffle Combo</b> Two Eggs with Choice of Smoked Ham, Crisp Bacon or Link Sausage	9.95

## Gourmet Salads

Homemade Salad Dressings:		
Greek Vinaigrette	Balsamic Vinaigrette	Ranch
Caesar	Thousand Island	Bleu Cheese
	Honey Mustard	
<b>Greek Salad with Chicken</b>		13.95
Mix of Iceberg and Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Bell Peppers, Kalamata Olives, Pepperoncini, Grape Leaf and Imported Greek Feta Cheese, Served with Our Homemade Greek Vinaigrette		
<b>Caesar Salad with Chicken</b>		11.95
Crispy Chopped Romaine, Homemade Spicy Croutons and Shaved Asiago Cheese. Tossed with Caesar Dressing		
<b>Iceberg Wedge with Chicken</b>		12.95
Crisp Wedge of Iceberg Lettuce, Bleu Cheese Dressing, Diced Tomatoes, Bacon Bits and Bleu Cheese Crumbles		
<b>Oak Fire Grilled Salmon Paillard</b>		12.95
Oak Fire Grilled Salmon, Mixed Field Greens, Fresh Mozzarella, Grilled Portabella Mushroom, Cherry Tomatoes, Red Onions, and Cucumbers. Tossed with Balsamic Vinaigrette		
<b>Black and Blue Steak Salad</b>		13.95
Oak Fire Grilled Tenderloin of Beef, Mixed Field Greens, Diced Tomatoes, Cucumbers, Red Onions, Bell Peppers, and Crumbled Blue Cheese Served with Balsamic Vinaigrette		
<b>Southwestern Chicken Salad</b>		11.95
Oak Fire Grilled Blackened Chicken Over Mixed Field Greens, Fresh Tomatoes, Shredded Monterey Jack and Cheddar Cheese, with Black Bean and Corn Salsa, Honey Mustard Vinaigrette and Crisp Julienne Tortillas		
<b>Fried Chicken Salad</b>		11.95
Tender Chicken Strips, Mixed Field Greens, Tomatoes, Red Onions, Cucumbers, Crisp Hickory Smoked Bacon, Shredded Monterey Jack and Cheddar Cheese, Black Olives, Hard Boiled Egg, Your Choice of Dressing		

## Burgers

<b>Braveheart Black Angus Beef</b> Oak Fire Grilled Chophouse Burgers. Prepared Thick and Juicy Over Our Fire Grill on a Toasted Sesame Bun, with French Fries, Lettuce, Tomato, Onion, Coleslaw, and Pickle	
<b>Old Fashioned Cheeseburger</b>	8.95
Your Choice of American, Cheddar, Monterey Jack & Cheddar Blend, Imported Swiss or Imported Feta Cheese	
<b>Chophouse Cheeseburger</b>	9.95
Imported Swiss, Hickory Smoked Bacon, Sautéed Wild Mushrooms	
<b>New Orleans Burger</b>	9.95
Cajun Seasoning, Caramelized Onions, Hickory Smoked Bacon, Cheddar Cheese, Sautéed Wild Mushrooms	
<b>Blue Cheese Burger</b>	10.95
Sautéed Wild Mushrooms, Caramelized Onions, Hickory Smoked Bacon, Crumbled Blue Cheese	

## Comfort Foods

<b>Old Fashioned Pot Roast</b>	10.95
<i>Carrots, Creamy Red Bliss Mashed Potatoes, Pot Roast Gravy</i>	
<b>Meatloaf</b>	9.95
<i>Veal, Pork, and Beef Meatloaf, Red Bliss Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise</i>	
<b>Fish and Chips</b>	10.55
<i>Flakey White Cod, Hand Battered and Fried Crisp, Served with Coleslaw French Fries and Tartar Sauce</i>	
<b>Hot Open Turkey</b>	10.55
<i>Sliced Roast Turkey with Old Fashioned Corn Bread Stuffing, Red Bliss Mashed Potatoes, Seasonal Vegetables, Turkey Gravy</i>	
<b>Hot Open Roast Beef</b>	10.95
<i>Thinly Sliced Braveheart Black Angus Top Sirloin over Sliced White Bread, Red Bliss Mashed, Seasonal Vegetables, Mushroom Bordelaise</i>	
<b>Gyro Platter (Yeer-Oh)</b>	9.95
<i>Thin Slices of Lamb and Beef off our Spit, Grilled Pita Points, French Fries, Served with Greek Salad and Tzatziki</i>	
<b>Moussaka</b>	9.95
<i>Layers of Sliced Idaho Potato, Eggplant, Zucchini and Fresh Ground Beef, Baked Bechamel and Greek Salad</i>	
<b>Spinach Pie</b>	9.95
<i>Country Phyllo Dough, Stuffed with Chopped Spinach and Imported Feta Cheese Served with Greek Salad</i>	
<b>Country Fried Steak</b>	9.95
<i>Breaded and Fried, Homemade White Pepper Gravy, Served with Red Bliss Mashed Potatoes and Seasonal Vegetables</i>	
<b>Portabella Angus Chopped Steak</b>	10.95
<i>Portabella Mushroom, Caramelized Onions, Red Bliss Mashed Potatoes, Seasonal Vegetables, Mushroom Bordelaise</i>	

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## Italian Panini and Wraps

All Paninis are Served on Ciabatta with French Fries, Coleslaw, and Pickle

<b>Philly Cheese Panini</b>	9.95
<i>Shaved Roast Beef, Roasted Red and Green Peppers, Caramelized Onions, and Melted Mozzarella Cheese</i>	
<b>Chicken Pesto Panini</b>	9.25
<i>Oak Fire Grilled Chicken, Fresh Mozzarella, Roasted Red Peppers, Fresh Pine Nut Pesto</i>	
<b>Chicken Fajita Panini</b>	9.55
<i>Oak Fire Grilled Chicken, Caramelized Onions, Fajita Seasoning, Roasted Red and Green Peppers, Monterrey Jack and Shredded Cheddar</i>	

All Wraps are Served with French Fries, Coleslaw, and Pickle

<b>Chicken Caesar Wrap</b>	8.95
<i>Oak Fire Grilled Chicken, Diced Tomatoes, with Shaved Asiago Cheese and Romaine Lettuce, Sun Dried Tomato Tortilla</i>	
<b>Smoked Turkey Wrap</b>	9.55
<i>Thinly Sliced Smoked Turkey Breast, Hickory Smoked Bacon, Fresh Mozzarella, Sliced Tomato, Cranberry Aioli, Spinach Tortilla</i>	

## Entrees

<b>Chicken Parmigiana</b>	9.95
<i>Lightly-Breaded Chicken Breasts, Melted Mozzarella Cheese, Fresh Pomodoro Sauce, Served with Spaghetti</i>	
<b>Chicken Florentine</b>	10.95
<i>Marinated Oak Fire Grilled Chicken Breasts, Creamy Red Bliss Mashed Potatoes, Fresh Spinach, Sun Dried Tomatoes, Crumbled Feta, Sliced Roasted Almonds, Chardonnay Lemon Beurre Blanc</i>	
<b>Boneless Pork Chops</b>	9.95
<i>Oven Browned Lemon Potatoes, Sautéed Seasonal Vegetables, Bourbon Demi Glaze</i>	
<b>Baby-Back Half Rack of Ribs</b>	16.95
<i>Mouth Watering, "Fall Off The Bone" Tender, Marinated with In-House Made Barbecue Sauce. Served With French Fries And Coleslaw</i>	
<b>Blackened Tilapia</b>	10.25
<i>Pan Seared, Cajun Seasonings, Black Bean and Corn Salsa, Basmati Rice, Sautéed Seasonal Vegetables</i>	
<b>Grilled Salmon</b>	12.95
<i>Back Fin Crabmeat and Lobster Brandy Sauce, Basmati Rice, Asparagus</i>	
<b>Penne Broccoli and Chicken</b>	10.25
<i>Oak Fire Grilled Chicken, Sautéed Broccoli, Lemon Zest, Sherry Wine Cream Sauce, Tossed with Penne Pasta</i>	
<b>Asiago Fettuccine</b>	10.25
<i>Oak Fire Grilled Chicken, Crisp Hickory Smoked Bacon, Asiago Cream Sauce, Tossed with Fettuccine</i>	
<b>Vegetarian Entree</b>	11.95
<i>Chef's Fresh Sautéed Seasonal Vegetable Selection</i>	

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## Sandwiches

All Sandwiches are Served with French Fries, Coleslaw, and Pickle

<b>Open Face Reuben Grill</b>	9.95
<i>Thinly Sliced Corned Beef, Piled High on Grilled Rye, Melted Imported Swiss, Grilled Sauerkraut, Tomato Horseradish Remoulade</i>	
<b>Tuna Melt Grill</b>	8.95
<i>White Chunk Tuna Salad with Tomatoes, Melted Imported Swiss Cheese on Grilled Jewish Rye</i>	
<b>Famous Gyro Grill</b>	9.25
<i>Grilled Slices of Lamb, Beef, Shredded Lettuce, Diced Tomatoes, Onions, Wrapped in a Grilled Pita with Tzatziki</i>	
<b>Turkey Club</b>	9.95
<i>Thinly Sliced Smoked Turkey with Hickory Smoked Bacon, Lettuce, Tomatoes, American Cheese on Honey Grain Whole Wheat Bread with Thousand Island Dressing</i>	
<b>Blackened Chicken Sandwich</b>	8.95
<i>Oak Fire Grilled Chicken with Cajun Seasoning, Fresh Sliced Pineapple, Served with Melted Mozzarella Cheese on Toasted Sesame Bun</i>	
<b>Blackened Tilapia Grill</b>	8.95
<i>Served with Lettuce, Tomato, Lemon Wedge and Tarter Sauce, on Toasted Sesame Bun</i>	