

Dinner Menu

-Appetizers and Salads-

Hand-Breaded Mushrooms - \$9

with Cocktail Sauce

Loaded Avocado Salsa - \$9

Avocado, Tomato, Smoked Bacon, Roasted Peppers, Queso Blanco, Toasted Ciabatta

Chicken Wings- \$10

Chili Pepper BBQ, Sweet Apple BBQ, Cajun Dusted

Ulen Shrimp Cocktail - \$13

Tender Shrimp, Black Pepper and Horseradish Cocktail Sauce

Strawberry & Parmesan Salad - \$15

Grilled Chicken, Mixed Field Greens with Sliced Strawberries,
Candied Pecans, Sweet Parmesan Cheese and Raspberry Vinaigrette

*** Fried Green Tomato Caprese Salad - \$15**

Fried Green Tomatoes, Garden Tomatoes, Fresh Mozzarella, Red Onion and Balsamic Glaze

*** California Cobb Salad - \$17**

Shrimp, Avocado, Roasted Red Pepper, Egg, Black Beans, Pepperoncini, Mixed Greens

-Sandwiches-

*** Spicy Beef BBQ Sandwich - \$14**

Shaved Prime Rib, Spicy BBQ Sauce and Garlic Dill Pickles on Hoagie Roll

Build your Own Ulen Burger - \$11

Half Pound Burger Charbroiled on a Toasted Brioche Bun
with Lettuce, Tomato, Onion and Pickles

Build Your Own Burger - \$1 each

*Add Cheese, Crispy Bacon,
Sautéed Mushrooms, Sautéed Peppers & Onions*

Breaded Tilapia on Sesame Seed Bun - \$13

Served with Tatar Sauce

Smoked Pork Burger - \$13

Pepper Jack Cheese, Fried Onions, Spicy BBQ on the Side

Chicken Bacon Ranch Wrap - \$10

Grilled Chicken, Smoked Bacon, Mozzarella, Romaine
with House Ranch

Add a Side - \$3

*French Fries, Onion Rings,
Sweet Potato Fries, Hand Cut Fries,
Fruit Cup, Cottage Cheese, Coleslaw*

Spinach Mozzarella Wrap - \$10

Baby Spinach, Roasted Red Peppers, Fresh Mozzarella, Carrot and Sweet Basil Vinaigrette

*** Monterey Chicken Panini - \$12**

Blackened Chicken Breast, Sweet BBQ Sauce, Bacon, Mozzarella Cheese and Pico De Gallo

-Entrees-

With Whipped Potatoes, Mixed Vegetables. Soup or Salad

Classic Pot Roast - \$16

Tender Slow Roasted Beef, Rosemary Gravy

12 oz. New York Strip- \$27

Tri-Color Peppercorn Crusted

Center Cut Filets

4oz - \$23, 6oz - \$29, 10oz - \$38

BBQ Back Ribs - \$24

A Full Rack of Ribs with Pineapple Habanero Barbecue Sauce

Jumbo Breaded Shrimp - \$23

Jumbo Shrimp Butterflied, Breaded and Deep Fried
Served with Home Made Cocktail Sauce

-Accompaniments-

Lobster Mac & Cheese - \$10

Coldwater Claws, Three Cheese Sauce

3 Cheese Broccoli Gratin - \$5

Broccoli, Three Cheese Sauce, Herbed Crust

*** Sautéed Brussel Sprouts - \$4**

Jowl Bacon and Parmesan Cheese

Twice Baked Potato - \$3

Green Onion, Smoked Bacon, Cheddar Cheese

-Desserts-

Double Chocolate Cake - \$5

Homemade Ice Creams - \$3

N.Y. Style Cheesecake - \$6