

~~Salad Entrees~~

(Luncheon Special \$.50 off salads 11am-4pm Monday thru Friday)

Stillwater Spinach Salad ~roasted candied pecans, dried cherries, honey wheat croutons, gorgonzola cheese distinguish this fresh spinach salad 6.95 (add grilled chicken breast 8.95)

Tuscany Salad ~ old world style salad features mixed greens, artichokes, roasted red peppers, sun dried tomatoes, olives and feta and parmesan cheeses, perfect with our balsamic vinaigrette.

Choose ~ grilled steak ~ grilled chicken ~ vegetarian ~ 7.95

♥ *Blackened Salmon or Tuna* ~ mixed greens, 8oz North Atlantic salmon or Ahi tuna steak blackened, with toasted almonds, perfect with our healthy heart lemon dill dressing! 11.95

Chicken Salad Theodore ~ grilled chicken breast, crispy bacon, roasted potatoes, red onion and cheddar cheese top mixed greens served with warm bacon dressing 7.95

Harvest Grilled Chicken Salad ~ mixed greens with honey glazed walnuts, dried cranberries & feta cheese, great with our poppy seed dressing. 7.95

Quebec Tenderloin Salad ~ Canadian seasoned choice beef tenderloin tips grilled with roasted red peppers, onions, roasted potatoes and mozzarella cheese 9.95

~Salad dressings~

House- Sun dried tomato basil; Ranch, French, Italian, Bleu Cheese, Balsamic Vinaigrette, Poppy Seed

♥Fat Free: Honey Dijon, Raspberry Vinaigrette; Sugar free/low fat: Lemon Dill

~~Seafood~~

Pecan Crusted Salmon ~ 8 oz North Atlantic filet topped with roasted pecans and maple syrup glaze 13.95

♥ *Hickory Salmon* ~ we smoke this low and slow over Pennsylvania hickory to infuse a savory and unique flavor 13.95

Shrimp or Scallop Scampi ~ sautéed in white wine, lemon, garlic, butter and Italian seasonings served over linguini with rich parmesan cheese 13.95

Broiled Seafood Platter ~ Tilapia, shrimp, scallops & crab cake with lemon, butter and garlic broiled to enhance the fresh, natural flavor of your favorite treats from the sea 16.95

Scallops Saint Augustine ~Tilapia and scallops baked au gratin style with bacon, spinach, cheddar cheese and zesty tomato 13.95

Haddock Vienna ~ broiled filet with smoked gouda crème sauce and crispy onion topping 12.95

Crab Stuffed Haddock ~ rich crab stuffing fills this delicate filet, finished with crème sauce 13.95

♥ *Creole Tuna Steak* ~ Chachere seasoned 8oz Ahi tuna with wild rice & beans and salsa criolla 13.95

Pretzel Crusted Haddock ~ crunchy German pretzel topping and a Dijon remoulade create the perfect texture and flavor for this delicate filet 12.95

~~Italian~~

Spaghetti ~ our homemade, simmered all day sauce makes this dish so satisfying, served with your choice of meatballs, mild Italian sausage or fresh sautéed mushrooms Luncheon 6.95 ~ Dinner 9.95

Homemade Baked Lasagna ~ Old World recipe, ricotta, Mozzarella & parmesan layered with our homemade sauce 11.95

Eggplant Parmigiana ~ fresh hand breaded, provolone, parmesan & spaghetti marinara 10.95

Chicken Parmigiana ~ breaded breast with provolone & parmesan, spaghetti meat sauce 11.95

Linguini Alfredo ~ our own sauce of butter, parmesan & cream smothers linguini in rich Alfredo 10.95
Add: Sautéed Jumbo Shrimp 13.95 ~ Grilled Chicken 11.95 ~ Crab Cakes 12.95
Crab stuffed portabella mushroom 12.95

Homemade Canoloni ~ straight out of Little Italy, our crepes are filled with seasoned beef, spinach, ricotta and parmesan and topped with meat sauce and alfredo 10.95

Italian Platter ~ this grand sampler included spaghetti, meatball, sausage, lasagna & canoloni 13.95

Steak Favorites and Finishes:

♥ *Sirloin Filet* ~ this 8oz. cut is lean yet, tender and full of flavor 13.95

New York Strip ~ 12oz. choice, center cut, charbroiled 14.95

♥ *Filet Mignon* ~ 8oz. choice tenderloin of beef 19.95

Horseradish crusted ~ Smothered with peppers, onions and asiago cheese ~ Sauteed fresh mushrooms

~~Specialties~~

Beef New Orleans ~ sirloin filet, jumbo shrimp and Cajun cream sauce 14.95

Blackened Prime Rib ~ better than ever, slow roasted, tender choice prime rib, blackened in our 1920s Griswold skillet & served with au jus 12oz 15.95 ~ 15oz 17.95

Stuffed Pork Chop ~ center cut chop with old fashion stuffing, mashed potatoes and rich pork gravy 10.95

Stuffed Chicken Breast ~ traditional stuffed boneless breast with mashed potatoes and chicken gravy 10.95

Bavarian Smoked Pork Loin ~ tender slow smoked pork loin with thyme dressing and cranberry walnut apricot glaze 12.95

Tenderloin Di Verona ~ Tenderloin tips, seasoned and grilled, served over homemade cracked pepper linguini with smoked Gouda crème sauce, bacon crumbles and roasted red peppers 13.95

Manchego Chicken Florentine ~ made in Spain from the milk of Manchego sheep this rich golden, nutty flavor cheese finishes twin chicken breasts, Serrano bacon and spinach crème sauce over wild rice. 12.95

♥ *Charleston Chicken* ~ this healthy dish with a Southern flair features twin grilled chicken breasts seasoned with garlic and rosemary served with Carolina greens & beans (cannellini beans and spinach) 11.95

~~Children's Menu~~

For our guests under the age 10 ~ \$4.95

Chicken fingers and fries ~ Grilled cheese and fries ~ Spaghetti and meatball

~~Appetizers~~

Soup du jour ~ Cup 1.95 Bowl 2.75

Jumbo Shrimp Cocktail ~ 7.50

Chunky Cheese Sampler ~fried provolone, smoked gouda, pepper jack and

Gruyere (swiss) cheese with marinara sauce ~ Single order 4.95 ~ Double order 7.95

Crab Cakes Alfredo ~ our own crab cakes, hand breaded, incredibly delicious 5.50 & 9.50

Homemade Canoloni ~ our house favorite in a smaller serving 4.95

Artichoke Asiago ~ warm dip served with tortilla chips 4.95 & 7.95

Portabella Florentine ~ spinach, bacon & creamy mozzarella cheese filled mushroom cap 5.95

~~Sandwiches~~

nAll sandwiches served with chips and pickle.

Try a "sandwich platter" ~ French fries and coleslaw ~ add 1.75

Philly Cheese Steak ~ lean seasoned beef with sautéed mushrooms and onions, topped with Provolone & Ranch dressing on a grilled torpedo bun 5.95

New York Style Reuben ~ shaved corn beef with Swiss cheese, sauerkraut & Thousand Island dressing stacked on thick grilled rye 5.95

Stockyard Reuben ~ shaved prime rib, pepper jack cheese, sauerkraut & Bleu Cheese dressing on thick grilled rye, something different! 5.95

Tuscan Chicken Wrap ~ grilled chicken breast, sun-dried tomatoes, artichokes, peppers, red onions, romaine lettuce, feta cheese and Caesar dressing in an herb wrap 5.95

Fish Fry Sandwich ~ our famous batter dipped cod on a grilled Kaiser roll 5.95

The Country Club ~ smoked turkey breast, bacon, lettuce, tomato, gruyere (swiss) cheese and cranberry mayonnaise on whole wheat berry bread 5.95

Smoked Gouda Panini ~ turkey breast, roasted red peppers, caramelized onions and smoked Gouda on grilled Sourdough bread 5.95

Marinated Portabella ~ marinated artichokes, sundried tomatoes, olives & peppers fill the portabella; topped with feta & provolone cheese, lettuce and tomato on Kaiser roll 5.95

Meatball Sub ~ our homemade meatballs, sauce and provolone on a toasted submarine bun 5.95

Asiago Sausage ~ Italian sausage with peppers, onions and asiago cheese on toasted submarine bun 5.95

Crafted Burgers

½ lb. Black Angus burger, set up on a Kaiser roll, 5.95

All American ~ American cheese, lettuce, tomato and onion

Jack Daniels ~ bacon, pepper jack, grilled onions and Jack Daniels BBQ sauce 6.95

Swiss ~ Fresh sautéed mushrooms and gruyere cheese and roasted red pepper mayonnaise 6.95

Chicken Choices

Grilled 5oz boneless breast on toasted Kaiser roll 5.95

Navarro ~ bacon, smoked gouda, lettuce, tomato & BBQ

Cajun ~ blackened breast with grilled onions & American cheese with roasted red pepper mayonnaise

Sicilian ~ smothered in peppers, onions, asiago cheese and marinara

♥ *Green Leaf Special* ~ Choice of charbroiled 5oz chicken breast or broiled Tilapia with a generous portion of vegetable du jour, prepared with olive oil, sea salt, select herbs and toasted almonds 5.95

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

When available, one complimentary sticky bun per entrée ~ Additional sticky buns \$.50 each

Please Note: Customary 18% gratuity will be added for all parties of 8 or more

♥ *Healthy Heart/Bill Lawrence approved*

~~Desserts~~

Black Forrest Chocolate Almond Pie ~ rich milk chocolate & toasted almonds with mulled raspberries

3.95

Peanut Butter Pie ~ creamy peanut butter and chocolate fudge topping

will keep you coming back for more 4.50

Bread Pudding ~ get ready to enjoy this traditional delight, served warm with rum sauce 3.95

Pecan Ball ~ vanilla ice cream with roasted pecans, topped with fudge, caramel sauce or both! 4.50

Very Berry Cobbler ~ better than grandma's, blackberries, raspberries and blueberries baked with brown sugar crumble topping, served warm with ice cream 4.50

Triple Chocolate Truffle Tower ~ dense, moist, chocolate truffle cake layered with fudge and finished with chocolate mousse and whipped cream 4.50