

BUILD - A - SANDWICH

1. Choose your Protein:

1/2 lb. Angus Burger, Grilled or Breaded Chicken breast fillet, Boca Burger

2. Choose your Bread:

Bun, Grilled White Bread, Grilled Wheat Bread

3. Choose your Cheese:

American, Swiss, Shredded Cheddar, Shredded Mozzarella, Bleu Cheese

4. Choose your Vegetable:

Sautéed Mushrooms, Sautéed Onions, Jalapeños

Additional Toppings: Bacon Strips, Fried Egg, BBQ Sauce

Presented with fries, lettuce, tomato, pickle, and onion.

\$11

SANDWICHES

Asian Chicken Wrap

\$10

Crispy chicken strips, rice noodles, almonds, lettuce, cabbage, and sweet Asian dressing.

Chicken Bacon Ranch Wrap

\$10

Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.

Pork Tenderloin

\$10

Our over-sized pork tenderloin is breaded, deep fried, and topped with lettuce, tomato, onion, and pickle.

Danish Open

\$14

Prime rib, grilled onion, bacon, and Swiss on grilled rye is presented with fries and a cup of au jus.

Chipshot

\$10

Shaved ham piled high with Swiss cheese on grilled white bread.

Jr's Egg Sandwich

\$10

Grilled ham, American cheese, two fried eggs, and mustard on wheat.

Catfish Sandwich

\$12

Fried crisp and presented on a bun with tartar sauce, bacon, and tomato.

STEAKS

Filet Mignon ^{GF}

6oz \$28 8oz \$32

In house cut and trimmed. Bacon wrapped and broiled to your liking.
Also available peppered and presented with garlic butter.

Coulette Sirloin Steak ^{GF}

\$22

An eight ounce Coulette steak is cooked your way and full of marbling.

Flat Iron Steak Ala Bleu

\$22

A half pound flat iron steak is broiled your way with bleu cheese and sautéed mushrooms in demi glace brown sauce.

Steak Sandwich

\$22

Four ounces of beef tenderloin is cooked your way. Served open-faced on white toast.

CHEF'S SELECTIONS

A Tour of the Midwest

\$22

A four ounce medallion of beef tenderloin teams up with a four ounce chicken breast with bacon, onion, mushrooms, and a mustard sauce. Presented with whipped potatoes, demi-glace brown sauce, and a vegetable.

Mushroom Chicken Piccata

\$17

A boneless breast is dusted, sautéed with fresh mushrooms, and finished with white wine, lemon, and capers.

Honey Sesame Salmon ^{GF}

\$20

Salmon baked with a honey, sesame, soy, and sriracha glaze.

Bacon Cheeseburger Quesadilla

\$13

A chopped steak burger, grilled onions, tomato, bacon, and cheddar on a grilled tomato wrap with a ranch salad.

Chicken Quesadilla

\$14

Grilled wheat tortilla, cheddar, mozzarella, grilled chicken, sautéed mushrooms, onions, and bell peppers are cut into wedges and presented with a Caesar salad.

Chicken Fried Chicken

\$15

Deep fried chicken cutlet, mashed potatoes, pan gravy, and vegetable.

Chicken Tenders

\$15

Six ounces of boneless breast meat is breaded and deep fried.

Catfish Fillets

Half portion \$15 Full portion \$18

Your choice of broiled, blackened, fried catfish fillets, or fried as fritters.

PETITE PLATES

Steak Diane

A four ounce medallion of beef tenderloin sautéed with mushrooms, garlic, dijon, Brandy, demi-glace, and cream. Presented on whipped potatoes with a vegetable.

\$18

Pineapple Pork Chop ^{GF}

A center cut boneless chop is baked with a fresh golden ripe pineapple slice and a pineapple nutmeg sauce. Presented on whipped potatoes and vegetable.

\$13

Almond Crusted Salmon

Almond crusted salmon with garlic aioli on sweet potato hash with vegetables.

\$13

DESSERTS

Italian Lemon Cream Cake **\$6**

Cream cake filled with refreshing lemon cream and topped with vanilla cake crumbs.

Big Brulée Cheesecake **\$6**

The marriage of two great classics—crème brulée layered and a-mingle with the lightest of cheesecakes. Hand-fired sugar top.

Molten Chocolate Cake **\$8**

Deeply chocolate, en-robéd in chocolate and filled with a dark chocolate truffle. Served warm, unleashing a rush of molten chocolate. Served with a scoop of vanilla ice cream.

Caramel Apple Granny Pie **\$6**

Buttery caramel and toffee-stuffed custard blended with fresh Granny Smith apples piled high in a shortbread crust.

Carrot Cake **\$6**

An old traditional recipe—cream cheese frosting flecked with bright orange carrots and finished with a contrasting white chocolate drizzle.

Ice Cream **\$4/6**

One or two scoops with chocolate sauce, caramel sauce, whipped cream, and chopped nuts. Choice of vanilla, chocolate, peppermint, strawberry, and spumoni.