

## 121 Dinner Menu

Our dinner menu will change seasonally

### *Tapas* an appetizing start to dinner

- Sampler** 4 chicken strips, 4 crab rangoon, and 4 frazoli's \$8.21
- Chicken Strips** served with dipping sauce (ranch, buffalo, barbaque, honey mustard, Asian, or zesty ranch) \$8.21
- Crab Rangoon** 9 of our cream cheese and crab filled wontons with dipping sauce \$8.21
- Seared Tuna** our house Tuna steak seared to medium rare and topped with Asian dressing \$8.21
- Frazollis** 9 of our crispy signature fried cheese filled ravioli drizzled with our homemade alfredo sauce \$8.21
- Creamy Spinach dip with Focaccia Wedges** \$8.21
- Fried Green Beans** \$5.21
- Classic Egg Roll (3)** \$5.21
- Sweet Potato Fries** (includes one dipping sauce) \$5.21
- Shoestring Fries** (includes one dipping sauce) \$5.21
- Focaccia Bread Wedges** with fresh herb vinaigrette \$5.21

### *Soups* \$3.21

Ask your server for available soup

### *Salads* \$7.21/full \$3.21/side

Our Salads are made fresh to order and tossed in our signature dressings.

#### *Blue Wedge*

A wedge of crisp iceberg lettuce topped with crumbled bacon, blue cheese, and pecans, then drizzled with our creamy ranch and honey balsamic dressings (this salad is not available as a side salad)

#### *Harvest Salad*

Fresh greens tossed with tomatoes, cucumbers, carrots, cheese, dried fruits blend (cranberries, blueberries, nuts), sliced apples, mandarin oranges, crispy noodles, and fresh herb balsamic dressing

#### *B.L.T. Salad*

Fresh greens tossed with tomatoes, cucumbers, carrots, cheese, crispy noodles, bacon, and homemade ranch dressing

#### *Asian Salad*

Fresh greens tossed with tomatoes, cucumbers, carrots, cheese, mandarin oranges, peanuts, crispy noodles, and sweet Asian dressing

#### *Vineyard Salad*

Fresh greens tossed with tomatoes, cucumbers, carrots, cheese, granny smith apples, walnuts, crispy noodles, and honey mustard dressing

***House Salad***

Fresh greens tossed with a dried fruit blend, carrots, cheese, crispy noodles, and balsamic dressing

Salad Options- (add any of these great items to any **full size** salad)

Grilled or Fried Chicken \$2.21 - Grilled Salmon (6oz) \$4.21

Seared Tuna (8oz) \$5.21 - Herb Sauteed Shrimp \$4.21

***Entrees***

Your entree is served with your choice of two side items

**Prime Rib \$19.21**

Slow roasted Prime Rib finished to order in a classic au jus sauce

**Signature Ribeye \$19.21**

Chef's signature Ribeye seasoned and seared to perfection

**Jala-Ribeye \$19.21**

Chef's signature Ribeye seasoned and seared to perfection then topped with our jala-pimento cheese

**Filet Mignon \$19.21**

An 8 ounce filet seasoned and seared to perfection. Due to the thickness of this steak, medium well and well requests will be butterflied.

**Marinated Beef Tips \$19.21**

Fresh cut beef tips in chef's signature balsamic marinade

**Surf and Turf \$28.21**

Choose between tuna, shrimp, or salmon, then pair it with marinated beef tips, prime rib, or our signature ribeye, or filet mignon

**Grilled Chicken Florentine \$15.21**

Two grilled chicken breasts topped with sauteed spinach, crumbled bacon, mozzarella cheese, and sun-dried tomatoes

**Asian Pan Seared Tuna \$15.21**

Our generously portioned eight ounce tuna seared to a medium rare center then drizzled with a sweet Asian glaze

**Herb Sauteed Shrimp \$15.21**

Lightly seasoned then delicately sauteed in herb butter

**Farm Raised Salmon \$15.21**

A six ounce grilled salmon lightly seasoned then seared and served with a medium center

**Grilled Chicken Alfredo \$15.21**

Two grilled chicken breasts topped with creamy alfredo sauce (not served with pasta)

**Outstanding Sides:**

Baked Potato (butter and sour cream)

Sweet Potato Fries

Fried Green Beans

Shoestring Fries

Seared Asparagus

Sauteed Green Beans

Zucchini and Squash

Cranberry Salad

Sauteed Spinach

Loaded Potato (add \$1.21 or count as two sides- includes butter, sour cream, cheese, ranch dressing, and bacon)

**Add a soup or a side salad to any entree for \$2.21**

**Entree Enhancers:** Upgrade your entree with a sensational topping for **\$1.21**

Peppercorn Portabella, Pineapple Pecan, Caramelized Onions, Blue Cheese

Crumbles, Creamy Alfredo, Herbed Butter, Wild Buffalo, Sweet Asian, Cocktail Sauce, Creamy Horseradish, or Classic Horseradish

Care to share? Share any entrée for a small fee (\$4)

***Desserts***

Homemade Dessert \$4

Dessert Coffees \$2.80

**Beverages**

Café Beverages **\$1.80** (refills)

Coke, Diet Coke, Sprite, Sweet Tea, Un-sweet Tea, Raspberry Tea, Pink Lemonade or Coffee

Beer **\$3.00**

Bud Light, Michelob Ultra, Amber, Natural Light, Purple Haze, Bud Light Lime, Bud Light Golden Wheat,

Wine by the glass house **\$4.80/** by the bottle **\$16**

signature **\$5.80/** by the bottle **\$18**

White Zinfandel, Riesling, Pinot Grigio, Chardonnay, Shiraz, Pinot Noir, Merlot,  
& Cabernet

### Adult Beverages -

Menu Includes, but not limited to....

Bourbon- Makers Mark, Knob Creek

Whisky- Jack Daniels Black Label, Dewar's White Label, Crown Royal,  
Jameson, MaCallan, Seagrams 7

Gin- Bombay, Hendricks, Tanqueray

Vodka- Absolut, Stoli, Grey Goose, Ketel One, Belvedere

Rum- Bacardi Select, Capt. Morgan Spiced, Malibu Coconut

Tequila- Patron Silver, Jose Cuervo Gold

Cognac- Hennessy

Specialty- Tangy Sour Apple Schnapps, , Peach Schnapps, Amaretto, Triple Sec,  
Jagermeister, Kahlua, Bailey's Irish Cream, Grand Marnier, Chambord, Cream de  
Menthe, Blue Curacao, Stoli Raspberry, Stoli Blueberry, Stoli Vanilla, Stoli  
Citrus, Madori, Cream de Cocoa

### Guilt Free Favorites-

Sugar Free Margaritas  
Sugar Free Spiked Lemonade  
Sugar Free Strawberry Daiquiri

### A Note From Chef Hamm....

Myself and the enter Chef Hamm Family thank you for your patronage.  
In order to maintain quality service to everyone and offer an inviting environment we may charge  
20% gratiuty to parties of 6 and larger. In addition, special orders or changes to the menu may  
result in a small charge to cover the cost of goods and preparation.