



2021 / 2022 Winter Menu

20% GRATUITY will be added to final bill for parties of 8 or more

Appetizers

NY CRAB CAKES	15.00
4 Large hand breaded crab cakes. Served with a remoulade sauce.	
CALAMARI	14.00
5 Calamari strips hand breaded and cooked to a golden brown. Served with our lemon caper aoli and homemade marinara.	
PORK DUMPLINGS	15.00
5 Hand made Pork Dumplings steamed to perfection. Finished with an Asian/Thai glaze.	
**SAUTÉED BLACKENED MUSHROOMS	14.00
Fresh button mushrooms sautéed in garlic butter, blackening spice, deglazed with white wine. Finished with a touch of cream.	
ALMOND ENCRUSTED CHICKEN FINGERS	15.00
Plump chicken tenders dipped in flour, buttermilk, crispy corn flakes and fried to a golden brown.	
BREADED PROVOLONE	13.00
4 Pieces of breaded provolone fried to a golden brown and sided with home made marinara.	
LOADED BAKED POTATO SKINS	15.00
4 loaded baked potato skins stuffed with bacon, green onions, Pico, and melted cheese. Finished with sour cream.	
**SPICY DEVILS ON HORSEBACK	15.00
5 large shrimp sauteed in a garlic butter, light Cajun cream sauce. Served over garlic mashed potatoes.	

Sandwiches

ALL AMERICAN BURGER	13.00
½ lb. of American Beef patty. Served with french fries. Add Cheese \$.75 Add Bacon \$1.25	
PORK TENDERLOIN	13.00
Choice of grilled or breaded. Served with french fries.	
STEAK SANDWICH	15.00
6 oz. prime sirloin broiled to perfection. Topped with sautéed onion and mushrooms. Served with french fries.	
PHILLY CHESESTEAK	13.00
Chef Mike is from Philly and knows “Philly” need we say more? Served with french fries.	
GYRO	12.00
Seasoned lamb with onion and tomato. Topped with tzatziki sauce. Wrapped in warm pita bread. Served with french fries.	
REUBEN	13.00
Classic corned beef sandwich with Swiss cheese and sauerkraut grilled on rye bread.	
FRENCH DIP	14.00
Thinly sliced roast beef topped with Swiss cheese, baked to a golden brown. Served with Au Jus and French Fries.	
**JUMBO SALAD	15.00
Finished with choice of Almond Encrusted Chicken Fingers, grilled chicken breast, or sirloin steak.	

Individual Pizzas

CRACK PIZZA	13.00
A house favorite. Topped with grilled chicken, bacon, Roma tomatoes, pesto and a 3 cheese blend.	
CHEESE PIZZA	11.00
Toppings: Sausage, Pepperoni, Grilled Chicken, Mushrooms, Onions, Black Olives, Green Peppers, and Spinach 0.75	

Sides

Wild Rice, Baked Potato, Loaded Baked Potato, French Fries, Potato Du Jour, or
Vegetable Du Jour

SIDE SALAD	2.95
BOWL OF SOUP	4.50

*Salad/Soup Not Included In Meals

Beef Entrées

<i>Served with potato or vegetable du jour</i>	
**RIBEYE	30.00
12 oz. ribeye broiled over an open flame to enhance its natural flavors. Choice of either a potato or vegetable side.	
**NEW YORK STRIP	19.00
8oz New York Strip grilled to perfection.	
CAJUN BEEF FETTUCCINE	23.00
Top Sirloin sauteed in garlic butter with mushrooms and white wine. Finished with cream and fettuccine.	
**SURF & TURF	25.00
Iowa Top Sirloin, served with your choice of grilled salmon, broiled or fried shrimp. (Make your sirloin 6oz filet for \$6)	

Enhance your beef entrée for only \$2.95

Au Poivre - Green peppercorn and Brandy cream

De Burgo - Browned garlic, basil and dry vermouth

Fromaged - Browned Bleu Cheese

Add sautéed Mushrooms, Onions and Peppers for only \$1.75 EACH

Pork Entrées

<i>Served with potato or vegetable du jour</i>	
JACK DANIEL'S BOURBON PORK CHOPS	21.00
2 Grilled boneless pork chops smothered with our own 'House Jack Sauce'. Choice of either a potato or vegetable side.	
GORGONZOLA PORK CHOPS	21.00
2 6oz chops topped with homemade sun-dried tomato pesto and browned Gorgonzola cheese. Served with one side.	
MEDALLIONS OF PORK NEPTUNE	21.00
Lightly floured and pan seared with shrimp, shallots, and mushrooms. Deglazed with white wine, lemon, and a touch of cream. Served on a bed of fettuccine.	

Seafood Entrées

<i>Served with potato or vegetable du jour</i>	
**ATLANTIC SALMON	25.00
Center cut salmon available Grilled, Teriyaki glazed, Cajun, or with Jack Daniel's sauce. Choice of either a potato or vegetable side.	
STUFFED SALMON WITH APRICOT GLAZE	25.00
Center cut salmon stuffed with artichoke, spinach, and cream cheese. Finished with an apricot glaze.	
MAHI MAHI DU JOUR	MARKET PRICE
Please ask server for further details.	

Pasta and Chicken Entrées

BELLA PASTA ***SPICY	19.00
Penne pasta tossed with olive oil, browned garlic, shiitake mushrooms, roasted red pepper, spinach with a pinch of Romano cheese. Choice of meat: Chicken, Shrimp or Salmon. Sided with a choice of vegetable. Spice it up with Graziano Sausage for an extra \$4.00	
CAVATELLI	19.00
Penne pasta tossed with Graziano Sausage, our homemade marinara and ricotta cheese. Smothered with mozzarella. Sided with a choice of vegetable.	
BROCCOLI ALFREDO	19.00
Broccoli sautéed in butter, garlic and a pinch of red pepper flakes. Finished with cream and cheese. Choice of meat: Chicken, Shrimp or Salmon. Sided with a choice of vegetable.	
PORT ASIAN STIR FRY	23.00
Choice of meat: Chicken, Shrimp, Salmon or Steak. Sautéed with garden vegetables. Finished with a sweet Thai chili and teriyaki glaze. Served over fettuccine or wild rice. Sided with a choice of vegetable.	
SHREVEPORT PASTA	20.00
Fettuccine pasta sautéed with mushrooms, zucchini, roasted red pepper and wilted spinach. Topped with cajun spice and Romano cheese. Choice of meat: Chicken, Shrimp or Salmon. Sided with a choice of vegetable.	
CHICKEN PARMESAN	19.00
Boneless chicken breast lightly breaded, sautéed in olive oil. Finished with mozzarella and our homemade marinara over fettuccine pasta. Sided with a choice of vegetable.	
SUN-DRIED TOMATO PESTO PASTA	20.00
Cheese tortellini with a creamy tomato pest pasta. Choice of chicken or shrimp.	
CHICKEN MARSALA	20.00
Tender chicken breast and mushrooms in a rich Marsala wine sauce. Sided with buttered fettuccine.	

Most of our dishes can be prepared as a **Gluten Free item. Ask your server for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *ALL SEAFOOD cooked to medium****