



APPETIZERS

- | | |
|---|--|
| CHICKEN TENDERS8
HAND BREADED AND SERVED WITH OUR
HONEY MUSTARD BBQ SAUCE | RANCH FRIES9
FRENCH FRIES COVERED WITH RANCH
DRESSING, MIXED CHEESES, BACON & HAM |
| PEEL & EAT SHRIMP10
SERVED WITH COCKTAIL SAUCE | CHICKEN WINGS9
HOT, MILD OR TERIYAKI |
| CHICKEN NACHOS9
GRILLED CHICKEN COVERED WITH OUR
QUESO CHEESE, CORN & BLACK BEAN SALSA,
JALAPENO & SOUR CREAM | POTATO SKINS7
THICK CUT POTATO HALVES SMOTHERED IN
THREE CHEESES & BACON |

SALADS

DRESSINGS

HONEY MUSTARD HOT BACON | RANCH | BLEU CHEESE | BALSAMIC VINAIGRETTE

- | | |
|---|--|
| HOUSE SALAD6
MIXED GREENS, EGGS, TOMATOES,
ALMONDS, BACON & HAM | RUSTY ANCHOR SALAD9
MIXED GREENS TOPPED WITH TURKEY,
HAM, CHOPPED EGGS, CHEESE, DICED
TOMATOES, ALMONDS, BACON & HAM |
| HOMEMADE
CHICKEN SALAD9
HOMEMADE WHITE MEAT CHICKEN SALAD
SERVED ON TOP OF MIXED GREENS, EGGS,
TOMATOES, ALMONDS, BACON & HAM | BLACK & BLEU
TUNA SALAD*11
BLACKENED AHI TUNA WITH MIXED GREENS,
TOMATOES & BLEU CHEESE CRUMBLES |

HAND HELDS

SERVED WITH FRENCH FRIES, BLEU CHEESE SLAW OR PASTA SALAD

- | | |
|---|--|
| 10oz. CHEESEBURGER*10
WITH LETTUCE, TOMATO, PICKLES & ONION
CHOOSE CHEDDAR, SWISS OR AMERICAN CHEESE | BOOM BOOM
SHRIMP WRAP9
FRIED SHRIMP IN A FLOUR TORTILLA
WITH LETTUCE AND SPICY
BOOM BOOM SAUCE |
| OVERSTUFFED
TURKEY SANDWICH9
TURKEY BREAST PILED HIGH ON
WHEATBERRY BREAD WITH SWISS
CHEESE, LETTUCE & TOMATO | BLACKENED TUNA
SANDWICH*11
FRESH AHI TUNA STEAK BLACKENED TO ORDER
SERVED ON A TOASTED BUN WITH LETTUCE,
TOMATO & TARTAR SAUCE |
| HOMEMADE CHICKEN
SALAD SANDWICH9
HOMEMADE WHITE MEAT CHICKEN
SALAD WITH LETTUCE & TOMATO
ON WHEATBERRY BREAD | PRIME RIB WRAP*10
THIN SLICES OF PRIME RIB HEATED IN
AUS JUS AND ROLLED IN A WHEAT TORTILLA
WITH A BLEND OF CHEESES |

SIDES

FRENCH FRIES | BLEU CHEESE SLAW | PASTA SALAD
STEAMED BROCCOLI | BAKED POTATO (after 4pm)

CHILDREN'S MENU

(12 AND UNDER ONLY) INCLUDES DRINK

- | | |
|--|---|
| GRILLED CHEESE & FRIES5 | CHICKEN TENDERS & FRIES5 |
| CHEESEBURGER & FRIES5 | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ENTREES

SERVED WITH CHOICE OF SIDE ITEM
ADD A HOUSE SALAD..... 3

FRIED CATFISH.....	15
HAND-BREADED CATFISH IN SEASONED BREADING AND FRIED GOLDEN	
FRIED SHRIMP.....	17
LARGE SHRIMP HAND-TOSSED TO ORDER IN SEASONED BREADING	
BLACKENED SHRIMP ALFREDO	16
BLACKENED SHRIMP WITH FRESH BROCCOLI, TOMATOES AND PARMESAN CHEESE SERVED WITH OUR HOMEMADE ALFREDO SAUCE OVER A BED OF PASTA INSTEAD OF A SIDE ITEM -OR SUB BLACKENED CHICKEN	
MAHI MAHI.....	17
CHOOSE TO HAVE IT GRILLED OR BLACKENED	
GROUPER	18
CHOOSE TO HAVE IT GRILLED OR BLACKENED	
CHICKEN TENDERS.....	13
HAND-BREADED CHICKEN TENDERS SEASONED TO PERFECTION AND SERVED WITH OUR HOMEMADE HONEY MUSTARD BBQ SAUCE FOR DIPPING	
JOHNNY'S CHICKEN.....	15
CHICKEN BREAST GRILLED WITH OUR HOMEMADE HONEY MUSTARD BBQ SAUCE THEN LAYERED WITH SLICED HAM, BACON AND MELTED CHEDDAR AND MONTERRAY JACK CHEESES	
12 oz. RIBEYE*.....	21
A WELL MARBLED AND VERY FLAVORFUL STEAK	
12 oz. PRIME RIB*.....	18
SEASONED AND SLOW ROASTED IN OUR RENOWNED ALTO-SHAM OVEN FOR TENDERNESS AND FLAVOR THAT IS UNMATCHED	
8 oz. FILET MIGNON*.....	24
A PERFECTLY SIZED, TENDER CENTER-CUT FILET. THE STEAK OF ALL STEAKS.	

DESSERT

BROWNIE SUNDAE.....5
HOMEMADE FUDGE BROWNIE TOPPED
WITH VANILLA ICE CREAM &
CHOCOLATE SAUCE

WINES

BY THE GLASS..... 5

WHITE ZINFANDEL – PINOT GRIGIO – CHARDONNAY – MERLOT – CABERNET SAUVIGNON

WHITES

COVEY RUN RIESLING.....	6	21
BELLA SERA PINOT GRIGIO.....	7	22
WHITEHAVEN SAUVIGNON BLANC.....	8	32
STORYPOINT CHARDONNAY.....	7	24

BUBBLES

J ROGET SPARKLING..... 6

REDS

MACMURRAY RANCH PINOT NOIR.....	8	32
ALAMOS MALBEC.....	6	23
APOTHIC RED.....	7	25
LOUIS MARTINI CABERNET SAUVIGNON.....	8	30

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.