



APPETIZERS

NACHOS *Gluten Free*

Hot Tri-colored Corn Tortillas, Chili, Cheddar, Pico de Gallo, Sour Cream, Guacamole, and Pickled Jalapeños. 12
Add Grilled or Blackened Chicken 5

BRAUHAUS PRETZEL

With Herb Garlic Cheese, Honey Mustard Sauce, and Cheese Sauce. 13

PECAN WOOD SMOKED CHICKEN WINGS

Tossed with a Sweet and Spicy Soy Glaze served with Celery Sticks and Blue Cheese Dressing. 14

CHICKEN OR BEEF FAJITA QUESADILLA

With Bell Peppers, Carmalized Onions, Salsa, Cheddar, Jack, Guacamole, and Sour Cream. Chicken 13 | Beef 17

JUST A BOWL OF CHILI *Gluten Free*

Served with Scallions and Cheddar. 9

COLOSSAL SHRIMP COCKTAIL

Gluten Free

Served with our Traditional Horseradish Cocktail Sauce. 18

MEDITERRANEAN TRIO

An array of Bruschetta, Hummus, and Tapenade, Garlic Crostini, Pita Chips, with Gorgonzola on Cucumber Round. 13

CAULIFLOWER CRUSTED PIZZA

Gluten Free

Brushed with Pesto, topped with Sundried Tomatoes, Andouille Sausage, Chorizo, Red Pepper Flakes and Pepper Jack Cheese. 13

SALADS

LETTUCE WEDGES

Crisp Wedges of Iceberg Lettuce, Blue Cheese Crumbles, Applewood Smoked Bacon, tomato and Garlic Croûtons, served with Blue Cheese Dressing.

Entrée 9 | Half 5

HOUSE

Romaine Hearts, Pine Nuts, Corn, Feta Cheese, Sliced Red Onions and Croûtons, tossed in our House Ranch Vinaigrette Dressing.

Entrée 9 | Side 5

BLACKENED CHICKEN

Romaine hearts, Julienne Blackened Chicken, Bacon, Guacamole, Tomato, Breaded Cheese Croûtons and Tortilla Crisps served with House Ranch Vinaigrette Dressing. 14

TRADITIONAL CAESAR

Romaine Hearts, Shaved Parmesan, Garlic Croûtons, Creamy Caesar.

Entrée 9 | Side 5

SOUTHWESTERN STYLE COBB

Romaine, Cucumbers, Cherry Tomatoes, Sliced Eggs, Avocado, roasted Corn, Bacon, Blackened Chicken, Tortilla Strips served with Cilantro-Lime Ranch Dressing. 14

GOLDEN BEAR SPINACH

Fresh Spinach with Granny Smith Apples, Cranberries, Red Onion, Cheddar Cheese and Toasted Almonds. Served with a Honey Mustard Dressing. 9

HEIRLOOM CAPRESE

Layers of Tomatoes, Fresh Mozzarella and Basil with Olive Oil, Balsamic Glaze and Cracked Black Pepper. 11

ALL SALADS HAVE GLUTEN FREE OPTIONS

ADD THESE ITEMS TO ANY SALAD:

CHICKEN: Grilled or Blackened 5

SALMON, MAHI-MAHI OR SHRIMP: Grilled or Blackened 7

DRESSINGS:

House Ranch | Blue Cheese | Stone Ground Honey Mustard | Italian | Ranch
Balsamic Vinaigrette | Caesar | Fat Free Honey Mustard | French | Olive Oil & Vinegar

*REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

SANDWICHES

AVOCADO, TURKEY CLUB

With Applewood Smoked Bacon, Lettuce, Tomato, Chipotle Mayonnaise, Cheddar and Swiss Cheese on toasted Wheat Bread. 12

AMERICAN BURGER

American Cheese, Lettuce, Tomato, Red Onion on a Kaiser roll. 13 *Veggie Burger also available 12*

INDIANA PORK TENDERLOIN

Hand-Breaded, Lettuce, Tomato, Red Onion, and Mayonnaise on a Kaiser roll. 12
Also available Grilled

BLACKENED MAHI

This signature item is lightly blackened and served with Lettuce, Tomato, Red Onion, and Tartar Sauce on a Kaiser roll. 17

BLACKENED CHICKEN WRAP

Blackened Chicken, Lettuce, Tomato, Cheddar Cheese and Chipotle Mayonnaise in a Cheddar Jalapeño Wrap. Grilled Chicken also available. 13

HAWAIIAN PORK

Roasted, sliced and served with Pineapples, Red Onions, Peppers and a Sweet and Spicy Teriyaki Sauce. 14

CHICKEN

Have it your way: Grilled, Blackened, Breaded. Served with Lettuce, Tomatoes and Red Onions on Kaiser. 13

ANTIPASTO SUB

Salami, Prosciutto, Ham, Pepperoni, melted Mozzarella, Roasted Bell Peppers, Banana Peppers, and Giardiniera on Ciabatta Roll. 15

COD PO BOY

Beer Battered, fried, served with a tangy Brussels Sprout Slaw, Tomatoes, and Remoulade, served on French Batard. 14

ENTRÉES

TARE GLAZED SALMON

Served over Rice Pilaf, steamed Broccoli and brushed with a Sweet Soy Sauce. 29

BLACK ANGUS BEEF TENDERLOIN

Gluten Free

Pan seared to perfection and brushed with an Herb Garlic Butter. Served with Cottage Fries and Brussels Sprouts with Bacon and Honey. 34

GRILLED BLACK ANGUS RIB EYE

Gluten Free

Broiled to your liking and topped with Char Butter. Served with Cottage Fries and Brussels Sprouts and Honey. 35

CHICKEN TERIYAKI

Airline Cut Breast, glazed and served over Vegetable Fried Rice. 22

LEMON PEPPER RUBBED AHI TUNA

Gluten Free

Pan seared to perfection, atop a Medley of sautéed Seasonal Julienne Vegetables. Garnished with Avocado Slices and drizzled with a Balsamic Glaze. 29

GRILLED CENTER CUT PORK CHOPS

Garnished with a Cheddar, Ranch Mashed Potatoes, Sautéed Spinach and topped with Brandied Apples. 24 | One Chop 14

LOBSTER RAVIOLI

Tossed with Leeks, Yellow Cherry Tomatoes, Peppadew Peppers, Crabmeat, in a flavorful Seafood Broth. 27

All Entrées are served with a House Salad and our House Ranch Vinaigrette.

SIDES

Fries
Fresh Fruit
Fresh Vegetable of the Day
Sweet Potato Waffle Fries
Onion Rings
BBQ Battered Sidewinder Fries
Cottage Cheese

THURSDAY: PRIME RIB SPECIAL

With Baked Potato, Vegetable of the Day, Horseradish Sauce and Au Jus.
Queen Cut 33 | King Cut 37

While Supplies Last.