

Specialty Cocktails

\$2 Souvenir Mason Jar with purchase of Cocktail

Smoky BBQ Bloody Mary 8
House Made Smoky BBQ Bloody Mary Mix,
Vodka, Bacon

Mint Julep 8
Bulleit Bourbon, Fresh Mint and Lemon,
Simple Syrup, Soda Water

Moonshine Margarita 8
Troy and Sons Blonde Heirloom Moonshine,
Cointreau, Lime Juice, Apple Juice

Mimosa 7
Freixenet Champagne and Orange Juice

Grand Raspberry Peach Collins 10
Grand Marnier Raspberry Peach, Lemon Juice,
Simple Syrup, Club Soda

Creekside Colada 8
Captain Morgan White Rum, Cream of Coconut,
and Pineapple juice

Mudslide 7
Vodka, Kahlúa, and Baileys on the rocks

Moscow Mule 7
Vodka, Crabbie's Ginger Beer, Lemon

Wine

\$4 Souvenir Wine Glass with purchase of Wine

	Glass		Bottle
Sparkling			
Freixenet Brut Blanc de Blancs, Spain <i>Light, clean and fresh with lively white fruit and a hint of green apple and pear</i>	5	Split	20
La Marca Prosecco, ITA <i>Vibrant bouquet of apple, white peach and honeysuckle</i>			10
Whites			
Charles Krug Sauvignon Blanc, St. Helena, Napa Valley <i>Delightful mineral notes with honeysuckle and passion fruit aromas along with fresh melon, lime, grapefruit flavors</i>	10		37
Danzante Pinot Grigio, ITA <i>Bouquet and full-bodied palate of tropical fruit such as papaya and pineapple, followed by delicate floral notes</i>	8		30
William Hill Chardonnay, Central Coast, CA <i>Aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical notes, vanilla and nuances of toasty oak round out the palate</i>	8		30
Kendall Jackson Chardonnay, Sonoma County, CA <i>Fermented in small oak barrels this wine richness in oak flavor intertwines with vibrant peach and mango flavors</i>	9		33
Silver Lake Roza Riesling, Rattlesnake Hills, WA <i>Sweet Honey, Candied pineapple flavors with a touch of spice</i>	7		24
Ruffino Moscato D'Asti, Italy <i>A refreshing and sweet wine delivering aromas of acacia, elderberry, citrus fruit with notes of peach, orange blossoms and sage</i>	8		30
Reds			
Bridlewood Pinot Noir, CA <i>Dark fruit flavors of raspberry and dark cherry meld with hints of caramel and toffee</i>	9		34
Dona Paula Los Cardos, Malbec, Argentina <i>Big aromas of berry fruit and roasted nuts. The palate is firm but zesty with bright berry, black tea and mineral flavors. A hint of toast comes up on the lingering finish.</i>	7		24
Predator Old Vine Zinfandel, Lodi Appellation <i>An intense, full-bodied wine with red fruit, blackberry and spice. Lingering tannins over a long, smoky finish</i>	8		30
Chateau Julien Merlot, Monterey County <i>Forward fruit aromas of ripe plum, cherry and soft raspberry balance mild tannins and a hint of cedar. A full bodied palate with complexity through the finish</i>	8		30
Charles Krug Cabernet, Yountville, Napa Valley <i>Aromas of black cherry, currant and a hint of tobacco. On the palate, cocoa and cassis blend with supple tannins that lead to a graceful, elegant finish</i>	11		45

Beer

Domestic 4

Bud
Bud Light
Miller Lite
Coors Light
Yuengling
Michelob Ultra

Import 5


Heineken
Corona

Local Craft 5

Highland Brewing Co. Seasonal Selection

All Day Breakfast




Steak & Eggs* <i>Hand Cut 10 oz. Ribeye and two Eggs any style with Hash Browns and Toast</i>	21
Roll Out of Bed Burrito <i>Applewood Smoked Bacon, Sausage, Scrambled Eggs, Tomato, Black Beans, Green Peppers, Onions and Cheddar Jack Cheese all Rolled up in a Garlic Herb Tortilla, Placed on a Bed of Fiesta Potato Hash, Smothered in Queso and drizzled with our Rojo Sauce. Served with a Side of Salsa, Sour Cream and Jalapeños.</i>	12
Two Eggs Any Style* <i>With Bacon or Sausage Patties, Hash Browns and Toast Substitute Turkey Bacon or Turkey Sausage</i>	10
Build Your Own Omelet* <i>Three Egg Omelet with choice of ingredients</i> Tomatoes Mushrooms Ham Onions Bacon Peppers Spinach Sausage Cheese	14

*  (without Toast)

Starters

Bacon Cheese Fries <i>Golden Brown French Fries topped with White Cheddar Cheese Sauce, Applewood Smoked Bacon and a side of Ranch Dressing</i> Add: any of these items for .75 each <i>Chili, Sautéed Onions and Peppers, Jalapeños, Sour Cream</i> Add: any of these items for 5.00 each <i>Grilled Chicken, Pulled BBQ Pork, Smoked Brisket</i>	7
Cheese Quesadilla <i>Cheddar Jack Cheese, Sour Cream, Fresh Salsa, Guacamole</i> Add Chicken 5.00 Add Shrimp 6.00	9
Fried Green Tomatoes <i>Fried to a golden crisp, topped with Creamy Kohlrabi Slaw and garnished with a Balsamic Drizzle</i>	9
Southern Pulled Brisket Tacos <i>Soft Tacos filled with our Southern Style Pulled Brisket tossed in our Signature South in your Mouth Sauce and topped with an Asian Slaw and Fruit Salsa</i>	10
Firecracker Shrimp <i>Golden Jumbo Shrimp tossed in Sriracha Chile Lime and served with Rising Sun Dipping Sauce</i>	12
Colossal Chicken Wings or Boneless Chicken Tenders ½ Dozen 9 Dozen 17 <i>Choice of Carolina Reaper, Hot, Mild or BBQ Sauce served with Celery and Blue Cheese or Ranch Dressing</i>	

Soups & Salads

Chef's Soup of the Day	Cup 4 Bowl 6
House Salad   <i>Mixed Greens, Cucumber, Carrot, Tomato and choice of Buttermilk Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette or Lite Italian</i>	9
Caesar Salad <i>Chopped Romaine Lettuce tossed with Caesar Dressing and Shaved Parmesan</i>	9
BLT Salad <i>Our Iceberg Lettuce Blend along with Applewood Smoked Bacon, Diced Tomatoes, Freshly Grated Carrots, Cucumbers, Red Onions, Cheddar Jack Cheese and your choice of Dressing</i>	11
Southwest Grilled Chicken Salad  <i>Mixed Greens, Chimichurri Marinated Grilled Chicken, Corn and Black Bean Salsa, Cheddar with a Creamy House-Made Rojo Ranch Dressing</i>	14

Salad Add-ons
Crispy Chicken Tenders Plain, Buffalo, BBQ, or Teriyaki 5
5 oz. Grilled Chicken Breast 5
Five Grilled or Fried Shrimp 7

 =Vegetarian  =Gluten-Free  Show TR card to cashier to receive discount on participating items.

20% Gratuity added to check total for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.





Pastas

Add Side House or Caesar Salad to any Entrée for 3.99

Loaded Mac & Cheese <i>Grilled Chicken Breast, Crumbled Bacon and Scallions tossed with Cavatappi Pasta in a creamy Cheese Sauce</i>	16
Chicken & Broccoli Alfredo <i>Grilled Chicken Breast and Fresh Broccoli Florets tossed with a Creamy Alfredo Sauce and Fettuccine Pasta</i>	16
Beef Stroganoff <i>Tender pieces of Prime Rib and Sautéed Mushrooms tossed in a traditional Stroganoff Sauce and served over Egg Noodles</i>	16
Shrimp Scampi <i>Fresh Jumbo Gulf Shrimp sautéed with Lemon, Garlic, White Wine and Butter tossed with Linguini Pasta</i>	17

Entrées

Add House or Caesar Salad to any Entrée for 3.99

Chopsteak Sizzler <i>100% Black Angus Beef surrounded by Charred Peppers, Onions and Tomatoes with Scratch Made Mushroom Gravy served with choice of one Side</i>	15
Southern Fried Chicken <i>Buttermilk Breaded and Southern Fried Four Piece Chicken Dinner and choice of two Sides</i>	15
Country Fried Steak <i>Golden Fried Steak with Pepper Gravy and choice of two Sides</i>	15
Chicken Pot Pie <i>Baked to order with Herb Roasted Chicken, Baby Carrots, Pearl Onions and Sweet Peas in a Rich Cream Sauce</i>	15
Fiesta Grilled Salmon  <i>Char Grilled Chile-rubbed Salmon drizzled with Spicy Citrus-Chile Sauce and topped with Fresh Pico De Gallo. Served with Citrus-Chile Rice and choice of one Side</i>	18
Seafood Combo <i>Your choice: Beer Battered Atlantic Cod, Jumbo Shrimp or Chicken Tenders served with choice of two Sides</i>	One 17 Two 19 Three 21
14 oz. Prime Rib* <i>Slow Roasted and Thick Cut with Au Jus, Creamy Horseradish Sauce served with choice of two Sides</i>	21
8 oz. Beef Filet*  <i>Tender, grilled to perfection and served with choice of two Sides</i>	25
Ribeye Steak*  <i>Hand Cut 12 oz. Ribeye Char Grilled to desired temperature, served with choice of two Sides</i>	28
Lobster Tail  <i>Cold Water Atlantic Lobster Tail served with choice of two Sides</i>	Single 31 Double 62

Steak Add-ons

Five Grilled or Fried Shrimp 7
Sautéed Mushrooms or Grilled Onions 3
Cold Water Lobster Tail 26

 = Vegetarian

 = Gluten-Free

Sandwiches


Served with a Dill Pickle and choice of one Side

Classic BLT <i>Applewood Smoked Bacon, Crisp Green Leaf Lettuce, Fresh Tomato and Mayonnaise served on Toasted Wheat Berry Bread</i>	11
Buttermilk Fried Chicken <i>6 oz. Southern Fried Chicken Breast, Creamy Kohlrabi Slaw, Applewood Smoked Bacon on Buttered Texas Toast topped off with Crispy Fried Green Tomatoes</i>	13
Tennessee Whiskey BBQ Chicken Sandwich <i>Grilled Chicken Breast basted with our Tennessee Whiskey-infused BBQ Sauce topped with Melted Cheddar, Crispy Onion Straws, Lettuce, Tomatoes and Mayo</i>	13
Home Style Open Face <i>Thin Sliced Prime Rib or Oven Roasted Turkey served on Texas Toast smothered in Gravy</i>	14
Chicken Salad <i>Dried Cranberry-Pecan Roasted Chicken served with Lettuce and Tomato on Toasted Croissant</i>	13
Triple Decker Club <i>Honey Ham, Roast Turkey, Bacon, Swiss and American Cheese with Lettuce, Tomato and Mayo on your choice of Toast</i>	14
Prime Rib Dip <i>Thin Sliced Prime Rib with Melted Horseradish-White Cheddar Cheese on a Hoagie Roll served with Au Jus</i>	16

Burgers

Make it a Double for 3.00 more

Served with a Dill Pickle and choice of Side

Patty Melt <i>½ lb. Angus Patty seared on our griddle to order, topped with Caramelized Red Onions, Swiss Cheese and Tangy Thousand Island Dressing. Served on Lightly Buttered, Grilled Rye Bread</i>	14
½ lb. Angus Burger <i>Choice of American, Cheddar, Swiss, Pepper Jack or Provolone Cheese with Lettuce, Tomato and Red Onion on a Toasted Home-style Bun</i>	13
Black & Blue Burger <i>Blackened ½ lb. Angus Burger topped with Blue Cheese, Bacon, Lettuce, Tomato and Red Onion on a Toasted Home-style Bun</i>	15
Mushroom & Swiss Burger <i>Sautéed Mushrooms and Melted Swiss Cheese with Lettuce, Tomato and Red Onion on a Toasted Home-style Bun</i>	15
Southwest Black Bean Vegetarian Burger  <i>Topped with Fresh Guacamole, Fire-Roasted Jalapeños, Sautéed Onions, Red and Green Bell Peppers on a Toasted Home-style Bun</i>	14

Burger Enhancements

Cheese: 1.00

American Cheddar
Pepper-Jack Swiss
Provolone Blue Cheese
Horseradish-White Cheddar

Meat: 2.00

Bacon
BBQ Pulled Pork
Chili
Fried Egg

Veggies: 1.00

Onion Rings
Fried Pickles
Grilled Onions
Sautéed Mushrooms

Sides


<i>Chef's Vegetable</i>	<i>Southern Coleslaw</i>	<i>Baked Potato</i>	<i>Loaded Baked Potato (+1.00)</i>
<i>Garlic Whipped Mashed Potatoes</i>	<i>French Fries</i>	<i>Kettle Chips</i>	<i>Sweet Potato Fries</i>
<i>Onion Rings</i>	<i>Fiesta Rice</i>		

Desserts

Banana Pudding Sundae <i>Layers of Crushed Vanilla Wafers, Warm Fudge, Banana Pudding, Vanilla Bean Ice Cream and Whipped Cream</i>	6	Cheesecake <i>Topped with Strawberry Compote sauce</i>	7
Six Layer Carrot Cake <i>A Decadent Carrot Cake with a Caramel Drizzle</i>	7	Chocolate Molten Cake <i>Our Moist Dark Chocolate Cake enrobed with Dark Chocolate, filled with a Dark Chocolate Truffle that melts out when heated</i>	7
Key Lime Pie <i>Tangy and sweet in a Graham Cracker Crust</i>	7		

 = Vegetarian

 = Gluten-Free

 Show TR card to cashier to receive discount on participating items.

20% Gratuity added to check total for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.