

## Starters

<b>Tortilla Soup</b>	5.00
<b>Red Onion Soup Au Gratin</b>	5.00
<b>Garlic Cheese Bread</b> Served with Gorgonzola dipping sauce.	7.50
<b>Chicken Quesadilla</b> With diced tomatoes, black olives, and green onions. Served with sour cream & guacamole.	10.00
<b>Coconut Shrimp</b> Served with orange horseradish dipping sauce.	8.50
<b>Buffalo Wings</b> Served with blue cheese dipping sauce.	8.00
<b>Macho Nachos</b> Tortilla chips with cheddar cheese, jalapeno peppers, salsa, sour cream, guacamole, taco beef, and beans.	9.50
<b>Potato Skins</b> Topped with cheddar cheese, bacon, sour cream, and salsa.	8.50

## Salads

Served with Rolls & Butter

<b>Traditional Caesar Salad</b> Served with parmesan, tomato, and garlic croutons. Add grilled chicken or bay shrimp for \$2.00.	9.00
<b>Harvest Salad</b> Fresh cut leaves of Romaine lettuce tossed with sun-dried cranberries, diced Granny Smith apples, blue cheese crumbles, green onion, bacon, and toasted pecans in a sweet and tangy apple cider vinaigrette.	10.50
<b>Flat Iron Steak Salad</b> Charbroiled sirloin steak fanned on a bed of greens with warm polenta triangles, toasted walnuts, and avocado slices. Finished with an elegant Cabernet dressing.	11.50
<b>Cobb Salad</b> With grilled chicken, bacon, tomatoes, boiled eggs, avocado, Swiss, Gorgonzola, and choice of dressing.	10.00
<b>Sesame Chicken Salad</b> Thinly sliced Napa cabbage, crisp broccoli florets, sliced water chestnuts, mushrooms, and red bell pepper tossed in a refreshingly light miso-soy dressing. Topped with fried wonton crisps and toasted cashews.	10.00
<b>Chicken Tostada Salad</b> Crisp flour tortilla shell with lettuce, tomatoes, charbroiled chicken breast, corn, black beans, black olives, cheddar, Monterey Jack, and chipotle pepper lime vinaigrette. Topped with guacamole and sour cream.	11.00
<b>Cajun Rubbed Salmon Salad</b> Fresh salmon fingers blackened on a bed of spring greens with green onion dressing.	12.50

## Cold Sandwiches

Served with Potato Salad or Classic Cole Slaw

<b>Soup &amp; Half Sandwich</b> Your choice: 1/2 of a ham, turkey, chicken salad, or tuna salad sandwich. Served with a cup of soup.	9.00
<b>Chicken Salad Sandwich</b> With sun-dried cranberries, toasted pecans, and a hint of tarragon.	9.00
<b>Tuna Salad Sandwich</b> White albacore tuna mixed with finely minced onions, celery, mayonnaise, and sweet pickle relish.	9.00
<b>Triple Decker Club</b> Ham, turkey, salami, Swiss, lettuce, tomato, and bacon on toasted honey wheat bread.	11.00
<b>The Vegetarian</b> Tomatoes, cucumbers, olives, Spanish onions, and sprouts with herbed cream cheese on seven-grain bread.	10.00

## Burgers

<b>Steakhouse Burger</b> Choose up to 3: Bacon, avocado, grilled onions, mushrooms, Swiss, cheddar, Jack, and American cheese.	10.00
<b>Grilled Vegetable Burger</b> Grilled veggie burger topped with Monterey Jack cheese.	10.00
<b>Patty Melt</b> Grilled hamburger on rye bread with grilled onions & Cheddar cheese.	10.00

*\$2.00 Charge for Split Plates - Additional Charge for Substitutions*  
Consumer Advisory

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

# Hot Sandwiches

Served with Fries or Potato Chips

<b>Grilled Portobello Mushroom Sandwich</b>	11.00
Marinated and grilled Portobello mushroom with mozzarella cheese, fresh sliced tomatoes with balsamic vinegar, and sun-dried tomato pesto on grilled foccacia bread.	
<b>Pastrami Sandwich</b>	10.00
Grilled thinly sliced pastrami served on rye bread with whole grain mustard and grilled onion.	
<b>Traditional Rueben Sandwich</b>	10.00
Thinly sliced lean corned beef with sauerkraut, Swiss cheese, and Thousand Island on grilled rye bread.	
<b>Tri Tip French Dip</b>	11.00
Thinly sliced roasted tri tip dipped in au jus. Served on a hoagie roll.	
<b>Monte Cristo Sandwich</b>	11.00
Texas toast with thinly sliced deli turkey, ham, American and Swiss cheeses dipped in egg batter and grilled.	
<b>Grilled Chicken Sandwich Caprese</b>	13.00
Marinated chicken breast on a toasted ciabatta bun with tomato, buffalo mozzarella, and pesto mayonnaise.	
<b>Honey Mustard Chicken Sandwich</b>	12.00
Topped with two bacon slices, Swiss cheese, and glazed with honey mustard. Served on a sesame seed bun.	

# Pasta Specialties

Served with Garlic Bread

<b>Chicken Fettuccine</b>	14.00
Sautéed chicken breast with garlic and mushrooms in a traditional Alfredo sauce with fresh minced basil and oregano.	
<b>Cajun Chicken &amp; Shrimp Fettuccine</b>	14.00
Blackened chicken breast tossed with bay shrimp meat and vine ripe tomatoes in a Louisiana cream sauce.	

# Home-Style Selections

14.00

**Monday – Chef’s Choice**

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**Wednesday - Old Fashioned Turkey Dinner**

Oven roasted turkey breast served with cornbread dressing, mashed potatoes, gravy, and fresh garden vegetables.

**Thursday - Country Style Pot Roast**

Fork tender slices of beef in a rich brown sauce with mashed potatoes and fresh garden vegetables.

**Friday – Chef’s Catch of the Day**

**Saturday – Pan Roasted Chicken**

With natural juices. Served with roasted red potatoes.

**Sunday - Chicken Fried Steak**

Tender beef cube steak lightly breaded, grilled to perfection, and topped with rich and creamy country gravy. Served with mashed potatoes and fresh garden vegetables.

# Dinner Selections

Dinner selections are served after 5:00PM

Entrees include soup or salad and choice of mashed potatoes, red potatoes, baked potato, or rice.

<b>Top Sirloin Steak</b>	20.00
Topped with herbed butter.	
<b>Ribeye Steak</b>	23.00
Blackened or char-grilled to your liking. Topped with sautéed mushrooms and red onions.	
<b>New York Steak</b>	26.00
Coated with cracked black pepper and Dijon mustard. Broiled to perfection and topped with bordelaise.	
<b>Pecan Crusted Cod</b>	14.50
Cod filet rolled in toasted pecans and grilled. Served with raspberry cream sauce.	
<b>Scampi</b>	24.00
Jumbo prawns sautéed with garlic, shallots, tomato, and mushrooms. Finished with Dijon mustard chardonnay sauce.	

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## Desserts

<b>Apple, Blueberry, or Cherry Pie</b>	4.50
With Ice Cream add \$1.00.	
<b>New York Style Cheesecake</b>	5.00
With seasonal berries add \$1.00.	
<b>Doubletree Cookie Crumb Bread Pudding with Grand Marnier Custard Sauce</b>	6.00
A traditional favorite with a touch of Doubletree.	
<b>Doubletree Cookie Ice Cream Sandwich</b>	5.00
With vanilla ice cream. Topped with chocolate and caramel sauce and whipped cream.	
<b>Fudge Dark Chocolate Cake</b>	4.50
Two layers of dark chocolate cake with ganache.	
<b>Crème Brulee</b>	4.50
<b>Single Scoop of Dreyer's® Ice Cream</b>	3.00
<b>Sundaes</b>	5.00
<u>Ice Creams:</u> Vanilla, Chocolate, Strawberry, Mint Chip, Coffee, Sherbet	
<u>Sauces:</u> Chocolate, Strawberry, Butterscotch, Hot Fudge	
<u>Extras:</u> Nuts, Coconut, Chocolate Chips, Granola, Cherries, Whipped Cream	

## Beverages

<b>Low-Fat or Non-Fat Milk</b>	2.50
<b>Assorted Hot or Iced Tea, Raspberry Herbal Iced Tea</b>	2.50
<b>Hot Chocolate</b>	2.50
<b>Fresh Squeezed Orange, Grapefruit Juice, or Assorted Fruit Juices</b>	3.00
<b>Coca-Cola®, Diet Coke®, Sprite® &amp; Other Soft Drinks</b>	Bottomless 2.00
<b>Perrier® Sparkling Water or San Pellegrino Sparkling Mineral Water</b>	3.00
<b>Fountain Style Floats</b>	4.00
Root beer or cola and vanilla ice cream. Very refreshing!	
<b>Milkshakes</b>	4.00
The Old-Fashioned Way - Hand-scooped Vanilla, Chocolate, or Strawberry	

## Coffee

### Superior "Signature Cup" Premium Roast Coffee

2.50

### Specialty Coffee Drinks by Starbucks®

Tall 4.50

Grande 5.00

Venti 5.50

<b>Espresso</b>	<b>Creamic</b>	<b>Cappuccino</b>	<b>Iced Cappuccino</b>
<b>Caramel Macchiato</b>	<b>Caffe Mocha</b>	<b>Chai Tea</b>	<b>Caffe Latte</b>

Flavorings: Vanilla, Chocolate, Macadamia Nut, Hazelnut, or Irish Cream Add \$0.25  
Enjoy a double of your favorite specialty coffee! Only \$0.50 additional

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