BUILD YOUR OWN BURGER
(All our Beef Burgers are locally sourced from rancher owned farms, USDA certified Hereford Beef and all natural ingredients)

Step 1: Choose a Burger  $10
* Beef  Chicken  Turkey  Chipotle Black Bean
  Rare  Medium Rare  Medium  Medium Well  Well

Step 2: Choose a Cheese
  Blue Cheese  Smoked Gouda  Cheddar  Swiss  American  Pimento
  Pepper Jack  Ghost Pepper

Step 3: Choose Up to Four Toppings
  Baby Spinach  Red Onions  Black Olives  Cole Slaw  Jalapenos
  Pineapple Salsa  Mushrooms  Fiesta Salsa  Tomatoes  Cucumbers  Lettuce
  Pickle Chips  Roasted Red Peppers  Sun Dried Tomatoes  Fried Onion Rings
  Premium Toppings (add $.95):  Applewood Smoked Bacon  Fried Egg  Guacamole

Step 4: Choose a Sauce
  Spicy Chipotle Mayo  Thousand Island  Mayo  Sweet BBQ  Garlic Aioli  Garlic Pepper Ranch
  A1 Sauce  Jalapeno Ketchup  Whole Grain Mustard

Step 5: Choose a Bun
  Brioche Bun  Wheat Bun  Potato Kaiser  Onion Bun  Spinach or Jalapeno Wrap
  Go “low carb”, no bun

Sides
Classic French Fries with ketchup  $2.50  Fried Onion Rings, with smoked Jalapeno ketchup  $2.50
Sweet Potato Fries with maple mayo  $2.50  Parmesan French Fries with garlic Aioli  $2.50

*These items are offered cooked to order.
Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.
Salads

Thai Chicken Salad  $13  
mixed field greens with grilled pineapples, mandarin oranges, grilled chicken, green onions and tomatoes, served with a sweet spicy peanut dressing

*Steak Salad  $13  
mixed field greens, crumbled blue cheese, tomatoes, onion rings and cucumbers topped with a grilled sirloin steak and served with Ranch dressing

Classic Chicken Caesar  $13  
chopped romaine, with Caesar dressing, garlic crostini and shaved Parmesan cheese

Seared Salmon Salad  $15  
Arcadian baby spring mixed greens with cucumbers, tomatoes, black olives, red onions, roasted red peppers and raspberry vinaigrette

Entrées

Seared Pork Tenderloin  $15  
served with a cranberry and apple demi glaze and Gouda buttermilk mashed potatoes, broccoli or green beans

Southern Smothered Chicken  $15  
sautéed onions, mushrooms, bacon, a blend of cheddar and Jack cheese, Gouda buttermilk mashed potatoes, green beans or broccoli, smothered in diced tomatoes and chopped green onions

Blackened Salmon  $15  
with a fresh grilled tropical Pineapple salsa, rice Pilaf and steamed broccoli or green beans

Trottole Pasta  $13  
marinated chicken, fresh spinach, sun dried tomatoes, roasted garlic & parmesan in a spicy white wine cream sauce and topped with diced green onions

Fish and Chips  $13  
beer battered white fish fillets with herb garlic remoulade and chips, garnished with a roasted lemon wedge

Milkshakes

Vanilla Bean  $6  
Chocolate  $6

Desserts

Warm Apple Crisp, served with vanilla ice cream and drizzled with caramel sauce  $6

Zesty Lemon Cream Shortcake, with warm blueberry compote  $6

Warm Hot Fudge Brownie, served with vanilla ice cream  $6

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