

Our Seasonal
CHEF'S FAVORITES

PORK TENDERLOIN SANDWICH 14.00

This house-made pork cutlet sandwich is a Midwest classic! Served breaded and fried or marinated and grilled with a side of French fries.

BOURBON BRINED PORK CHOPS 18.00

Two 6oz richly marbled pork loin chops grilled and topped with garlic bourbon butter, served with corn pudding and fresh sauteed green beans.

PAN SEARED CATFISH 16.00

Boneless, skinless catfish filet seared and cornmeal crusted in a cast iron skillet, served with corn pudding and fresh sauteed green beans.

LOADED POTATO SKINS 12.00

Four Idaho potato skins deep fried and loaded with cheddar cheese, bacon, sour cream, and fresh green onions.

FIRECRACKER SHRIMP 16.00

Soy Panko breaded shrimp deep fried with a sweet chili aioli dipping sauce, and served with a side of Asian cole slaw

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



TRY OUR FAMOUS
SWEETS

GERMAN CHOCOLATE CAKE 7.00

Three layers of chocolate cake filled with icing of caramel, chopped pecans, and shredded coconut flakes, and iced with chocolate icing.

NEW YORK CHEESECAKE 7.00

Rich, velvety New York style cheesecake with a graham cracker crust.

FLOURLESS CHOCOLATE TORTE GF 9.00

Soft flourless chocolate torte blended from 4 types of chocolate and fresh ganache topping.

CARROT CAKE 9.00

Three layers of carrot cake with carrots and pineapple, accented with Cinnamon, covered with cream cheese icing, and pecans on the sides.

