



Today's special menu

Digital Gift Cards Available

WEDNESDAY APRIL 3, 2024

BREAKFAST SPECIALS

Steak & Egg Wrap \$8.5

Two Scrambled Eggs with Chopped Steak, Pepper Jack Cheese and Home Fries in a Wrap

Breakfast Quesadilla \$10

Two scrambled Eggs with Ham and Diced Tomato with Melted Cheese served in a Crispy Flour Tortilla with Side of Salsa

Mexican Omelet \$11

Three Egg Omelet with Jalapeños, Tomato, Avocado & Mozzarella Cheese. served with Home Fries & Toast

Smoothies:

- Mango Tropic
- Pineapple Paradise
- Four Berry
- Strawberry

Fresh Squeezed Orange Juice

Yogurt Parfait

Oatmeal

Frozen Drinks:

- Caramel Latte
- Ja'Mocha Freeze
- Orange Creamsicle
- Matcha Mint

LUNCH SPECIALS

Southwestern Chicken Salad \$12

Grilled Chicken over Romaine with Bacon, Avocado, Tomato, Jack & Cheddar Cheese, Black Olives, & Cajun Ranch Dressing

Italian Sausage & Peppers Platter \$12

Sweet Italian Sausage with Peppers & Onions over Penne Pasta Covered with Home Made Marinara Sauce & Topped with Parmesan Cheese

Soup & Sandwich \$12

Tuna Salad & Swiss Cheese with Arugula & Roasted Peppers on Multi Grain Bread with Your Choice of Small Soup

Chicken Frontera \$10

Grilled Chicken with Fresh Mozzarella, Sliced Tomato & Chipotle Mayo Grilled Pressed on Peasant Bread

Pub Club Sub \$11

Smoked Turkey, Black Forest Ham, Bacon & Cheddar Cheese with Lettuce, Tomato, Mayo & Honey Mustard on a Sub Roll

Spicy Reuben Panini \$10

Hot Corned Beef, Swiss Cheese & Sauerkraut with Spicy Chipotle Mayo on Rye Bread Grilled Pressed

FEATURED THIS WEEK

Blackened Chicken Bowl \$12

Blackened Chicken with Grilled Peppers & Onions, Yellow Rice & Black Beans Topped with Avocado & Salsa, Served in a Crispy Tortilla Bowl

Meatball Parm Combo \$12

Beef Meat Balls with Melted Mozzarella Cheese & Marinara Sauce on a Sub Roll served with French Fries

Today's Soups

- *Chicken Rice
- *Lentil
- *French Onion

Now Serving

- Beef Chili \$6.00
- Add Cheese \$0.50
- Add Sour Cream \$0.35

Side of The Week

Cucumber Salad: Cucumbers & Red Onions with Dill Sauce

Chicken Bistro Platter \$12

Grilled Chicken & Roasted Peppers Sautéed in Balsamic Vinegar, Topped with Melted Mozzarella served over Rice

Smoke House Panini \$12

Smoked Turkey, Bacon, Smoked Gouda, Caramelized Onion and BBQ Sauce Grill Pressed on Peasant Bread served with Potato Salad