



"A CULINARY ROAD TRIP"

THE REGIONAL AMERICAN CUISINE IN DIFFERENT PARTS OF THE COUNTRY WAS DEVELOPED INDEPENDENTLY BY THE NATIONALITY OF THE COLONISTS THAT SETTLED IN THE AREA AND BY THE TYPES OF LOCAL INGREDIENTS AVAILABLE. WHEN YOU TRAVEL ACROSS AMERICA, YOU WILL FIND THESE WONDERFUL CULINARY FOODS THAT WE HAVE RECREATED ON OUR MENU.

APPETIZERS

"FLORIDA" FRIED CALAMARI

BUTTERMILK MARINATED AND LIGHTLY BREADED
SERVED WITH FRESH AIOLI AND MARINARA SAUCES
7.95

"ASPEN" GRILLED PIZZA

ROASTED GARLIC, SPINACH, CARAMELIZED ONIONS, ARTICHOKEs,
TOMATO, GOAT CHEESE ON HOMEMADE GRILLED FLAT BREAD
8.95

ALL "AMERICAN" COMBO

FRIED CALAMARI, PINEAPPLE JALAPENO STUFFED SHRIMP AND
PINEAPPLE CHICKEN LOLLIPOPS
15.95

"KEY WEST" PINEAPPLE JALAPENO STUFFED SHRIMP

SHRIMP WRAPPED IN BACON AND TOSSED IN A
SWEET CHILI LIME SAUCE.
8.95

TRIO OF SLIDERS

BUFFALO CHICKEN, PORK TENDERLOIN, AND BEEF TENDERLOIN
SLIDERS SERVED WITH COMPLIMENTING SAUCES.
8.95

"HAWAIIAN" PINEAPPLE CHICKEN LOLLIPOPS

MARINATED CHICKEN WRAPPED AROUND PINEAPPLE AND
SERVED WITH A GINGER HONEY SOY REDUCTION
7.95

SOUPS AND SALAD

OUR IN-HOUSE MADE SALAD DRESSINGS INCLUDE: BUTTERMILK BLEU CHEESE, PEPPERCORN RANCH,
BALSAMIC VINAIGRETTE, FAT FREE RASPBERRY VINAIGRETTE, AND CAESAR

"GEORGIA" VIDALIA ONION SOUP

TOPPED WITH OUR THREE CHEESE BLEND OF PROVOLONE,
SWISS AND PARMESAN CHEESE
CROCK 5.95

"LOUISIANA" GUMBO

HOUSE -MADE WITH CHICKEN, ANDOUILLE SAUSAGE, SHRIMP AND CRAB
CUP 5.95 BOWL 7.95

CHEF'S REGIONAL SOUP OF THE DAY

CUP 3.95 BOWL 4.95

THE WEDGE

ICEBERG LETTUCE SERVED WITH CRISP BACON, SLICED EGG,
DICED TOMATO, RED ONION AND A
CREAMY BUTTERMILK BLEU CHEESE DRESSING
5.95

CAESAR SALAD

CLASSIC CAESAR SALAD MADE WITH ROMAINE HEARTS, CAESAR DRESSING,
PARMESAN CHEESE AND HOMEMADE GARLIC CROUTONS
5.95
ADD SALMON 4, SHRIMP 5, CHICKEN 3

"WASHINGTON" GRANNY SMITH BLEU CHEESE SALAD

FRESH CUT ROMAINE LETTUCE TOPPED WITH SLICED GRANNY SMITH APPLES,
CANDIED PECANS AND STILTON BLEU CHEESE LIGHTLY DRIZZLED
WITH OUR HOUSE MADE BALSAMIC VINAIGRETTE
6.95

ENTRÉES

ALL ENTRÉES ACCOMPANIED WITH A HOUSE SALAD
UPGRADE TO A CAESAR, WEDGE OR GRANNY SMITH BLEU CHEESE SALAD FOR 2.95

"TEXAS" T-BONE

TOPPED WITH A HONEY, CHIPOTLE, AND LIME COMPOUND BUTTER.
ACCOMPANIED WITH BLEU CHEESE MASHED POTATOES.
25.95

"KENTUCKY" BOURBON MAPLE GLAZED PORK CHOP

SERVED WITH GARLIC SMASHED POTATOES
18.95

"CHICAGO" GRILLED FILET MIGNON

TOPPED WITH A MAÎTRE COMPOUND BUTTER & SPICED SHOESTRING ONIONS
SERVED WITH GARLIC SMASHED POTATOES
24.95

MARINATED AIRLINE CHICKEN BREAST

MARINATED AND GRILLED, SERVED OVER GARLIC MASHED POTATOES
TOPPED WITH A SPICY TOMATO RAGU
15.95

"LITTLE ITALY'S" CHICKEN PICCATA

LIGHTLY FLOURED 8OZ. CHICKEN BREAST SAUTÉED GOLDEN BROWN
ACCOMPANIED WITH A LEMON CAPER BUTTER SAUCE
AND FRESH SAUTÉED GARLIC SPINACH
14.95

"ALASKAN" KING SALMON

GRILLED AND TERIYAKI ORANGE GLAZED SALMON
SERVED ON A BED OF ASIAN SLAW
16.95

"NEW ENGLAND" CRAB CAKE

TOPPED WITH ROASTED CORN & SCALLION RELISH, REMOULADE SAUCE
SERVED WITH FRESH VEGETABLE OF THE DAY
19.95

"OHIO" LAKE ERIE WALLEYE

SAUTÉED WALLEYE WITH BUTTER, LEMON AND CAPERS
SERVED WITH FRESH VEGETABLE OF THE DAY.
17.95

CATCH OF THE DAY

FRESH CAUGHT FISH
MARKET PRICE

"TEXAS" MOBLEY BURGER

½ POUND GRILLED BURGER SERVED WITH LETTUCE, TOMATO,
ONION AND FRENCH FRIES
8.95
ADD PROVALONE, SWISS, AMERICAN OR PEPPER JACK FOR \$0.50

PASTA

FOUR CHEESE RAVIOLI

TOPPED WITH MARINARA AND HOUSE BRAISED BEEF SHOULDER. DRIZZLED WITH A SWEET BALSAMIC REDUCTION
14.95

PROSCIUTTO STUFFED BEGGARS PURSE

TOSSED IN A ROASTED GARLIC CARAMELIZED RED ONION SMOKED GOUDA CREAM SAUCE. TOPPED WITH CRISPED PANCETTA LARDOONS
16.95

SEAFOOD LINGUINI

SHRIMP, CRAB AND LOBSTER TOSSED IN A SUNDRIED TOMATO BASIL WHITE WINE CREAM SAUCE.
18.95

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.