

PASTAS

SERVED WITH GARLIC BREAD, AND AN ENTREE ONE TRIP SALAD BAR, OR CUP OF SOUP.

CREAMY TUSCAN CHEESE RAVIOLI ~ \$21.95

Cheese ravioli tossed in pesto cream sauce with roasted tomatoes, spinach, and parmesan.

SMOKED SALMON ALFREDO ~ \$29.95

Tender smoked salmon and creamy alfredo sauce over fettuccine pasta.

CAJUN SHRIMP & SAUSAGE ~ \$26.95

Blackened shrimp and spicy andouille sausage tossed with spaghetti noodles.

BROCCOLI & GRILLED CHICKEN WITH ALFREDO ~ \$21.95

Fresh broccoli and tender grilled chicken tossed in savory alfredo served over penne pasta.

SPAGHETTI & MEATBALLS ~ \$24.95

Homemade Italian meatballs simmered in marinara and served over spaghetti topped with parmesan.

BEEF STROGANOFF ~ \$22.95

Tender beef and sautéed mushrooms simmered in a rich, savory sour cream gravy, finished with onions and herbs. Served over egg noodles for a timeless comfort classic.

GRILLED CHICKEN FETTUCCHINE ALFREDO ~ \$20.95

Seasoned grilled chicken atop fettuccine pasta, tossed in a creamy alfredo sauce with parmesan and a touch of garlic.

CHICKEN PARMESAN ~ \$22.95

Crispy golden chicken with marinara and melted mozzarella, served over penne pasta.

SPAGHETTI & MEAT SAUCE ~ \$20.95

Spaghetti noodles tossed with rustic tomato sauce, italian sausage, ground beef, and finished with parmesan and fresh herbs.

SMOKY BACON MAC ~ \$23.95

Ditalini pasta, smoked gouda sauce, pancetta, green peas, with a toasted breadcrumb crust, and topped with green onions.

LASAGNA BOLOGNESE ~ \$24.95

Traditional layered lasagna with a slow-simmered meat bolognese, creamy ricotta, tender pasta, melted mozzarella and parmesan. Baked to order and finished with marinara and cheese.

ENTREES

ENTREES HAVE A LONGER COOK TIME TO PREPARE, GREAT OPPORTUNITY TO TRY SOME APPETIZERS WHILE YOU WAIT.  
SERVED DAILY VEGETABLES, AN ENTREE ONE TRIP OR CUP OF SOUP, AND A CHOICE OF POTATOES.

GRILLED SALMON WITH BOURBON MAPLE GLAZE ~ \$34.95

Grilled salmon finished with a sweet and savory glaze.

8 OZ COULOTTE STEAK ~ \$32.95

An 8-ounce cut of top sirloin cap, known as the coulotte. Rich beef flavor, excellent tenderness, and cooked to order. A balanced steak for a refined appetite.

12 OZ COULOTTE STEAK ~ \$39.95

A bold 12-ounce cut of coulotte steak, prized for its deep flavor and beautiful marbling. Grilled on cast-iron seared for a hearty, steakhouse-worthy experience.

10 OZ BAVETTE STEAK ~ \$28.95

A 10 oz bavette steak grilled over high heat, sliced for tenderness, and finished with melted garlic herb butter.

HERB ROASTED AIRLINE CHICKEN BREAST ~ \$21.95

Crispy skin on airline chicken breast with an garlic herb butter sauce.

CHICKEN FRIED STEAK ~ \$22.95

Classic comfort, golden fried steak fritter smothered in rich white or brown gravy.

CHICKEN COMFORT BOWL ~ \$16.95

Tender fried chicken, corn, peas, and green onions in a rich, savory white gravy. Served over mashed potatoes.

STEAKHOUSE TIPS & GRAVY ~ \$28.95

Smoked beef tips, mushrooms, onion, brown gravy, garlic mash, and texas toast.

BBQ PORK RIBS ~ \$26.95

Tender smoked pork ribs, brushed with a sticky sweet chili bbq glaze. Finished over heat for a caramelized edge and topped with green onions.

BEVERAGES

BOTTOMLESS COFFEE..... \$3.50

HOT TEA..... \$3.00

HOT CHOCOLATE..... \$3.00

SPICED CHAI TEA..... \$3.00

FRENCH VANILLA LATTE.....

\$3.00

MILK..... \$3.50

NO FREE REFILLS ON HOT CHOCOLATE, CHAI TEA,  
FRENCH VANILLA, MILK, OR JUICE

JUICE (ORANGE, APPLE,

CRANBERRY, TOMATO).....

LARGE..... \$4.50

ICED TEA, OR SODA -

SMALL..... \$2.50

LARGE..... \$3.00

SALAD BAR

TWO TRIP SOUP & SALAD BAR ~ \$18.95

ONE TRIP SOUP & SALAD BAR ~ \$14.95

KID’S ONE TRIP SOUP & SALAD BAR ( 12 AND  
UNDER) ~ \$7.95

DINNER SALAD ~ \$5.95 ~ CUP OF SOUP ~ \$4.95 ~  
BOWL OF SOUP ~ \$6.95



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that menu items are prepared in a kitchen that handles common allergens, including but not limited to wheat, eggs, milk, soy, peanuts, tree nuts, fish, and shellfish.