



## STARTERS

- Calamari** with marinara sauce 13
- Buffalo Shrimp** creamy bleu cheese dressing with carrots & celery 11
- Crab Cakes** Jumbo and lump crab, arugula salad, lemon butter 13
- Stuffed Mushrooms** Italian sausage, King Crab and cream cheese 8
- Cazuelitas** melted cheesy goodness with flour tortillas  
Chorizo and papas 10, Roasted corn and poblano peppers 8
- Potato Skins** veggie 7, bacon & cheese 8, loaded with applewood smoked pork 11
- Tuna Poke** diced yellow fin tuna mixed with sweet chili, ginger and sriracha with avocado and lovash crackers 14
- French Onion Soup** 7

## SOUPS AND SALADS

**Spicy Chicken Tomatillo** or **Today's Soup** Cup 4 Bowl 6

**Chopped** chicken, bacon, tomatoes, scallions, bleu cheese and honey mustard vinaigrette 13

**Lemon Arugula** a bed of fresh arugula with avocado, sliced almonds and heirloom tomatoes tossed in a lemon vinaigrette 9

**Caesar** crisp romaine, tossed in chef's caesar dressing and parmesan cheese with baked croutons 9

**Large House Mix** spinach, romaine, kale, broccoli, cabbage and carrots, choice of house vinaigrette, ranch, creamy garlic, thousand island or honey dijon dressing 9

**Mediterranean** cucumber pepperoncini, kalamata olive, red onion, feta cheese and herb vinaigrette over crisp romaine 9

*these proteins may be added to any of the salads above*

*grilled chicken 4 | 4 grilled shrimp 5  
sliced sirloin 6 | grilled salmon 6*

**Dinner salad** a smaller version of our house mix 4

*Bleu Cheese Crumbles - add \$1*

## SANDWICHES choice of fries

**Blackened Chicken** on a brioche bun with grilled pineapple, swiss cheese and pickled red onion 12

**"Route 21" Steak Sandwich** prime top sirloin sliced thin and stacked on a french roll with swiss cheese grilled onions and chipotle crema 14

**Pulled Pork** 14 hour applewood smoked pork shoulder tossed in GSI bbq sauce, served on a brioche bun with fried onions and sliced pickles 13

**Grilled Portabella** grilled mushroom with fresh spinach and roasted peppers on a toasted roll with chipotle crema and fresh tomato 11

## PRIME BURGERS choice of fries, pretzel or brioche bun

**Classic** - half pound prime chuck patty, add a cheese, on a brioche or pretzel bun, with lettuce, tomato and kosher dill pickle 13

**The Pullman** - our prime chuck patty with caramelized onions, applewood smoked bacon, gruyère cheese, arugula and a bistro mustard sauce 15

**Black & Bleu** - our prime chuck patty blackened with cajun spice, grilled onions and bleu cheese 14

**Loaded** - our prime chuck patty with choice of cheese, fried onions, topped with applewood smoked pork 15

## HOUSE FAVORITES served with your choice of soup or dinner salad

**Grilled or Blackened Salmon** with sautéed spinach and orzo pasta 23

**Lemon Pepper Fettuccini** shitaki mushrooms, asparagus, heirloom tomatoes and parmesan cheese 15  
add chicken 18 add shrimp 20

**Herb Rubbed Roasted Chicken** pan au jus, garlic mashed potatoes and vegetables 18

**Chicken Velasco** jalapeño, garlic, white wine, Italian herbs with garlic mashed potatoes and sautéed spinach 19

**Pork Chop Vesuvio** roasted potatoes and green peas 22

**Prime London Broil** graded prime top sirloin. Sliced and served with a peppercorn and port wine reduction and your choice of a side 24

**Prime New York Sirloin** 12oz - great marbling, great flavor, served with a choice of side 42

**Filet Mignon** tender, buttery and lean and choice of side  
Petite 5oz 30 9oz 42

## RIBS Full Rack 28 Half Rack 18

The Original Fall Off The Bone, Baby Back Rib Dinner with your choice of a side dish and your choice of soup or dinner salad.

### PORKAPALOOZA

a mixed trio sampling of our  
**Applewood Smoked Pork,**  
**Javier's Jambalaya** with andouille sausage  
and a quarter rack of our **Baby Back Ribs**  
with choice of side 30

## SIDES 4

Au Gratin Potatoes | Garlic Mashed Potatoes | French Fries  
Sweet Potato Fries | Baked Potato | Twice Baked Potato  
Grilled Vegetables | Sautéed Spinach | Asparagus

## RIB COMBOS

Half Rack paired with one of our other house favorites.  
Served with your choice of soup or dinner salad and choice of side.

\* **Fried Shrimp** 27

\* **Half BBQ Chicken** 29

\* **Lobster Tail**  
**6oz Cold Water** mkt

\* **Jambalaya** 25

**Petite Filet** 44

\* **Split Alaskan King**  
**Crab Legs 11 oz** mkt

\* These items are also available as stand alone entrées - Ask your server.

## FILET COMBOS

Served with your choice of soup or dinner salad and choice of side.

**Crab Legs** mkt

**Fried Shrimp** 39

**Lobster Tail 6oz Cold Water** mkt

# WHISKEY

## BOURBON

Basil Hayden's  
Booker's  
Bulleit  
Four Roses  
Knob Creek  
Maker's Mark  
Seagram's 7  
Woodford Reserve

## RYE

High West  
Knob Creek  
Rittenhouse

## TENNESSEE

Jack Daniel's  
Gentleman Jack  
Jack Single Barrel

## CANADIAN

Canadian Club  
Crown Royal  
V.O.

## IRISH

Bushmills Black Bush  
Jameson  
Tullamore Dew

## SCOTCH

Glenlivet 12 year old  
Glenlivet 15 year old  
Highland Park 12 year old  
Highland Park Dark Origin  
McCallan 12 year old  
McCallan 18 year old  
Oban 14 year old  
Talisker 10 year old

# TEQUILA

Arette 'Gran Clase'  
Extra Anejo  
Arette Blanco  
Casa Noble Anejo  
Casa Noble Crystal  
Casa Noble Reposado  
Don Julio Reposado  
El Tesoro Platinum  
Fortaleza Blanco  
Siete Leguas

## MEZCAL

Del Maguey  
Fidencio

# CLASSIC COCKTAILS

## Martini - straight up

Beefeater Gin... Dry Vermouth.  
Stirred not shaken. Olive or twist?

## House Old Fashioned

Maker's Mark... muddled fruit, bitters,  
sugar

## Manhattan - straight up

Rittenhouse Rye... Sweet Vermouth,  
bitters

## Bloody Mary

Tito's Vodka... spicy house mix, cajun  
skewer, beer chaser

## Sazerac

Rittenhouse Rye... Absinthe,  
Peychaud's bitters. Shaken

## Daiquiri

Bacardi Rum... muddled cucumber, lime  
juice, simple syrup, shaken, served up

# HOUSE COCKTAILS

## 45th Smash

Maker's Mark... passion fruit syrup,  
grapefruit juice, sour mix and Mezcal

## Havana Fresa

Bacardi Rum... strawberry puree,  
muddled mint leaves, simple syrup and  
lime juice topped with Cava, served  
with a fresh strawberry garnish

## Desert Sunset

Arette Blanco... House infused  
jalapeño tequila...triple sec, lime juice  
and raspberry puree, garnished with  
fresh jalapeño slices

## My Paloma

Fidencio Mezcal... fresh grapefruit  
juice, chili liquor, and lime juice topped  
with soda water

## Don Vito

Basil Hayden... Campari, sweet  
vermouth, orange bitters, cherry  
heering liquor, orange peel garnish

# BEER

## DOMESTIC BOTTLES

Coors Light  
Miller Lite  
Miller Genuine Draft

## IMPORTED BOTTLES

Amstel Light  
Guinness (14.9 oz. can)  
Heineken  
Heineken Light  
Hacker-Pschorr  
Pilsner Urquell  
Primus Euro Pale Lager  
Spaten Lager

## CRAFT BOTTLES

Two Brothers – Prairie Path  
Metropolitan – Krankshaft Kolsch  
Ballast Point – Sculpin IPA  
Rogue Dead Guy Ale  
Lagunitas Little Sumpin' Sumpin' Ale  
Stone IPA  
Allagash Black  
Lake Effect – Falcon Dive IPA (can)

## CIDERS

Angry Orchard  
CiderBoys  
(seasonal flavors)

## HOUSE MADE SANGRIA

Red or White

# OTHER BEVERAGES

Fountain drinks by Coca-Cola

## BOTTLES

Badoit Sparkling Water  
Sprecher Orange Dream Soda  
Sprecher Root Beer

Early Bird Dining 3:00 pm to 5:30 pm Weekdays\*  
Daily Specials\*

\*Your server should inform you of our specials.

# WEEKLY FEATURES

## DRINK SPECIALS

### BYOB

\$4 Select Taps

\$4 Rotating Drafts

\$6 Red or White Sangrias

\$5 Bloodys and Micheladas

\$5 House Margaritas

### WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MONDAY

## DINING SPECIALS

Pot Roast

Juanita's Pork Chops

Fish Fry

Prime Rib

Roast Pork Loin

Rib Special