

WELCOME TO



SOUPS & SALADS

Cup 2.95 Bowl 3.95

Cream of Tomato

Black Bean

Chicken Tomatillo

Chopped Cobb Salad 10.95

Grilled Shrimp Caesar Salad 12.95

Mediterranean Steak Salad 12.95

Cajun Chicken Spinach Salad 12.95

Dinner Salad 3.95

STARTERS

French Onion Soup 5.50

Potato Skins 6.75

Loaded Potato Skins 9.95

Baked Clams 8.95

Cajun Chicken Tenders 7.75

Grilled or Fried Calamari 8.75

Spicy Crabcakes 9.50

MIDWEEK SPECIALS

MONDAY - \$4.00 Mojitos

Full Rack Dinner 18.95

TUESDAY

Half Price Bottles of Selected Wines

Porkapalooza 17.95

WEDNESDAY

\$3.50 Pints of Tap Beer

Fried Shrimp Platter 14.95

THURSDAY - \$4.00 Sangrias

Prime Rib Dinner 15.95

EARLY BIRDS 14.95

Half Rack BBQ Ribs

BBQ Chicken • Fried Shrimp

London Broil • Salmon

Chicken Kabob

Dining Room Only, Monday - Friday.

Orders Placed 3:00 -5:30pm. Includes

Soup or Salad, Side Dish, Soft Bev. & Ice Cream.

EVERY FRIDAY NIGHT FISH FRY

\$14.95

OPEN: Monday: 4:00

Tuesday – Friday:

Lunch 11:30 - Dinner 3:30

Saturday: 4:00

Sunday: Dinner 3:00

Brunch 10:30 – 2:30 (seasonal)

THE RIBS

The backbone of our success has been our tender, fall-off-the-bone recipe. These baby back ribs have attracted us national recognition and numerous awards. Our ribs are served with your choice of a side and your choice of soup or salad.

Full Rack 22.95 Half Rack 16.95

HALF RACK RIB COMBOS

Chicken Breast 22.95 ½ BBQ Chicken 24.95 Fried Shrimp 22.95
Jambalaya 22.95 Crab Legs 32.95 Lobster Tail 29.95

PORKAPALOOZA

Served with your choice of soup or salad

Pulled Pork, Jambalaya, BBQ Ribs 21.95

The following dinners are served with your choice of soup or salad.

STEAKS & CHOPS

Bleu cheese or parmesan crust, or sautéed mushrooms, add 2.25.

Filet Mignon USDA Choice tenderloin grilled to your liking.

Served with grilled asparagus and your choice of side dish 27.95

Bone-on Rib Eye Char grilled 16 oz USDA Choice, served with grilled asparagus and your choice of side dish 29.95

London Broil Tender beef slices, marinated and grilled with a port wine peppercorn sauce. Served with a baked potato and grilled vegetables 18.95

Pork Chops Two center cut chops served char grilled and basted with our BBQ sauce and your choice of side dish 17.95

CHICKEN

Breast of Chicken Piccata Sautéed chicken breast in a white wine sauce sprinkled with capers. Served with garlic mashed potatoes 17.95

Barbecued Half Chicken Tender rotisserie cooked chicken finished on our broiler with the house BBQ sauce and your choice of a side dish 14.95

Marinated Greek Chicken Kabobs Char grilled and served over a bed of seasoned rice with a side of Greek salad 17.95

SEAFOOD

Lime Crusted Whitefish Pan seared in seasoned bread crumbs and topped with a tomato vinaigrette - with grilled asparagus 19.95

Shrimp and Asparagus Linguini Simmered shrimp in a seafood broth with asparagus and sun dried tomatoes over pasta 18.95

Jambalaya Grilled shrimp, chicken and a mildly smoked andouille sausage tossed in a bowl of cajun rice 18.95

Fried Shrimp Platter House breaded jumbo shrimp, fried golden brown, with cocktail sauce and french fries 17.95

Grilled or Blackened Atlantic Salmon Over sautéed spinach 19.95

Broiled Lobster Tails Twin 6oz. New Zealand cold water rock lobster tails, served with drawn butter and your choice of side dish 36.95

King Crab Legs A pound and a half of split Alaskan crab, served with drawn butter and your choice of side dish 39.95

SANDWICHES

Served with French Fries, Cole Slaw and a Crisp Dill Pickle

Half Pound Angus Beef Burger 10.95

“Route 21” Steak Sandwich 11.95

Pesto Chicken 9.95

BBQ Pulled Pork 10.95

Grilled Portobello 9.95

SIDES 2.75

French Fries | Baked Potato

Garlic Mashed Potatoes | Cole Slaw

Au Gratin Potatoes | Sautéed Spinach

Grilled Vegetables | Greek Rice

DESSERTS 6.50

Chocolate Cake | Key Lime Pie

Bread Pudding | Carrot Cake